



ENTRY LEVEL 3 FUNCTIONAL SKILLS QUALIFICATION IN ENGLISH: READING

QUESTION PAPER

| | |
|-------------------------------|--|
| Learner name: | |
| Learner number: | |
| Centre number: | |
| Today's date: | |
| Learner's signature and date: | |

Total marks available: **18**

Time limit: **45 Minutes**

You need:

- this question and answer paper
- a pen with black or blue ink

You **can** use a dictionary.

Do not open this paper until you are told to do so by the invigilator.

Instructions

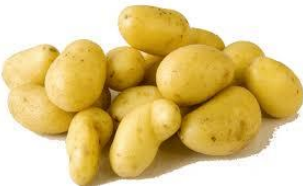





1. Please sign and date above to confirm that your details are correct and that you have understood the instructions
 2. Read each task carefully
 3. Plan your work carefully and be aware of the time available
 4. Complete each task in the space provided on this question paper
 5. If you have time, check your work at the end
 6. If you use extra paper, make sure it has your name and learner number on it and that it is securely attached to this answer booklet
 7. At the end of the test, hand this question paper and all notes to the invigilator
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Text 1 (9 marks)

Today's Kitchen Magazine

Essential food storage advice

| | |
|---|---|
|  | <p>Potatoes. These should be stored in a paper bag. If you use a plastic bag, make sure that it has an opening to enable moisture to evaporate. Keep in a dry, cool cupboard.</p> |
|  | <p>Bags of salad. Salad leaves should be removed from their bag and stored in a suitable airtight container lined with kitchen paper to absorb moisture. Store in the bottom of your refrigerator.</p> |
|  | <p>Fresh fruit. This is best kept in a fruit bowl in a cool room. To prolong its life, turn the fruit occasionally to aid airflow. Bananas will cause the acceleration of ripening in any other fruit that they are in contact with so should be kept separate.</p> |
|  | <p>Tomatoes. It's best to keep tomatoes in the refrigerator, though unripe tomatoes need to be kept in a well-aired room to ripen first.</p> |
|  | <p>Cheese. Keep hard cheese in its waxed wrapper and stored in a cupboard. Avoid cling-film as this will only make it sweat and spoil. Soft cheese must be stored in the refrigerator.</p> |
|  | <p>Sliced bread. Store in a cool, dry cupboard or bread-bin, protected by its waxed wrapper. Put individual slices in the freezer for longer life.</p> |

Question 1

(1 mark)

What is the purpose of Text 1?

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Question 2

(2 marks)

Name **two** items that should be stored in a refrigerator.

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Question 3

(2 marks)

Describe **two** ways to prolong the life of **fresh fruit**.

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Question 4

(2 marks)

Name **two** places to store **sliced bread**.

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Question 5

(2 marks)

Using a dictionary, finds the words '**evaporate**' and '**absorb**' and write down their meanings.

Evaporate.....

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Absorb.....

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Text 2 (9 marks)

YourKitchenOnline>Home>Recipes>Soup

Thursday Night Soup*

This soup gets its name from an era when poorer factory workers were paid on Friday. This became a popular Thursday night meal scraped together from the week's leftovers.



Ingredients (serves 4)

- 400g leftovers e.g. **cooked** vegetables, meat or pasta
- 1 litre vegetable or chicken stock made from a packet of stock mix or cubes and made up as per instructions
- Cornflour or instant mashed potato
- Two slices of stale bread, cut into squares
- Olive oil

Method

1. Finely chop the leftovers
2. Place the stock and leftovers in a saucepan and bring to the boil then reduce the heat and simmer for 15 minutes
3. Using a slotted spoon, transfer **most** of the leftovers to a bowl and use a blender or potato masher to make a puree
4. Return the puree to the saucepan and simmer for a further 15 minutes, thickening with cornflour or instant mash potato and stirring frequently
5. Meanwhile, make croutons by heating a little olive oil in a frying pan, adding the bread and toasting until golden
6. Serve the soup in bowls, topped with the croutons.

**From 'The Simply Delicious Cookbook' by Nina Kaplin, on sale now.*

Question 6

(1 mark)

What is the main purpose of Text 2?

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Question 7

(2 marks)

Name **two** ways to find more recipes.

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Question 8

(2 marks)

From the text, name **two** types of leftovers.

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Question 9

(2 marks)

Which **two** ingredients are used to make the croutons?

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Question 10

(2 marks)

Give **two** organisational markers used in the text that make it easier to understand.

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[End of assessment]

For Marker's Use Only

| Please tick | |
|---|--------------------------|
| I confirm that the work/evidence submitted is the learner's own work | <input type="checkbox"/> |
| I understand that learner results may be invalidated if evidence is submitted that does not belong to them | <input type="checkbox"/> |

| Questions | Marks available | Learner mark |
|---------------|-----------------|--------------|
| Text 1 | 1 | |
| Q1 | | |
| Q2 | 2 | |
| Q3 | 2 | |
| Q4 | 2 | |
| Q5 | 2 | |
| Text 2 | 1 | |
| Q6 | | |
| Q7 | 2 | |
| Q8 | 2 | |
| Q9 | 2 | |
| Q10 | 2 | |
| Total | 18 | |

| Role | Name | Signature | Date |
|------------------------|------|-----------|------|
| Marker | | | |
| IV (if sampled) | | | |
| EV (if sampled) | | | |