NCFE Level 1 Functional Skills Qualification in English (603/5058/1)

NCFE Level 1 Functional Skills Qualification in English: Reading

Paper number: **Practice Paper 2** Time allowed: **1 hour**

Learner instructions

- Use black ink.
- Answer **all** questions.
- Read **each** question carefully.
- Write your responses in the spaces provided.
- All of the work you submit **must** be your own.

Learner information

- The marks available for each question are shown in brackets.
- The maximum mark for this paper is 30.
- The use of a dictionary is permitted.

Do not turn over until the invigilator tells you to do so.

Practice Paper

Please complete / check your details below:

Learner name:

Centre name:

Learner number: **Centre number:**

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FENLEY COLLEGE

Level 1 Catering Course (Full-time)

If you enjoy preparing and cooking food, then this is the perfect course for you. Sign up to learn all the skills you need for a successful career in the catering industry. We offer first-rate learning facilities including a working kitchen with ultra-modern equipment. We also have a superb restaurant which provides a busy working environment for our students.

Basic Skills - Term 1

What to expect

Our catering students learn how important it is to produce well-balanced meals that are not just tasty, but also nutritious. To help you to do this, you are shown how to choose fresh ingredients that are packed with vitamins and minerals. Our catering tutors are experts in their field, and they work hard to support every student. They will get the best out of you by giving you the confidence to develop your practical skills.

We have strong links with the best local employers in the catering industry. This means you will have a good work placement outside the college. Our tutors will visit you every week to make sure you have a useful and enjoyable experience.

As well as learning catering skills, you will study to improve your English and maths.

There are also weekly one-to-one tutorial meetings to discuss your progress.

Basic Skills - Term 2

Entry requirements

You will need:

- a keen interest in catering
- a desire to develop work skills
- a minimum of four GCSEs.

You should also have a positive attitude to study.

How to apply

Go to our website at www.fencoll.biz or phone the college on 01632 960666.

Progression for students

Many students take a Level 2 catering course or start an apprenticeship. Once they are qualified, they leave college to start exciting careers in a variety of settings, such as cruise ships, restaurants, food courts or hotels.

Last year, one of our students, Ashley Thomas, won the national ‘Young Chef of the Year’ competition. He now works in the kitchen of the prestigious Tower Hotel in the city centre.

Read an interview with Ashley on our website at www.fencoll.biz/ex-students.

Section 1

The questions in this section refer to Document 1.

This section has a possible **13 marks** available.

Answer **all** questions in the spaces provided.

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1 What is the **main** purpose of Document 1?

Select **one** of the following:

[1 mark]

A To instruct the reader how to apply for the catering course

B To describe different learning facilities at the college

C To persuade the reader to apply for the catering course

D To explain what students need before starting their course

Answer _____

2 Give **two** examples of what the catering tutors do to support their students.

[2 marks]

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3 Identify whether **each** of the following statements from Document 1 is a **fact** or an **opinion**.

[2 marks]

Statement	Fact or Opinion
Last year, one of our students, Ashley Thomas, won the 'Young Chef of the Year' competition.	
We have strong links with the best local employers in the catering industry.	

Practice Paper

4 Which section of the document tells the reader what catering students can do when they have finished the course?

[1 mark]

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5 Give **two** adjectives in the first paragraph of Document 1 that emphasise the high quality of the course**.**

[2 marks]

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6 What does the word 'nutritious' mean as used in the context of the second paragraph?

[1 mark]

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Practice Paper

7 Document 1 contains **two** photographs. What **extra** information does **each** photograph suggest about the catering course that is **not** written in the text?

a) Image 1: Basic Skills – Term 1

[1 mark]

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b) Image 2: Basic Skills – Term 2

[1 mark]

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8 Give **one** of the qualities needed to gain a place on the course.

[1 mark]

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9 What does the word 'prestigious' mean as used in the last paragraph?

You may use a dictionary to help you answer this question.

[1 mark]

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Practice Paper

Document 2

www.fencoll.biz/ex-students

Nadia Nowik, a 2nd year journalism student, interviews Ashley Thomas, the winner of the national 'Young Chef of the Year' competition.

Ashley Thomas - Quick Facts

- Born in Benton
- Studied catering at Fenley College
- Employed at the Tower Hotel
- Wants to be a Head Chef
- Dreams of opening his own restaurant

Nadia: Congratulations, Ashley. Everyone at college is thrilled with your success.

Ashley: Thanks! I was absolutely speechless when I heard I'd come first.

Nadia: Are your family delighted?

Ashley: Yes, especially my parents. My mother is a fantastic cook and I owe her a lot. She always encouraged me to cook and taught me how to prepare meals for the family.

Nadia: That's very inspiring, Ashley. Tell me, when you were a child, did you show a natural aptitude when it came to cooking?

Ashley: I always enjoyed cooking for friends, right from when I was young, but like anything else, if you want to be successful you have to work hard. I worked really hard at college. So yes, it's true to say that I might have always had an aptitude for cooking, but that only gets you so far.

Nadia: Is it hard work being a trainee at the Tower Hotel?

Ashley: It certainly is. The hours are long. You have to work quickly and it's sometimes really stressful. Even so, I absolutely love it – it's the best job in the world.

Nadia: Did the move from college to employment come as a huge shock?

Ashley: No, as our tutors gave us a realistic idea of the demands of a busy, professional kitchen. We worked in teams and produced meals for teachers in the college restaurant. We learned that you've got to be organised, to concentrate, and to cope with pressure. However, professional chefs are not nearly as patient as college tutors!

Nadia: And what's your favourite meal? Is it something tasty from French cuisine?

Ashley: Ha, ha. No. I love a good curry: chicken curry, lamb curry, vegetable curry - any curry really. As long as it's spicy, with good flavours and served with basmati rice.

Nadia: You're making me hungry now Ashley. Thanks for the interview. Do you have one last tip for any would-be chefs who are reading this?

Ashley: Learn as much as you can from as many people as you can. Oh, and eat as much good food as you can!

Interested in entering next year's 'Young Chef of the Year' competition?
Visit www.youngchefoftheyear.biz for more information.

Section 2

The questions in this section refer to Document 2.

This section has a possible **14 marks** available.

Answer **all** questions in the spaces provided.

10 One of the purposes of Document 2 is to explain the challenges of being a trainee chef at a hotel. Give **one** quotation that shows this.

[1 mark]

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11 Nadia asks Ashley whether he likes 'something tasty from French cuisine'.

What does the word 'cuisine' mean in the context of Nadia's question?

[1 mark]

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12 Read these **two** statements from Document 2. Identify whether **each** one is an example of **descriptive** or **advisory** language.

[2 marks]

Statement	Descriptive or Advisory
My mother is a fantastic cook and I owe her a lot.	
Learn as much as you can from as many people as you can.	

Practice Paper

13 Identify the language features used to explain ideas in the following quotations.

a) 'I was absolutely speechless when I heard I'd come first.'

[1 mark]

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b) 'I love a good curry: chicken curry, lamb curry, vegetable curry.'

[1 mark]

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14 Using Document 2, identify whether **each** of the following statements is **true** or **false**.

[2 marks]

Statement	True or False
It is Ashley's ambition to run his own restaurant.	
Ashley did not expect to win the 'Young Chef of the Year' competition.	

15 Nadia asks Ashley '..when you were a child, did you show a natural aptitude when it came to cooking?' What does the word 'aptitude' mean?

You may use a dictionary to help you answer this question.

[1 mark]

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Practice Paper

16 Using Document 2, give **two** groups of people that Ashley cooked for before starting his job at the Tower Hotel.

[2 marks]

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17 **a)** What organisational feature gives the reader personal information about Ashley Thomas?

[1 mark]

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b) What organisational feature directs the reader to information about next year's 'Young Chef of the Year' competition?

[1 mark]

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18 Why does Ashley's final statement end with an exclamation mark?

[1 mark]

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Practice Paper

Please turn over for Section 3.

Section 3

The question in this section refers to **both** Document 1 and Document 2.

This section has a possible **3 marks** available.

Answer the question in the space provided.

19 Compare the information, ideas and opinions given in Document 1 about studying catering and being a chef, with what is said about this in Document 2.

[3 marks]

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[Total: 30 marks]

This is the end of the external assessment.

Practice Paper

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Practice Paper

To be completed by the Examiner	Mark
Section 1	/13
Section 2	/14
Section 3	/3
TOTAL MARK	/30

Practice Paper