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Surname

Other names

**Pearson Edexcel  
Functional Skills**

Centre Number

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Candidate Number

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**English**

**Level 1**

**Component 2: Reading**

13 – 17 March 2017

**Time: 45 minutes**

Paper Reference

**E102/01**

**You may use a dictionary.**

Total Marks

**My signature confirms that I will not discuss the content of the test with anyone until the end of the 5 day test window.**

Signature: \_\_\_\_\_

### Instructions

- Use **black** ink or ball-point pen.
- **Fill in the boxes** at the top of this page with your name, centre number and candidate number.
- Sign the declaration.
- Answer **all** questions.
- Answer the questions in the spaces provided  
– *there may be more space than you need.*
- You do not need to write in sentences.

### Information

- The total mark for this paper is 20.
- The marks for each question are shown in brackets  
– *use this as a guide as to how much time to spend on each question.*

### Advice

- Read each question carefully before you start to answer it.
- Keep an eye on the time.
- Check your answers if you have time at the end.

Turn over ►

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Pearson

## SECTION A

Read Text A and answer questions 1 – 7.

### Text A

You read this article.

## Michelin Star Restaurants

The famous Michelin guidebook, which awards stars to the best restaurants in the world, is the oldest European restaurant guide. A famous French chef has said that, 'Michelin is the only guide that counts'. It started in 1900 when the Michelin tyre producers began to write travel guides. They first awarded the famous Michelin stars to restaurants in 1926 and by 1931 the 1, 2 and 3-star categories were introduced as:



- ★ A very good restaurant
- ★★ Excellent
- ★★★ Exceptional/outstanding dining

The 2016 edition of the guide for Great Britain and Ireland has 3 ★★★, 23 ★★ and 143 ★ restaurants, with most of these located in London.

The guide takes its reviews very seriously and keeps the identity of its inspectors secret. Inspection costs are paid by Michelin and not by the restaurants being reviewed. Inspectors cannot even tell their families what they do! They avoid visiting the same restaurants regularly so they are not recognised. They often go in pairs to look like business people or couples.

Being awarded a star can greatly affect the success of a restaurant and increase bookings, while losing a star can dramatically reduce bookings. However, not all restaurants want a Michelin star, with some asking for their stars to be removed as they say it makes customers expect too much.

There have also been complaints about how stars are awarded. A former inspector insists it is impossible for them to visit all the restaurants described in the book. He says the guide shows favouritism to French cooking and only includes posh restaurants. Other people complain that it is unfair that Japan has more starred restaurants than any other country.

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Answer questions 1 to 3 with a cross in the box ☒. If you change your mind about an answer, put a line through the box ☒ and then mark your new answer with a cross ☒.

1 The **main** purpose of Text A is to:

- A show how important it is to have a Michelin star
- B give some background about Michelin stars
- C explain how to get a Michelin star
- D state how many French restaurants have Michelin stars

(Total for Question 1 = 1 mark)

2 Why do some restaurants want their Michelin stars removed?

- A It is too expensive to be in the guide.
- B It means they can only use French recipes.
- C It is only for outstanding dining.
- D It makes customers' expectations too high.

(Total for Question 2 = 1 mark)

3 Which of these statements about Michelin stars is true?

- A Japan has 23 restaurants with Michelin stars.
- B Japan has fewer Michelin-starred restaurants than any other country.
- C Michelin began awarding stars to restaurants in 1926.
- D Michelin-starred restaurants are only outside London.

(Total for Question 3 = 1 mark)



4 According to Text A, why is having a Michelin star important to restaurants?

You do **not** need to write in sentences.

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(Total for Question 4 = 1 mark)

5 Paragraphs are one of the features of Text A that help to present information. List **two** other features of Text A that help to present information.

You do **not** need to write in sentences.

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(Total for Question 5 = 2 marks)

6 Your friend believes that restaurants know who the Michelin inspectors are.

Using Text A, identify **two** ways Michelin keeps the identity of its inspectors secret.

You do **not** need to write in sentences.

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(Total for Question 6 = 2 marks)

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7 Your friend thinks the Michelin guide is the best restaurant guide in the world.

Using Text A, identify **two** complaints about the way the Michelin guide awards stars.

You do **not** need to write in sentences.

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(Total for Question 7 = 2 marks)

**TOTAL FOR SECTION A = 10 MARKS**

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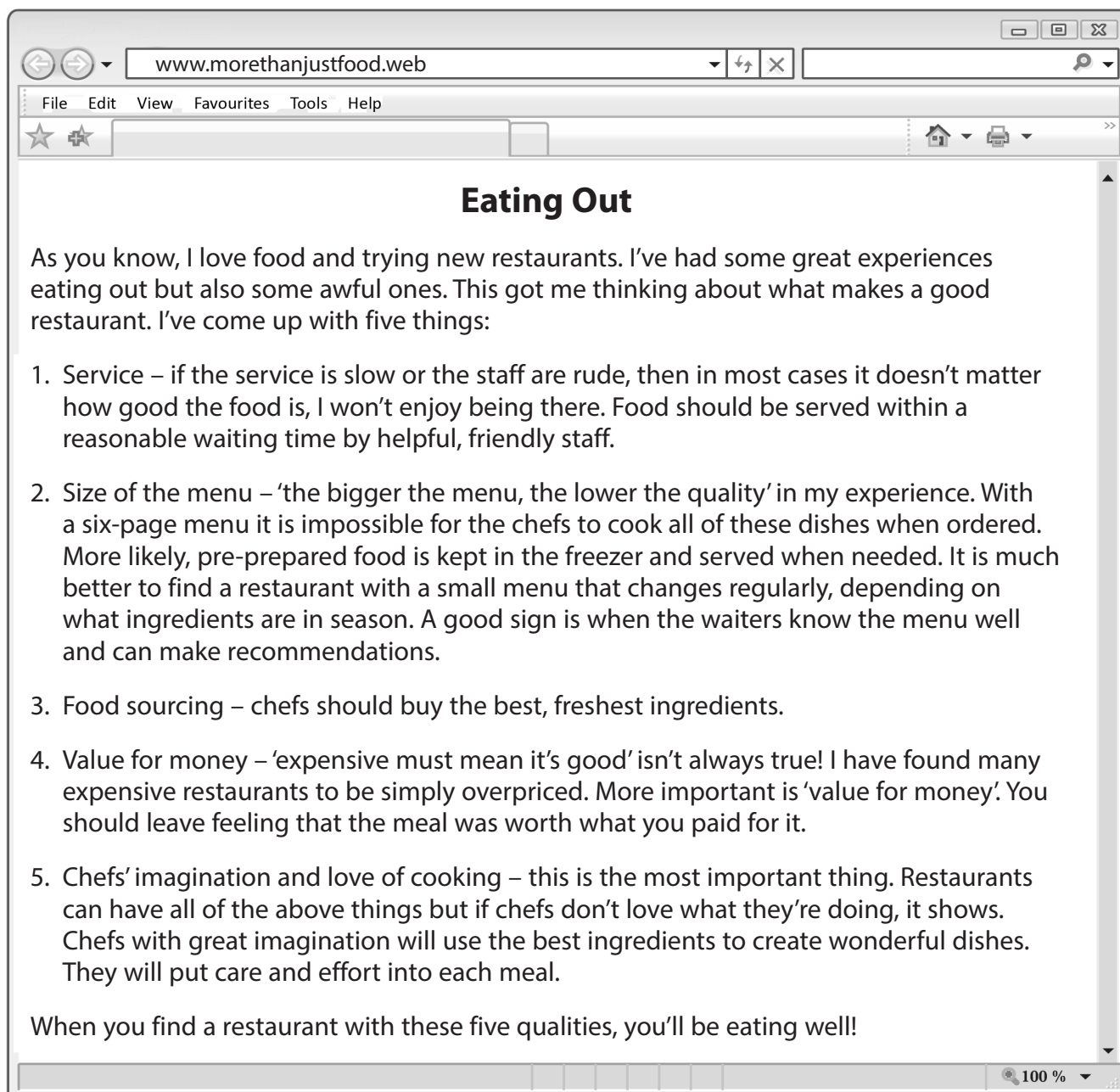
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## SECTION B

Read Text B and answer questions 8 – 13.

### Text B



The screenshot shows a web browser window with the address bar containing 'www.morethanjustfood.web'. The browser's menu bar includes 'File', 'Edit', 'View', 'Favourites', 'Tools', and 'Help'. The main content area displays the title 'Eating Out' in a large, bold font. Below the title is a paragraph of text followed by a numbered list of five points. At the bottom of the browser window, a status bar shows '100 %' zoom level.

### Eating Out

As you know, I love food and trying new restaurants. I've had some great experiences eating out but also some awful ones. This got me thinking about what makes a good restaurant. I've come up with five things:

1. Service – if the service is slow or the staff are rude, then in most cases it doesn't matter how good the food is, I won't enjoy being there. Food should be served within a reasonable waiting time by helpful, friendly staff.
2. Size of the menu – 'the bigger the menu, the lower the quality' in my experience. With a six-page menu it is impossible for the chefs to cook all of these dishes when ordered. More likely, pre-prepared food is kept in the freezer and served when needed. It is much better to find a restaurant with a small menu that changes regularly, depending on what ingredients are in season. A good sign is when the waiters know the menu well and can make recommendations.
3. Food sourcing – chefs should buy the best, freshest ingredients.
4. Value for money – 'expensive must mean it's good' isn't always true! I have found many expensive restaurants to be simply overpriced. More important is 'value for money'. You should leave feeling that the meal was worth what you paid for it.
5. Chefs' imagination and love of cooking – this is the most important thing. Restaurants can have all of the above things but if chefs don't love what they're doing, it shows. Chefs with great imagination will use the best ingredients to create wonderful dishes. They will put care and effort into each meal.

When you find a restaurant with these five qualities, you'll be eating well!

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Answer question 8 with a cross . If you change your mind about an answer, put a line through the box  and then mark your new answer with a cross .

- 8 What is the **main** purpose of Text B?
- A To explain what makes a really good restaurant.
  - B To show the writer dislikes eating in restaurants.
  - C To discuss the high quality of food in restaurants.
  - D To describe what to look for in a restaurant menu.

(Total for Question 8 = 1 mark)

Answer question 9 with a cross in the two boxes you think are correct . If you change your mind about an answer, put a line through the box  and then mark your new answer with a cross .

- 9 According to Text B, which **two** of the following statements are correct?
- A Expensive restaurants are the best.
  - B Waiters should be friendly and helpful.
  - C Waiting a long time for food is a good sign.
  - D A large menu means high quality.
  - E Good food often has fresh ingredients.
  - F Chefs do not need a lot of training.

(Total for Question 9 = 2 marks)



10 Using Text B, identify **two** things that make a good chef.

You do **not** need to write in sentences.

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(Total for Question 10 = 2 marks)

11 Your friend works as a chef in a restaurant.

Using Text B, identify **two** things he should consider when planning his menu.

You do **not** need to write in sentences.

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(Total for Question 11 = 2 marks)

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**12** Using Text B, give **one** reason why the writer does not like a large menu.

You do **not** need to write in sentences.

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**(Total for Question 12 = 1 mark)**

**13** Your neighbour is applying for a job as a waiter in a restaurant.

Using Text B, give **two** ways staff in a restaurant should behave towards customers.

You do **not** need to write in sentences.

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**(Total for Question 13 = 2 marks)**

**TOTAL FOR SECTION B = 10 MARKS**

**TOTAL FOR PAPER = 20 MARKS**

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