

General Certificate of Education  
June 2006  
Advanced Subsidiary Examination



**ENGLISH LANGUAGE (SPECIFICATION A)**  
**Unit 2 Using Language**

**EA2W**

Thursday 18 May 2006 1.30 pm to 3.30 pm

**For this paper you must have:**

- a 12-page answer book

Time allowed: 2 hours

**Instructions**

- Use blue or black ink or ball-point pen.
- Write the information required on the front of your answer book. The *Examining Body* for this paper is AQA. The *Paper Reference* is EA2W.
- There are **three** sections:
  - Section A:** Language Analysis
  - Section B:** Language Production
  - Section C:** Commentary on Language Production.
- Answer all three questions.
- Do all rough work in the answer book. Cross through any work you do not want marked.

**Information**

- The maximum mark for this paper is 120.
- The marks for questions are shown in brackets.
- You are reminded of the need for good English and clear presentation in your answers. All questions should be answered in continuous prose. Quality of Written Communication will be assessed in all answers.

**Advice**

- It is recommended that you spend 20 minutes studying and preparing the source materials for the Language Analysis and Language Production task.

**There are no questions printed on this page**

---

**SECTION A – Language Analysis**

Answer Question 1.

---

**1** **Text A** is an extract from *Stitch 'n Bitch, The Knitter's Handbook* by an American writer, Debbie Stoller, published in 2003.

- Comment linguistically on the significant features of the text.
- Explain how these language features are used to inform and interest the audience.

In your answer you should consider:

vocabulary and meanings

grammatical features, including sentence functions, types and structures, and their effects.

*(30 marks)*

---

**Text A for use in Section A – Language Analysis**

---

**Text A** is not reproduced here due to third-party copyright constraints.

**Text A** is not reproduced here due to third-party copyright constraints.

---

**SECTION B – Language Production**

Answer Question 2.

---

- 2 You have been commissioned to write an introduction to a book of recipes that use chocolate. The focus of the introduction should be the history and health benefits of chocolate. The text should be 400 words long and should interest as well as inform the reader.

In your answer you should draw on the ideas contained in **Texts B, C and D** which you will find on pages 7, 8 and 9. You will need to select appropriate ideas and adapt the way they are expressed to suit your audience and purposes.

*(60 marks)*

---

**SECTION C – Commentary on Language Production**

Answer Question 3.

---

- 3 Explain the linguistic devices you have used to make your introduction suitable for its audience and purposes. Use examples from your text to illustrate your points and provide reasons for your linguistic choices.

*(30 marks)*

---

**Texts B, C and D for use in Section B – Language Production**

---

**Text B** is from *The Complete Reference Encyclopaedia*.

**Text C** is from a website [www.hotelchocolat.com](http://www.hotelchocolat.com)

**Text D** is an article from the BBC News website, [www.bbc.co.uk](http://www.bbc.co.uk)

**Text B**

**cocoa and chocolate** (Aztec *xocolatl*) food products made from the cacao (or cocoa) bean, fruit of a tropical tree *Theobroma cacao*, now cultivated mainly in Africa. Chocolate as a drink was introduced to Europe from the New World by the Spanish in the 16th century; eating chocolate was first produced in the late 18th century. Cocoa and chocolate are widely used in confectionery and drinks.

**preparation** This takes place in the importing country and consists chiefly of roasting, winnowing, and grinding the nib (the edible portion of the bean). If *cocoa* for drinking is required, a proportion of the cocoa butter is removed by hydraulic pressure and the remaining cocoa is reduced by further grinding and sieving to a fine powder. In *chocolate* all the original cocoa butter remains. Sugar and usually milk are added; in the UK cheaper vegetable fats are widely substituted.

**history** The cacao tree is indigenous to the forests of the Amazon and Orinoco, and the use of the beans, sacred to the Indians of Mexico, was introduced into Europe after the conquest of Mexico by Cortes. In Mexico cacao was mixed with hot spices, whisked to a froth and drunk cold by the ruling class, during ritual events. A 'cocoa-house' was opened in London in 1657; others followed and became fashionable meeting places. In 1828 a press was invented that removed two thirds of the cocoa butter from the beans, leaving a cake-like mass which, when mixed with sugar and spices, made a palatable drink. Joseph Fry (1728–1787) combined the cocoa mass with sugar and cocoa butter to obtain a solid chocolate bar, which was turned into milk chocolate by a Swiss, Daniel Pieter, who added condensed milk developed by Henri Nestlé (1814–1890). Cocoa powder was a later development. The Ivory Coast is the world's top cocoa exporter (32% of the world total in 1986).

Source: *The Complete Reference Encyclopaedia*, Helicon Publishing Limited, 1994.

---

## Text C

### Chocolate Trailblazers

#### Chocolate Trailblazers – Jean Neuhaus

Charles Neuhaus began a chocolate dynasty when he opened Belgium's very first chocolaterie. However, it is to his son that we owe a debt of gratitude. In 1912 Jean Neuhaus developed the hard chocolate shell. Taken for granted now as an ever-present part of any selection, the hard chocolate shell enabled chocolatiers to use almost fluid fillings. Previously, they had been limited to firm centres. Jean Neuhaus paved the way for the creation of some of the most popular confectionery such as fresh cream manons and soft centred pralines.

#### Chocolate Trailblazers – Francis Fry

You probably wouldn't fancy one yourself, it may have been gritty and a little rough around the edges, but nevertheless, Francis Fry created the world's first chocolate bar in 1847.

The Fry dynasty in chocolate making began with Joseph Fry. This Bristol based Quaker began making chocolate in 1756. His son Francis followed suit and took advantage of Dutchman Van Houten's new technology – the hydraulic press. He realised that cocoa butter removed in the production of cocoa liquor could then be re-combined to form a mouldable mixture.

The rest, as they say, is history as the first Fry chocolate bar set a precedent that continues to this day.

#### Chocolate Trailblazers (Almost) – Christopher Columbus

Sometimes there are no prizes for second place, especially when we're dealing with pioneers of chocolate. Christopher Columbus falls firmly into the 'almost' category as he was the first European to discover and bring back cocoa beans whilst exploring the Americas. Sadly for him and the rest of the Spanish court, they all failed to see cocoa's potential and indeed were quite unimpressed by the bitter taste of the raw beans.

Cue a fellow explorer Hernando Cortez, one of the original and most famous Conquistadors. It is said that the Aztecs introduced him to the delights of chocolate around about 1519 and he immediately saw the commercial potential of cocoa once it had been properly prepared. Needless to say, the next time cocoa was introduced to the Spanish court; they were far more receptive!

#### Chocolate Trailblazers – Daniel Pieter

The development of chocolate into what we now know and love has been an extremely long process. It wasn't until the 1800's that a solid form of chocolate was produced at all. That was a very dark and grainy product, hardly recognisable by today's standards. Before that it had been exclusively used to produce a chocolate drink.

Enter Daniel Pieter of Vevey in Switzerland. He was the bright spark who invented milk chocolate in 1876 after eight years of careful experimentation. He took his recipe to a small Swiss firm and may have influenced their future success. They were called Nestlé.

#### Chocolate Trailblazers – Rodolphe Lindt

The reason that chocolate literally melts in the mouth is due to the fact that cocoa butter melts at a temperature a couple of degrees cooler than those found in the mouth.

For this particular pleasure we have Rodolphe Lindt, of Berne, Switzerland to thank. It was he who in 1879 invented conching. This is a flavour-enhancing process consisting of kneading and rolling. Conching usually takes about 72 hours, but can go on a lot longer. At the end of the process, having had cocoa butter added, the chocolate becomes fondant and melts in the mouth.

Source: [www.hotelchocolat.com](http://www.hotelchocolat.com)



**Text D**

**Text D** is not reproduced here due to third-party copyright constraints.

**END OF TEXTS**

**There are no questions printed on this page**

**There are no questions printed on this page**

---

**There are no questions printed on this page**

ACKNOWLEDGEMENT OF COPYRIGHT-HOLDERS AND PUBLISHERS

Text A: Excerpted from STITCH 'N BITCH: THE KNITTER'S HANDBOOK  
Copyright © 2003 by Debbie Stoller  
Used by permission of Workman Publishing Co., Inc., New York  
All Rights Reserved

Photograph Credits: p.4 (top) © bpk, Berlin, F32.701, "Der Besuch der Engel"; p.4 (bottom) Chicago Historical Society DN-0069431; p.5 (top) courtesy of the American Red Cross; p.4 (bottom) Workman Publishing Co.

Text B: By kind permission of Helicon, a division of Research Machines plc.

Text D: Quotation in the article from Diabetes UK

Permission to reproduce all copyright material has been applied for. In some cases, efforts to contact copyright-holders have been unsuccessful and AQA will be happy to rectify any omissions of acknowledgements in future papers if notified.

Copyright © 2006 AQA and its licensors. All rights reserved.