

Serie 2016.1D
Berufskennnisse / HKB 5
Aufgabenteil schriftlich (Kandidaten)

Qualifikationsverfahren
Systemgastronomie-
fachfrau/-mann EFZ

Name:

.....
 Vorname:

Kandidatennummer:

.....
 Datum:

Für das Einlesen der Aufgaben stehen dem Kandidaten / der Kandidatin 10 Minuten zur Verfügung. (Einlesen und Übersicht über die Prüfung verschaffen.)

- Time** 60 minutes for 4 tasks (vocabulary, grammar, reading, writing)
- Aid** No dictionaries or aids are permitted.
- Electronic devices** Mobile phones or other electronic devices must be constantly turned off.
- Writing instruments** Please use a ball-point or felt-tip pen. Pencils or correctable pens are not permitted.
- Review** The achievable number of points is listed. Supernumerary answers are not rated.

The two parts of the test assess the learners' abilities measured against the following benchmark:

- Food service professionals are aware that skillful and appropriate oral and written communication in foreign languages is a key competence in the professional field. They listen attentively, speak in the appropriate register, read carefully and write correctly according to the rules.

Notenskala	Maximale Punktezahl: 75		
71,5 – 75,0	Punkte	=	Note 6
64,0 – 71,0	Punkte	=	Note 5,5
56,5 – 63,5	Punkte	=	Note 5
49,0 – 56,0	Punkte	=	Note 4,5
41,5 – 48,5	Punkte	=	Note 4
34,0 – 41,0	Punkte	=	Note 3,5
26,5 – 33,5	Punkte	=	Note 3
19,0 – 26,0	Punkte	=	Note 2,5
11,5 – 18,5	Punkte	=	Note 2
4,0 – 11,0	Punkte	=	Note 1,5
0,0 – 3,5	Punkte	=	Note 1

Erreichte Punktezahl	Note

Unterschrift der Expertinnen/Experten:

.....

Sperrfrist: Diese Prüfungsaufgaben dürfen vor dem **1. März 2018 nicht** zu Übungszwecken verwendet werden.

Prüfungsaufgaben erarbeitet durch: Arbeitsgruppe von Hotel & Gastro *formation*, Weggis
 Herausgeber: SDBB, Abteilung Qualifikationsverfahren, Bern

The tasks correspond to the learning goals and taxonomy levels as follows:

Task number	Learning goals / Taxonomy levels
1	5.4.1 Vocabulary and etymology (K1)
2	5.4.2 Grammar (K1 & K3)
3	5.2.1 Reading (K2 & K4)
4	5.3.2 / 5.3.4 Writing & editing (K5)

1 Vocabulary

Review note: 1 point per correct answer, 1 point per correct spelling, maximum 2 points per item.

Please label the pictures with the correct English name.

max.

16

eff.

















2 Grammar
2.1 Finding and correcting errors

Review note: 1 point per correct answer in each sentence, maximum 2 points per sentence.

max.

16

Find and correct **two** mistakes in each sentence. Rewrite the sentence correctly. See example

I ~~am playing~~ tennis ~~ever~~ Wednesday *I play tennis every Wednesday.* (2 points)

eff.

1. She is usually working in New York, but now she works in London for a month.

.....

2. This book is bored. I'm not interesting in it.

.....

3. This restaurant is expensiver as the one we went to last night.

.....

4. She's worked at Tokyo three years ago.

.....

5. A: Can I to ask you a question?
B: No, you not can.

.....

.....

6. If you saved up, you will to have a great holiday.

.....

7. You must to work more hard.

.....

8. The doorbell was ringing while I made a cake.

.....

2.2 Verb patterns, tenses and prepositions

Review note: 1 point per correct answer.

max.

9

Choose the correct answers, a, b or c, see example.

eff.

Example: Where yesterday?

a) was you

b) you were

c) **were you**

1. The film was very sad, it made me.....

a) to cry

b) cry

c) crying

2. We invitedto the party.

a) them

b) to them

c) -

3. Tomorrow we can go for a picnic if the weather good.

a) is being

b) is

c) will be

4. I think we can meet bus stop.

a) on

b) at

c) under

5. It happened on Friday.

a) at lunchtime

b) on lunchtime

c) in lunchtime

6. My room is full old furniture

a) with

b) by

c) of

7. A: Can somebody come and help me?

B: Yes, you.

a) I'll help

b) I'm helping

c) I'll to help

8. My cousin to Canada.

a) haven't never been

b) has never been

c) been ever

9. Sandra has here since the beginning of this year.

a) being worked

b) been worked

c) been working

3 Reading

Read the article about British food culture and celebrity chefs below and answer the questions.

1 What picture do you have when you think of British food? Probably fish and chips, or a Sunday lunch of meat and two vegetables. But is British food really so boring? Although Britain has a bad reputation for food, many top class chefs come from the country these days. Many of these chefs write books or have TV shows.

2 These TV chefs are making the British be bolder in the kitchen. According to a new survey, 1 in 5 British people say that watching cookery programmes on TV has encouraged them to try different food. Almost 30% say they now use different ingredients than before. Just under 1 in 4 (24%) say they now buy better quality ingredients than before. One in four adults say that TV chefs have made them much more confident about trying different cooking styles, and young people are also getting more interested in cooking.

3 There are now more men chefs on TV and it's no longer 'uncool' for boys to like cooking. There are a lot of cookery shows and documentaries about food are shown on prime time TV. Many of the chefs themselves are young and charming, such as Jamie Oliver. Jamie was only 23 when he first appeared on British television. More than 4 million people watched his popular show 'Jamie's Kitchen'. The show began as an experiment and turned into a phenomenon. Jamie gave himself nine months to take a team of unemployed 16 to 24-year-olds, with no previous experience of cooking, and transform them into top class chefs to work in his new restaurant in East London, 'Fifteen'.

4 Jamie left school without formal qualifications and believes that with a passion for food, anyone can become a good cook. 'Fifteen' has become a hit in London and is booked up months in advance.

5 Jamie Oliver has proved to be a huge inspiration for British people. The recent survey finds that the number of people who continue with a traditional diet is slowly going down. About 50% of Britain's consumers would like to change or improve their cooking in some way. There has been a rise in the number of students applying for food courses at UK universities and colleges.

6 Other countries used to laugh at British cooking, but is Britain now competing with countries such as France and Italy in the field of culinary excellence?

Source: adapted from British Council

3 Reading (continuation)

Review note: 1 point per correct answer.

a) Decide whether the following statements are true or false.

	true	false
Britain is starting to get a reputation for bad cuisine.	<input type="checkbox"/>	<input type="checkbox"/>
One quarter of adults are now happier about cooking a variety of foods than they were before.	<input type="checkbox"/>	<input type="checkbox"/>
Cookery shows are on TV in the afternoon.	<input type="checkbox"/>	<input type="checkbox"/>
The most popular TV chefs in Britain are younger and more interesting than they used to be.	<input type="checkbox"/>	<input type="checkbox"/>
Jamie's Kitchen' is a TV programme about ordinary people who set up their own restaurants with no cooking experience.	<input type="checkbox"/>	<input type="checkbox"/>
More people are interested in taking qualifications related to food.	<input type="checkbox"/>	<input type="checkbox"/>
The traditional British diet may be dying out.	<input type="checkbox"/>	<input type="checkbox"/>

max.
7

eff.

b) Review note: 1 point per correct answer.

1. Find the word in the text that means the same thing as *status* (para 1.)

.....

2. Find the word/phrase in the text that means the same thing as *braver* (para 2.)

.....

3. Find the word in the text that means the same thing as *sensation* (para 3)

.....

4. Find the word in the text that means the same thing as *charismatic* (para 3)

.....

5. Find the verb in the text that means the same thing as *to change* (para 3)

.....

6. Find the word in the text that means the same thing as *very popular* (para 4)

.....

7. Find the verb in the text that means the same thing as *make better* (para 5)

.....

max.
7

eff.

4 Writing

You see this job advertised on hotelrevue / htr.ch and you decide to apply for the job.

max.
20

Junior Floor Managers required for growing restaurant group

Miami, Florida

We are looking for an experienced and ambitious Junior Floor Manager

Responsibilities:

- Welcoming and seating guests
- Ensuring that waiters are following steps of service
- Checking on guest and ensuring that food and beverage is up to standard
- Ensuring correct ambience in restaurant: music, lighting, general noise level
- Ensuring a hygienic environment for staff and guests.
- Managing crockery and cutlery counts and managing re-orders
- Training staff: etiquette, steps of service, F&B knowledge

Candidates must:

- Have training in Franchise Gastronomy & Catering
- Be guest focussed
- Be able to work under pressure and enjoy working shifts
- Be a problem solver
- Have good skills in English
- Have good number and computer skills

We offer:

- An exciting career and promotion opportunities
- Good salary and benefits
- Training scheme

Write to: Personnel Manager, The Capital Grille, 444 Brickell Ave, Miami, FL 33131, United States

eff.

Write your letter of application. Include this information:

- The job you are applying for and where you saw the advertisement.
- Your education in Franchise Gastronomy & Catering
- Your work experience
- Your ability to work with others and/or alone
- Why you are interested in the restaurant industry
- Why you want to work for this restaurant chain

Write 100 – 120 words

Review note:

	max.	eff.
Content	max. 7 points	
Organisation / layout	max. 3 points	
Language	max. 7 points	
Correct style for audience	max. 3 points	
Total	max. 20 points	

A series of horizontal dotted lines for writing, spanning the width of the page.

A large rectangular area for writing, bounded by a solid line on the top and bottom, and a solid line on the right. The interior is filled with horizontal dotted lines, providing a guide for handwriting. The lines are evenly spaced and extend across the width of the writing area.