

## Pruebas para la obtención de títulos de Técnico y Técnico Superior

### MODELO PARA LA ELABORACIÓN DE LAS PRUEBAS

#### Convocatoria correspondiente al curso académico 2021-2022

(Orden 3743/2019, de 19 de diciembre, del Consejero de Educación y Juventud)

DATOS DEL ASPIRANTE			FIRMA
APELLIDOS:			
Nombre:	D.N.I. N.I.E. o Pasaporte:	Fecha:	

Código del ciclo: (1) <b>LHOTS05PC</b>	Denominación completa del título: (1) <b>TÉCNICO SUPERIOR EN DIRECCIÓN DE SERVICIOS DE RESTAURACIÓN</b>
Clave o código del módulo: (1) <b>0179</b>	Denominación completa del módulo profesional: (1) <b>INGLÉS</b>

INSTRUCCIONES GENERALES PARA LA REALIZACIÓN DE LA PRUEBA
<ul style="list-style-type: none"> <li>- Complimentar los datos del aspirante antes del examen y firmar en todas las hojas que se entreguen.</li> <li>- Tener disponible el DNI en la mesa.</li> <li>- Señalar y escribir con tinta azul y su desarrollo.</li> <li>- Si se ha de rectificar una respuesta, trazar un aspa o tachar con una línea horizontal. No utilizar líquido corrector (Tippex)</li> <li>- Utilizar solamente el papel facilitado por el examinador (con el sello y formato correspondiente).</li> <li>- La prueba tendrá una duración total de 75 minutos.</li> </ul>
CRITERIOS DE CALIFICACIÓN Y VALORACIÓN
<p>La prueba se estructura en actividades de:</p> <ul style="list-style-type: none"> <li>o conocimiento oral con un valor de un <b>50%</b> de la nota total: Apartado LISTENING</li> <li>o conocimiento escrito con un valor de un <b>50%</b> de la nota total: Apartado VOCABULARY, READING &amp; WRITING.</li> </ul> <p>En cada uno de estos apartados los aspirantes tendrán que obtener al menos una calificación de <b>4 (cuatro)</b> para hacer la nota media, siendo un <b>5 (cinco)</b> la calificación mínima para poder superar el módulo.</p>

(1) Consígnese las denominaciones exactas y los códigos reflejados en el Anexo 3.a o 3.b de las presentes instrucciones.

CALIFICACIÓN
.....





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## LISTENING (\_\_\_/10)

### 1. Listen to the phone conversation and answer the questions. Use full answers. (\_\_\_/5)

- Why does the waitress need help?
- How many tables does she need help with?
- What kind of iced tea did Table 7 want?
- People at what table have ordered alcoholic beverages?
- What type of wine have they ordered?

### 2. Listen to the dialogue and mark the sentences as TRUE or FALSE (no points will be given for just T or F). (\_\_\_/5)

- The waitress asks Lynn to take some drinks to Tables 2, 5 and 9 \_\_\_\_\_
- Table 2 ordered two black coffees \_\_\_\_\_
- Table 7 ordered an iced tea and a bottle of sparkling water \_\_\_\_\_
- The waiter has forgotten what table 9 ordered \_\_\_\_\_
- The waitress hasn't asked for the ID to the customer who ordered iced tea \_\_\_\_\_

## READING

### Read the text and do the following two exercises.

First, put a placemat on the table in front of the chair. Next, place a large dinner plate in the middle of the placemat along the bottom edge. Place a folded napkin to the left of the dinner plate, and place a large dinner fork on the napkin. Place a small plate above the fork. This plate is for the bun or bread. Place a butter knife on the small plate. Next, place a dinner knife to the right of the big plate. Face the blade of this knife toward the dinner plate. (The blade is the sharp part.) Now place a glass or cup above the knife. Finally, place a spoon to the right of the knife. Repeat these steps for each setting. Congratulations. You set the table!

### 1. - Answer the questions below. Use full sentences. (\_\_\_/5)

- Where does the placemat go?
- Where does the folded napkin go?
- Do you have to place a butter knife on the table?
- What part of the knife has to face the dinner plate?
- How many drinking utensils does the text tell you to place on the table?

### 2. Read the text again and mark the following statements as true or false. (no points will be given for just T or F)(\_\_\_/5)

- A placemat goes in the middle of the large dinner plate along the bottom edge.
- A large dinner fork goes on the dinner plate.
- A small bread plate goes above the fork.
- A big plate goes to the left of the dinner knife.
- A piece of the glassware goes above the fork.
- A spoon goes to the right of the knife.

## VOCABULARY

### 1. -Circle the correct option to fit the previous sentence. (\_\_\_/5)

- All staff are required to take their breaks in the ... . **A** entrance **B** break room **C** kitchen
- The customer waited in the ... to be seated. **A** kitchen **B** lobby **C** food storage
- A ... keeps food hot until it is ready to be served. **A** basket **B** warming lamp **C** tray stand
- Use a ... to chop those vegetables or you'll damage the table! **A** cutting board **B** skillet **C** grater
- ... means that a waiter will come and take your order. **A** Counter service **B** Table service **C** Bistro

### 2. - Write the correct word from the box next to its definition. (\_\_\_/5)

carry-out	Lunch	appetizer	medium-rare	self-serve
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- A dish served before the main portion of a meal.
- A food order prepared by a restaurant to be consumed at another location.
- Meal eaten in the middle of the day. It is usually a light meal.
- Meat cooked part way through, brown on the outside and red or pink on the inside.
- A meal in which diners serve their own portions, without the aid of a server.

### 3. - Write the name of the position in a restaurant which accomplishes the following tasks. (\_\_\_/5)

- Kitchen worker who is responsible for the dessert menu and baked goods. \_\_\_\_\_
- Staff members who work the public part in the restaurant must dress formally. \_\_\_\_\_
- A restaurant worker who greets customers and directs them to their tables, and often performs other miscellaneous tasks \_\_\_\_\_
- A restaurant worker who takes payments from customers before or after a meal.  
\_\_\_\_\_
- A restaurant worker who supports the servers by carrying food from the kitchen to the customers' tables.  
\_\_\_\_\_

### 4. - Categorise. Write the words in the correct line. (\_\_\_/8)

frosting   roe   table d'hôte   poultry   skim   á la carte   broiled   topping   yeast  
cultured   delivery invoice   purchase order   dough   berries   clam   blanch

types of menus	
menu pricing styles	
fruits and vegetables	
meats	
seafood	
dairy products	
baked goods	
desserts	

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**5. - Complete the sentences with the words in the box. ( \_\_\_/5)**

pilfering    purchase order    safety stock    access    order

1. A restaurant's \_\_\_\_\_ is its emergency supply of items.
2. We will need to \_\_\_\_\_ more milk soon, we're almost out!
3. Have we received the food \_\_\_\_\_ from yesterday yet?
4. The company fired an employee who was caught \_\_\_\_\_ from the stockroom.
5. Only managers have \_\_\_\_\_ to the restaurant safe.

**6. - Choose the correct word. ( \_\_\_/5)**

1. Using a juicer allows you to **peel/squeeze/boil** the juice out of oranges.
2. The chef **peeled/juiced/boiled** the carrots until they were tender.
3. Would you like your **steep/coffee/beer** black or with milk in it?
4. A **juice/refill/diet** soda drink has less sugar in it than the regular version.
5. The restaurant offers its customers free steep/refills/brew on most beverages.

**7. - Circle the word that doesn't belong in each group. ( \_\_\_/8)**

- |  |  |
|--|--|
| 1. napkin ♦ flatware ♦ stove ♦ spoon                     | 5. Line cook ♦ baker ♦ chef ♦ host                 |
| 2. Serving tray ♦ sizzling platter ♦ dishwasher ♦ basket | 6. clockwise ♦ children's ♦ banquet ♦ specialty    |
| 3. glasses ♦ placemats ♦ tablecloths ♦ bar               | 7. liquor ♦ juice ♦ soft drink ♦ notepad           |
| 4. tip ♦ tax ♦ oven ♦ autográt                           | 8. appliances ♦ party ♦ reservation ♦ cancellation |

**8. - Match the word with the correct definition in the box. ( \_\_\_/5)**

1.    2.    3.    4.    5.

- |   |                 |
|---|-----------------|
| 1. An open space through which one is admitted, or allowed to enter an area.            | a) Chafer       |
| 2. A small condiment holder that contains spices, such as salt or pepper.               | b) Warming lamp |
| 3. Is a piece of restaurant equipment that keeps food warm by radiating heat and light. | c) Shaker       |
| 4. Waiter service provided to people who remain in their vehicles.                      | d) Curb         |
| 5. A metal container that keeps food hot by heating water around it.                    | e) Entrance     |

**9. - Write true or false. Correct the false sentences by replacing the words in bold with another word. No points will be given for T or F. ( \_\_\_/6)**

- \_\_\_\_\_ 1.The method of keeping food hot during delivery is the **thermal delivery system**. .....
- \_\_\_\_\_ 2.The act of covering a food with breadcrumbs is to **taste**. .....
- \_\_\_\_\_ 3.If meat is **well done**, it has been fully cooked. ....
- \_\_\_\_\_ 4.To **knead** something is to prepare it by soaking it in hot water, or by soaking, boiling, and fermenting it.....

**10. - The words in bold are in the wrong sentences. ( \_\_\_/10)**

1. An **opening** is a dish served before the main portion of a meal... ..
2. A **tent** is a small restaurant or coffee shop, usually offering table service and a limited menu.....
3. A **pan** is a utensil with sharp perforated edges that is used to grate food items such as cheese or carrots. ....
4. **Appetizer** is the arrangement of different lights to create a certain effect.....
5. A **grater** is a cooking container that is shallow and open.....
6. A **event** is the part of a restaurant where tables and chairs are located.....
7. A **Lighting** is a portable shelter constructed by stretching a cloth-like material over a framework of poles.....
8. An **café** is an available table at a restaurant.....
9. If something is **seating area**, it is a large enough space for a person to walk inside of. ....
10. An **walk-in** is a gathering of people for an occasion.....

**WRITING ( \_\_\_/10)**

**1. Fill in the blanks with the correct sentence in each box. ( \_\_\_/10)**

But the restaurant is running so smoothly at the moment. Yes, I used to love that.	Well, what are you suggesting? Who wants to eat burgers for breakfast? How did you come up with it?
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A: I think it might be smart to switch up our menu.

B: Really? .....

A: Oh, I don't mean overhauling all the dishes.

B: .....

A: I think it would be good for business to have a California menu instead of our regular one.

B: That might not be a bad plan. ....

A: The other day, we had customers request our famous burgers for breakfast. They were disappointed that we didn't offer the burgers before 11am.

B: Oh, that's gross. ....

A: Well, look at it this way. Didn't you ever use to have pizza for breakfast as a kid?

B: .....

A: Well, I bet other people did too. With a California menu we could accommodate every desire.

We've got strawberry and lime. We only serve pitchers of beer on tap.	Sure. I'd definitely recommend any of our cocktails.	What would you like to drink?
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A: Hello. Welcome to happy hour. ....

B: Could I get a pitcher of beer?

A: .....

B: Can I get it from a bottle?

A: .....

B: Okay. We might want to have margaritas instead.

A: .....

B: What flavors do you have?

A: .....