

Serie 2021.4H

Berufskennntnisse / HKB 5

Prüfungsteil 4 mündlich

Kandidaten

Qualifikationsverfahren

**Systemgastronomie-  
fachfrau/-mann EFZ**

Name:

Vorname:

Kandidatennummer:

Datum:

Für das Einlesen der Aufgaben und das Vorbereiten der Aufgabe 2 stehen der Kandidatin/dem Kandidaten 5 Minuten zur Verfügung. (Einlesen und Übersicht über die Prüfung verschaffen.)

**Time** 20 minutes for 4 tasks (speaking)

**Aid** No dictionaries or aids are permitted.

**Electronic devices** Mobile phones or other electronic devices must be constantly be turned off.

The test assesses 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 Punktezah: 20**

19,0 – 20,0	Punkte	=	Note 6
17,0 – 18,5	Punkte	=	Note 5,5
15,0 – 16,5	Punkte	=	Note 5
13,0 – 14,5	Punkte	=	Note 4,5
11,0 – 12,5	Punkte	=	Note 4
9,0 – 10,5	Punkte	=	Note 3,5
7,0 – 8,5	Punkte	=	Note 3
5,0 – 6,5	Punkte	=	Note 2,5
3,0 – 4,5	Punkte	=	Note 2
1,0 – 2,5	Punkte	=	Note 1,5
0,0 – 0,5	Punkte	=	Note 1

Erreichte Punktezah	Note

Unterschrift der Expertinnen/Experten:

**Sperrfrist:**

Diese Prüfungsaufgaben dürfen **vor dem 1. Mai 2023 nicht** zu Übungszwecken **verwendet werden**.

Prüfungsaufgaben erarbeitet durch:  
Herausgeber:

Kommission Qualifikationsverfahren, Hotel & Gastro *formation* Schweiz, Weggis  
SDBB, Abteilung Qualifikationsverfahren, Bern



Part 1      Getting to know each other (4 – 5 minutes)	
<p>The examiner will ask each candidate <b>minimum of 4</b> questions:</p> <ul style="list-style-type: none"> <li>• What is your name?</li> <li>• What is your surname?</li> <li>• Can you spell your surname please?</li> <li>• Where do you work?</li> <li>• What do you like most about your work/studies?</li> <li>• Why did you choose this apprenticeship?</li> <li>• Would you recommend this apprenticeship to other apprentices? Why?</li> <li>• What job would you like to do in the future?</li> <li>• How important is professional training to you?</li> </ul>	max.
	<b>2</b>
	eff.  .....

Part 2      Mini-presentation (6 minutes)	
Give your mini-presentation using the prompt card given to you during the preparation time.	max. <b>5</b>
Candidate A: give your presentation for 1 minute. Candidate B: ask candidate A a question related to his/her topic.	eff.
Candidate B: give your presentation for 1 minute. Candidate A: ask candidate B a question related to his/her topic.	.....
Topics will all be related to:  <b>WHAT IS IMPORTANT WHEN.....?</b>	

### Part 3 Collaborating: Role Play (6 minutes)

Your restaurant manager would like to organise a team-building event for the restaurant team. The manager would like the team to socialise while having a meal. You have been asked to prepare a proposal for team building.

max.

8

eff.

#### Discuss and decide together:

- The advantages and disadvantages of **THREE** of the different team building events shown in the pictures.
- Choose **ONE** event and say why you think it is the best one.
- Suggest any other activities to make the team-building event a success.



Image adapted from Gold Preliminary, Pearson, 2019

Part 4      The examiner asks both candidates some questions (4 – 5 minutes)	
<ul style="list-style-type: none"> <li>• Do you think team-building events work? Why / why not?</li> <li>• Why is effective teamwork good for the company?</li> <li>• Does a restaurant need individualists as well as team workers? Why / why not?</li> <li>• Is the manager responsible for good teamwork or the whole team? Why?</li> <li>• Tell me about a good teamwork experience at your restaurant. What happened?</li> <li>• Tell me about a bad teamwork experience at your restaurant. What happened?</li> <li>• Is it a good idea to socialise with work colleagues outside work? Why / why not?</li> </ul>	max.
	<b>5</b>
	eff.  .....