

Serie 2021.4H

Conoscenze professionali / CCO 5

Esame parte 4 orale

Candidati

Procedura di qualificazione

**Impiegata/o di gastronomia
standardizzata AFC**

Cognome

Nome

N. candidata / candidato

Data

La candidata / il candidato ha 5 minuti di tempo per la lettura degli esercizi e per la preparazione dell'esercizio 2 (lettura e visione d'insieme dell'esame).

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.

Scala delle note

Punteggio massimo: 20

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

Punti ottenuti	Nota

Firma delle perite / dei periti d'esame:

Embargo:

Questi esercizi d'esame **non possono essere utilizzati** a titolo
esercitativo **prima del 1° maggio 2023.**

Esercizi d'esame realizzate da:
Editore:

Commissione d'esame di Hotel & Gastro *formation* Svizzera, Weggis
CSFO/SDBB, settore Procedura di qualificazione, Berna

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

Part 2 Mini-presentation (6 minutes)	
Give your mini-presentation using the prompt card given to you during the preparation time.	max. 5
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: WHAT IS IMPORTANT WHEN.....?	

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"> • Do you think team-building events work? Why / why not? • Why is effective teamwork good for the company? • Does a restaurant need individualists as well as team workers? Why / why not? • Is the manager responsible for good teamwork or the whole team? Why? • Tell me about a good teamwork experience at your restaurant. What happened? • Tell me about a bad teamwork experience at your restaurant. What happened? • Is it a good idea to socialise with work colleagues outside work? Why / why not? 	max.
	5
	eff.