

TQUK Functional Skills Qualification in English at Level 1

Reading Document Booklet Past Paper 2

Instructions

- Read each question **carefully**
- Answer **all** questions
- Write your answers **clearly** in the spaces provided
- **Check** your answers.

Information

- There are **3** documents to read
- The maximum mark for this exam is **30**
- The marks available for each question are shown in **bold** beneath each question
- You do **not** need to write in complete sentences
- You will **not** be assessed on spelling, punctuation and grammar.

Items

- You **will** need the Examination Paper provided
- You **will** need a pen with black or blue ink
- You **are** allowed to use a dictionary
- You will **not need** any other stationery or equipment.

Time allowed: 60 minutes

Do not open this booklet until you are told to do so.

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Document 1 Article

Should We Care About Food Waste?

By Alex Garcia

What a Waste!

Do you know, here in the UK we throw away a staggering 9.5 million tonnes of food we no longer want into our dustbins, in a single year? That equates to around 26,000 tonnes of perfectly edible food being discarded daily, without us giving it a second thought. Whether it's because we don't realise when the food we buy is going to expire, or because we don't think before we buy, or because we make our meals too big to finish, we are filling up our landfill sites unnecessarily.

Food Poverty

At the same time as we are happy throwing all this good food into our dustbins, it has been reported that nearly 8.4 million of our fellow UK citizens (4 million of these are children) are suffering the consequences of food poverty.

The Wasted Daily Essentials

It is an irony that what are named 'daily essentials' are the food items that are wasted the most. In terms of quantity, potatoes, sliced bread and apples are the most popular essential food items to make their way into the dustbin, while salads are thrown away in the greatest proportion: 40% of salad items end up joining the other wasted essentials in the dustbin.

Why do we buy these things when we have no intention of using them?

The Cost to the Average Household

It is estimated that an average UK household in a year will spend £700 on food that they later decide to throw away.

All that wasted money just because we don't take the time to think about how much food we actually need. However, financial cost is not the most significant cost we should consider.

The Carbon Footprint Left Behind

Most awful and shameful of all, when we waste food, we are needlessly adding to the problem of climate change. Each item of food that is transported across the UK or exported from overseas leaves a carbon footprint.

Carbon footprints have been adding up, and now through climate change, are responsible for large scale floods and droughts.

For more information about avoiding food waste, visit <https://www.stopwaste.uk.co>

To join the online discussion, visit <https://www.evoice.uk.co/forum/foodwaste>

Document 2 Magazine forum



Charlie

I have just read some of the other comments and I found them amusing and utterly unrealistic. Come on everyone, let's get real. When was the last time any of us here prepared a meal without creating any waste? And I bet we've all left something on our plates when we've had enough to eat.

Bread, vegetables and milk are not expensive. Milk at our local shop only costs £1.75 for 2 litres. Bread which is another daily staple, ranges from £0.45 to £1.60 depending on where you shop. My best friend has three children and they never spend more than £30 a week on food shopping. You just have to know where to shop and be smart about what you buy. Am I supposed to lose sleep if half a loaf of stale bread or a couple of mouldy potatoes end up in my bin? It certainly doesn't matter if old milk ends up poured down the sink. Stressing out about small amounts of food waste isn't going to help anybody!

Comment submitted on 14/01/2022 at 4:07pm

Sam

I work in food waste collection, and part of my job is to dispose of waste created by large catering companies. Every day I see for myself how much food is thrown away after a big event like a wedding or a graduation party; the amount is huge! Most of it is perfectly edible, too. You might ask, why don't you just take it home with you? Well unfortunately, we aren't allowed to for health and safety reasons.

Another part of my job involves attending regular meetings where we're given updates about the amount of food waste collected each week. I can tell you, the percentages have been rising steadily for years. Some of these companies are wasting up to 18% of all the food they buy! This is good news for me, it keeps me in a job! But it's certainly bad for the planet.

Are these big parties really worth it? Make no mistake, the amount of food I waste making a pizza at home is nothing compared to what we collect after one of these massive events.

Comment submitted on 15/01/2022 at 1:47pm

[<< Older Comments](#)

Comment

Document 3 Leaflet

Help Save the Earth in 3 Nights!

Times are Tough!

**We live in times of austerity. Many of us are finding it hard to make ends meet. Are you?
Worry not! Help is here. Evening College to the rescue!**

Over 3 Nights – Funded by Local Government

We are giving you the chance **(FREE OF CHARGE)** to attend bite-sized evening sessions entitled 'Heat and Eat'.

Over 3 nights, you will be shown how to balance your food budget by shopping wisely and planning your meals to make sure you're getting the most out of your food. You will also be given straightforward tips on how to keep your home warm and cosy during winter, helping you reduce your carbon footprint.

Evening College

Session 1: Keeping Warm Wednesday 6.00pm – 9.00pm

Educated energy experts will teach you how to use the optimum amount of electricity or gas to heat your home.

They will also show you how to insulate your windows and doors, helping you keep those dreaded energy bills as low as possible.

Session 2: Delicious Dining Thursday 6.00pm – 9.00pm

Competent catering gurus will fill you with confidence about how easy it is to cook delicious meals on a budget.

You will be shown how to avoid wasting daily food items, like bread and vegetables and how to use leftovers for future meals.

Session 3: Accepting Kindness Friday 6.00pm – 8.00pm

What about a bowl of piping hot soup, with a bread roll that will cost you nothing? Or spending time talking to members of your community over a free coffee and cake? It is all available, all free! All you need to do is attend. There are people and organisations out there who truly want to help others. Accept kindness.

Would you like to attend?

You can book your place by sending an email to email@eveningcollege.ac.co or telephoning on 0100 232 4656.

This is the end of the booklet.