

<p>PART 1 Listening (approx. 10 minutes)</p>	<p>Task type: Multiple choice Format: ten unrelated dialogues of about 30 seconds' duration, each followed by a 3-option multiple choice item</p> <p>The candidates listen to a short dialogue, then choose the correct statement from three that are based on the dialogue. The recordings are dialogues between two interacting speakers (conversations, interviews, discussions, etc.).</p> <p>Task Focus: <i>identifying detail, understanding and interpreting information, specific information, gist, detail, main idea, function, purpose, attitude, opinion, etc.</i></p> <p>Marking Scheme: 10 items x 2 points = 20 points</p> <p>NOTE: Each part is heard twice.</p>
<p>PART 2 Knowledge of Linguistic Means (20 minutes)</p>	<p>Task type: Multiple choice Format: 18 4-option multiple choice sentences Task Focus: <i>lexical</i></p> <p>Marking Scheme: 18 items x 2 points = 36 points</p> <p>Topic areas: the kitchen; kitchen and restaurant staff; kitchen tools and appliances; basic actions; flavors; measurements; safety; types of food: meat, sea-food, dairy, fruits and vegetables, herbs and spices, pasta, pastries, bread, desserts, etc; breakfast, lunch and dinner; cooking stock, soups, sauces, etc; ways of cooking (roasting, braising, baking, etc); sanitization and hygiene; management; training; career options</p>
<p>PART 3 Knowledge of Language Functions (15 minutes)</p>	<p>Task type: Multiple choice Format: 16 2-option multiple choice exchanges Task Focus: <i>lexico-grammatical</i></p> <p>Marking Scheme: 16 items x 1 point = 16 points</p> <p>Functions: apologizing for/correcting an error; asking about length of time; asking for/giving advice; asking for an item; giving a warning; asking for attention/details/confirmation/a recommendation; describing order of events/degree; expressing confusion; asking for a favor/help/more information; describing consequences/personal condition; changing mind; expressing a preference; estimating time; suggesting a solution; offering options; agreeing/disagreeing with an opinion; making an appointment/a recommendation; describing ingredients; giving a reminder/instructions; delivering bad news; discussing pros and cons; explaining measurement systems; using conversion charts; expressing intention; enquiring about wants/desires</p>
<p>PART 4 Reading (10 minutes)</p>	<p>Task type: Multiple choice – True/False/Doesn't say Format: Three short texts (60-100 words each) containing factual information related to the field of cooking; the first two texts are followed by two 3-option multiple choice questions each, while the third text is followed by two True/False/Doesn't say questions. Task Focus: <i>understanding detail, specific information, implication, attitude, reference and meaning</i></p> <p>Marking Scheme: 6 items x 3 points = 18 points</p> <p>NOTE: All the texts are related to the specific field of study.</p>
<p>PART 5 Writing Awareness (5 minutes)</p>	<p>Task type: A gapped or jumbled text of approx. 200 words Format: Gapped text – a text with five gaps to be filled with either one sentence from a choice of three or, one pair of sentences from a choice of six or, an appropriate word or, information from two short texts. Jumbled text – seven or eight paragraphs, of which five are to be organized into a text. Task Focus: <i>Recognition of writing features and language as required in their field of studies.</i></p> <p>Marking Scheme: 5 items x 2 points = 10 points</p> <p>NOTE: The candidate may be asked to complete a poster, an order, an email, a reminder sheet, a recipe guide, a memo, a chart, a form, a menu, exam answers, a cookbook introduction, a training guide, interview notes, conversion notes, order notes, chef's notes, a food safety report, an injury report, an inspection report, a customer satisfaction report, an incident report, or a letter. This task is based on elements of writing that the candidates will need to produce in the field of cooking for professional purposes.</p>
<p>Duration: 60 minutes</p>	<p>Marks: TOTAL: 100 points</p>