

Reading and Writing: Description, Narration and Exposition

Time: 2 Hours

INSTRUCTIONS TO CANDIDATES

Use black ink or black ball-point pen.

Answer **all** questions in Section A.

Select **one** title to use for your writing in Section B.

Write your answers in this booklet.

You are advised to spend your time as follows:

- | | |
|------------|--|
| Section A | - about 10 minutes reading
- about 50 minutes answering the questions |
| Section B1 | - about 10 minutes |
| Section B2 | - about 10 minutes planning
- about 40 minutes writing |

INFORMATION FOR CANDIDATES

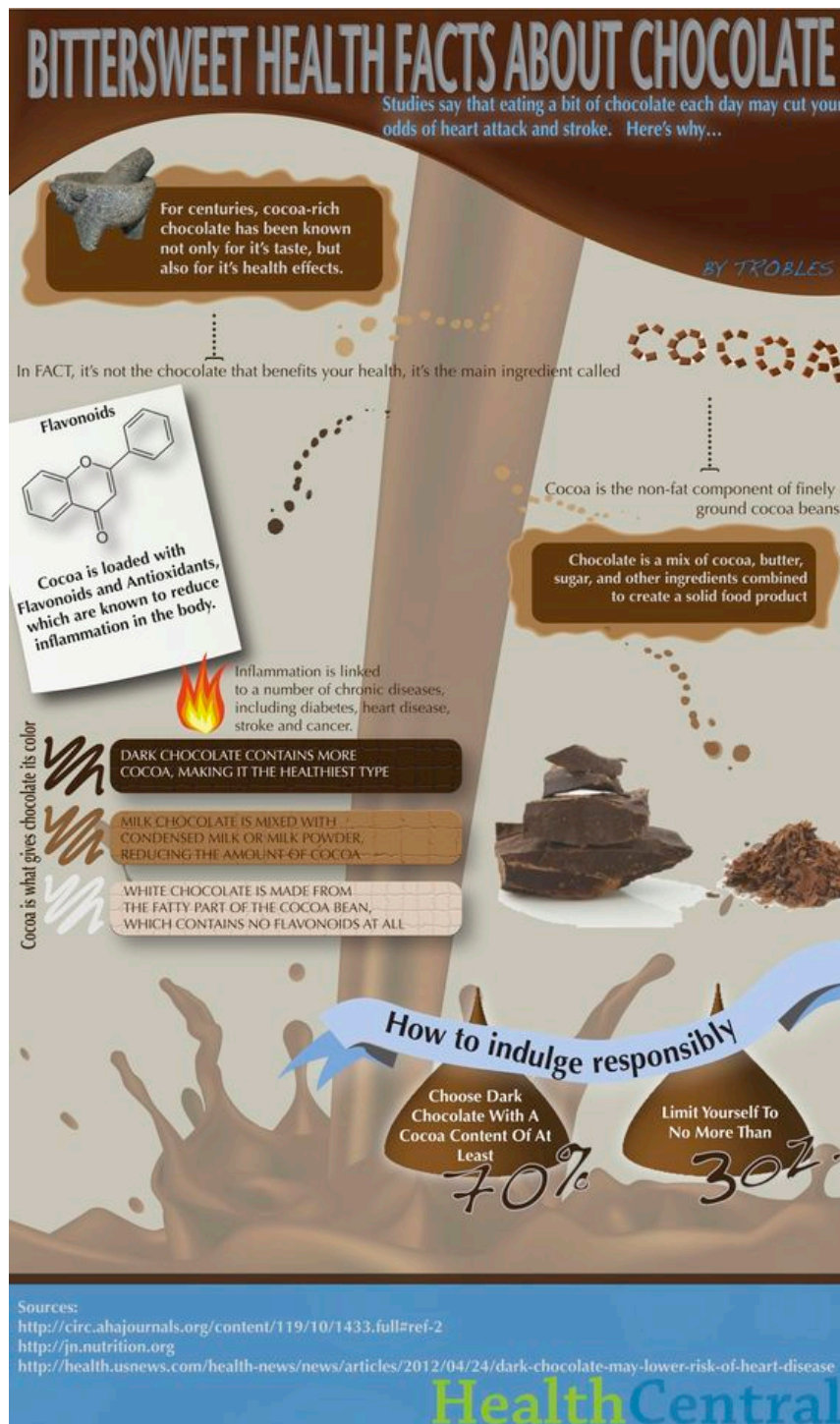
Section A (Reading): 40 marks

Section B (Writing): 40 marks

The number of marks is given in brackets at the end of each question or part-question.

CHOCOLATE

TEXT A is an infographic about chocolate published by a company promoting health awareness



<http://visual.ly/bittersweet-health-facts-about-chocolate>

TEXT B is an extract from a popular blog

Here are the hard facts. Two million cocoa farms across West Africa produce around 73 percent of the world's four million tons of cocoa. Exports from the Cote d'Ivoire account for 10 percent of its GDP, bringing in \$2.3 billion to the region annually. This lucrative business relies on more than 1.8 million children, most of whom work without pay and in hazardous conditions, which include exposure to harmful pesticides and forced use of machetes in their work.

Between 200,000 and 800,000 children under the age of 18 are working under the 'worst forms of child labor,' and it is estimated that over 10,000 are trafficked annually in West Africa alone.

The child labor situation in the cocoa industry is tragic, and yet too little has been done to institute the needed regulations to ensure that this exploitation does not occur. In 2001, a few members of U.S. Congress proposed a federal system to certify and label chocolate products as slave free: right on the wrapper, next to the calories and ingredient list where it sometimes says "may contain peanuts," it would read "may contain child labor." This proposal—the Harkin-Engel Accord—passed the House of Representatives, but lost by a razor-thin margin in the Senate when chocolate manufacturing giants like Hershey, Mars, Nestlé and agricultural giant Archer Daniels Midland threw their money into a massive lobbying effort.

<https://listengirlfriends.wordpress.com/2013/03/15/1990/>

TEXT C is an extract from a website explaining how chocolate is made

Ever wondered, “**how is chocolate made?**” Let’s pick up with the arrival of the cacao beans at the factory.

At the factory, the cacao beans are first sifted for foreign objects -- you know, rocks, machetes, whatever got left in the bag. The cacao is weighed and sorted by type so that the manufacturer knows exactly what type of cacao is going into the chocolate. Some manufacturers use up to twelve types of cacao in their recipes, and they must carefully measure so that the flavour is consistent time after time.

Next, the cacao beans are roasted in large, rotating ovens, at temperatures of about 210-290F. Roasting lasts from half an hour up to two hours. The heat brings out more flavour and aroma, and it dries and darkens the beans.

Then the cacao beans are cracked and winnowed -- that is, their outer shells are cracked and blown away, leaving the crushed and broken pieces of cacao beans, called “nibs.” At this point, we have something edible and really chocolatey, but they’re also really bitter. You might try some cacao nibs on a salad. Mmm.

But how is chocolate made? We’ve gone through all these steps and we still don’t have a chocolate bar! Be patient, it can take up to a week!

The cacao nibs must now be crushed and ground into a thick paste called chocolate liquor (there is no alcohol in it). What happens next, though, depends on what type of chocolate we’re making.

<http://facts-about-chocolate.com/how-is-chocolate-made/>

TEXT D

Guy, my confectioner, has known me for a long time. We worked together after Anouk was born and he helped me to start my first business, a tiny *pâtisserie-chocolaterie* in the outskirts of Nice. Now he is based in Marseille, importing the raw chocolate liquor direct from South America and converting it to chocolate of various grades in his factory.

I only use the best. The blocks of couverture are

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slightly larger than house bricks, one box of each per delivery, and I use all three types: the dark, the milk and the white. It has to be tempered to bring it to its crystalline state, ensuring a hard, brittle surface and a good shine. Some confectioners buy their supplies already tempered, but I like to do it myself. There is an endless fascination in handling the raw dullish blocks of couverture, in grating them by hand – I never use electrical mixers – into the large ceramic pans, then melting, stirring, testing each painstaking step with the sugar thermometer until just the right amount of heat has been applied to make the change.

There is a kind of alchemy in the transformation of base chocolate into this wise fool's gold, a layman's magic which even my mother might have relished. As I work I clear my mind, breathing deeply. The windows are open, and the through draught would be cold if it were not for the heat of the stoves, the copper pans, the rising vapour from the melting couverture. The

TEXT E is an extract from a blog about healthy eating

I don't usually eat chocolate. But...

Don't get me wrong, I'm not allergic. Nor am I some kind of weirdo, the only girl in the world who doesn't like chocolate. I *adore* chocolate, far more than is good for me. But without some self-imposed boundaries, I could easily eat too much of it. There was always a big bar of Galaxy in my kitchen cupboard and if I got a bit peckish I would chomp the lot and hardly notice – no thinking, no savouring. I couldn't open a box of Milk Tray without eating every chocolate in sight (except the squishy strawberry one), or go to the supermarket without loading my trolley with great bricks of the stuff; and I couldn't buy petrol without picking up a Twix.

You've noted the past tense, yes?

So to the self-imposed boundary. Back in 2010 I decided to put myself on a Chocolate Fast. I'd done it once before and lasted five years before a weak moment (and not wanting to offend a friend) brought my first Chocolate Fast to a premature end. But I went five years. Five. Years. I was surprised how easy I found it once I got over the first trip to a petrol station, the first trawl around the supermarket and so on. I pretty much *forgot* about chocolate. I very occasionally picked up a substitute fruit-based sweet when the need for sugar overran me. Skittles were quite good for those moments, but they're not addictive like chocolate, so it wasn't as if I was replacing one bad habit with another.

For my current Chocolate Fast, instead of going the full *cold turkey*, I gave myself two amnesty periods each year – the months of December and April. That takes in Christmas (gluttony overload), Easter (eggs!) and... my birthday. And so far, it's gone well. This is my fourth Chocolate Fast year under the current arrangement.

Come next month I will *do chocolate* in style – no greasy cocoa-lite mass-market choco-crap for me. The fun starts on 1st December, never early, and I look forward to my Chocolate Advent. This year I've ordered up a few of my favourite *Selectors* from yummy chocolate people, [Hotel Chocolat](#). I bought chocolatey Christmas gifts for others too, but these mini-treats are purely for my own personal, private and undeniably naughty indulgence.

I have to tell you, the Hotel Chocolat box is here already – it arrived over a week ago and it's sitting not three feet from my desk. Inside there's a bar of 50% milk chocolate (pure bliss); there's a little bag of liquid salted caramel chocolates (dribbly, sticky liquid caramel, so, so good); there's a tub of rum soaked sultanas (imagine, a plump bubble of sultana soaked in rum, bursting from smooth, melty chocolate); and last but definitely not least, there's a crinkly cellophane bag of butterscotch chocolate *puddles*.

I can't tell you how much I'm looking forward to December.

The weird thing is, where I give myself a month of chocaholism, I don't tend to last the course. I know how this sounds, but I actually get to the point where I've had enough chocolate. My taste is satisfied – and I'm done. Last Christmas that meant I put a couple of my little *Selectors* in the fridge. I didn't get them out again until my April Chocolate Fast amnesty.

You probably think I'm strange. Well, there you go. We all have a little weird about us, I suppose. I honestly don't know how I go all those months of the year not being tempted. All I know is, come December, I don't think there'll be anyone in the world looking forward to a bite of chocolate quite as much as I am.

<https://julielawford.com/2016/03/28/is-there-life-without-chocolate/>

SECTION A (Reading): 40 marks

*In the **separate resource material**, there are six texts on the theme of **xx** labelled text A-F. Read each text carefully and answer all the questions below that relate to each of the texts. Additional answer pages are available at the back of this paper should you require them.*

TEXT A

A1. Tick the box that best describes the purpose of this text [1]

- a. Personal Use ☐
- b. Public Use ☐
- c. Occupational Use ☐
- d. Educational Use ☐

A2. According to the text what are three of the ingredients that chocolate is made of? [1]

A3. According to Text A which chocolate is not at all good for you? [1]

- a. Dark ☐
- b. White ☐
- c. Milk ☐
- d. All ☐

TEXT B

B4. What do you think the writer meant by 'hard facts'? [2]

- B5. Summarise 5 things in the text which suggest that some children are not being treated well in the cocoa industry [5]

TEXT C

- C6. Place the statements below in the correct order to describe how cocoa beans are made into the basis of chocolate liquor: [4]

1. Cacao nibs made into paste
2. Beans roasted
3. Beans sorted and weighed
4. Beans shelled

TEXT D

Text D is an extract from a novel about a woman who opens a shop where she makes chocolates.

- D7. Using your own words, explain what 'tempering' the blocks of chocolate liquor involves. [6]

This image shows a blank sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

D8. How does the writer make it clear that the narrator is passionate about her work? Find evidence from the text to support your ideas. [5]

TEXT E

E10. What does the writer mean by “self-imposed boundary”? [1]

- E11. Compare the attitudes towards chocolate shown by women in text D and E. [5]

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Editing (5 marks)

In this part of the paper you will be assessed for the quality of your understanding and editing skills.

1. Circle the word below that best fits the gap in the sentence below. [1]

Chocolate is sometimes seen as an unhealthy treat.

(A) often (B) very (C) extremely (D) almost

2. Read the sentence below and then answer the questions that follow.

Doctors suggest that a little of what you fancy does you (1) . This means that you shouldn't give up everything you like, but eat it in (2).

- a) Circle the word below that best first gap (1): [1]

(A) damage (B) good (C) harm (D) wrong

- b) Circle the word below that best first gap (2): [1]

(A) private (B) meals (C) excess (D) moderation

3. Read the text below which consists of sentences in the wrong order and show your understanding by answering the questions that follow:

- 1) After extraction from the pod, the beans undergo a fermentation and drying process before being bagged for delivery.
- 2) During harvesting it is important not to damage the flower cushion which will produce the flowers and fruits of subsequent harvests.
- 3) The pods are opened to remove the beans within a week to 10 days after harvesting.
- 4) Pods containing cocoa beans grow from the trunk and branches of the cocoa tree. Harvesting involves removing ripe pods from the trees and opening them to extract the wet beans.
- 5) The pods are harvested manually by making a clean cut through the stalk with a well sharpened blade. For pods high on the tree, a pruning hook type of tool can be used with a handle on the end of a long pole.

- a) Which paragraph should come **third** in the text? Write the number of the paragraph below. [1]

- b) Which paragraph should come **fourth** in the text? Write the number of the paragraph below. [1]

SECTION B (Writing): 40 marks

B1. *In this task you will be assessed for the quality of your proofreading.*

A magazine receives the advert to be featured on their food pages in the run up to Christmas.

Identify the five errors and correct them.

[5]

Is there a chocoholic in you're life?

Make them the happiest they've ever been with a personalised box of hand-made chocolates from a local chocolatier

Take your pick of dark, white, milk or a mixture, all in a choice of 7 fillings
strawberry, orange, coffee, cherry, coffee, toffee, fudge

Chose from a heart shaped box/Santa stocking or cellophane gift bag

Contact Sallys Sweets on: **sally@sweets.co.uk**

by December 5th to place your order.

B2. *In this section you will be assessed for the quality of your **writing** skills.*

20 marks are awarded for communication and organisation; 15 marks are awarded for writing accurately.

You should aim to write about 350-500 words.

Choose **one** of the following for your writing:

[35]

Either, a) Write about a visit to an attractive and appealing sweet shop.

Or, b) 'Sugar is the greatest enemy facing our young people today.' Write an essay to explain the extent to which you agree with this view, giving clear reasons and examples.

When using information from the texts, you will need to present this in your own words.

The space below can be used to plan your work.

PLAN

[illegible]

[illegible]

[illegible]

[illegible]

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