Index No: _____



Qualifying Examination for Supply Learning Support Educators

October/November 2023

Subject:	English Language
Date:	1 st November 2023
Time:	One hour and thirty minutes

Instructions to candidates:

This examination paper consists of THREE sections. Read the instructions for each section carefully.

Answer Section A on the booklet provided, clearly indicating the question you are answering.

Answer Section B and C in the space provided in this paper.

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Section A: Long Writing Task (40 marks)

Write between 180 and 200 words on ONE of the tasks below. You are advised to

- pay attention to layout, paragraphing, vocabulary, grammar, spelling and punctuation;
- keep your writing to the number of words indicated.

You will be penalised if you write less than 180 or more than 200 words.

1. Teaching life skills at school can help prepare students for the challenges they will face in the future. So, should more life skills be taught in schools? Write an article for an online magazine in which you express your opinion on the matter.

OR

2. As a member of the school council, you are organising Book Day at your school. Write an **informative report** for the next meeting of the school council in which you explain what arrangements have already been made and what remains to be done.

Section B: Reading Comprehension and Summary (50 marks)

Read the following text carefully and answer all of the questions that follow on the lines provided.

The Appian Way is the first road built in Rome, where more than 2,000 years ago soldiers Α set out to conquer distant lands and returned in triumph. It is the heart of Rome's Appia Antica Archaeological Park, an expansive green wedge that stretches from the edge of the city's historical centre to the hillside villages of the Castelli Romani. It gives travellers a place to slow down and leisurely experience the Roman countryside. It also offers a rich collection of ancient treasures and archaeological remains.

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As this is Italy, delectable spreads are a must to complete the idyllic scene. Enter Paolo В Magnanimi, owner of the prominent restaurant named Antica Roma. The restaurant is flanked by a flower and vegetable garden tended by Magnanimi's father, Massimo. Inside, the menu lists dishes that can't be found at any other restaurant in the city, or perhaps in the world. Behind these creations is Magnanimi, a cook passionate about creating and serving meals that are deeply rooted in this park's history, from the days of ancient Rome.



С For most visitors, ancient Roman food doesn't sound appealing, but Magnanimi keeps it real, recreating delicious dishes that regular Romans ate, not the exotic fare that was reserved for the super elite. Magnanimi says Romans were nature lovers who greatly appreciated good food, though over-indulging was very "un-Roman". Grains, legumes, vegetables, eggs and cheeses were the base of the diet, with fruit and honey for sweetness. Meat (mostly pork), and fish were used sparingly, and as the empire expanded, Romans welcomed new flavours - be it pepper from India or lemons

from Persia. All their meals were enjoyed with honeyed wine at dinners which was used to toast the start of a new season, bringing with it the promise of a plentiful harvest. Magnanimi embodies 20 this spirit of celebration, whether it be telling stories to guests or stirring up something delicious in his kitchen. Now 54, he laughs telling me how, as a younger man, he had a hard time convincing his father that customers would like his revivals of ancient dishes. A chef and historian, Magnanimi has spent more than 25 years studying ancient recipes. "I started working at the restaurant when

- I was 14 before taking a break in America," he said. "When I came back, I had a new appreciation 25 for the great history of Rome, and I was hungry to learn more about it." Magnanimi's inspiration grew when a friend gave him Dinner with Lucullo, a book full of stories and recipes from the days of ancient Rome. Its title character was a 1st-Century BC military man who was so famous for his banquets that Romans still praise a good dinner by saying, "That was a meal worthy of Lucullo."
- Magnanimi started testing recipes and had his first success with a chicken dish made with leeks and 30 a condiment from the Amalfi Coast made from fermented anchovies. Magnanimi explained proudly how this dish was praised internationally, making it one of his most popular dishes to this day.



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These days, the restaurant's menu features standard Roman dishes, such as pasta carbonara, along with other ancient Roman ones that have brought Magnanimi international attention and made his once-sceptical father proud.

I first met Magnanimi in 2008 when I landed in the restaurant and, on the Ε recommendation of a foodie friend, ordered a tomato-less predecessor to lasagne. The original recipe used flat bread, layered with meats, fish and cheeses. Magnanimi's was simpler, filled with ground pork, fennel and pecorino cheese. To recreate this 2,000-year-old dish, Magnanimi started with a recipe from the only surviving recipe book from ancient Rome. Since the ancient recipes didn't use quantities or details for preparation, he then consulted Italian archaeologist Eugenia Ricotti to recreate the dishes by estimating their measurements with ingredients that were true to the era.

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F My first taste kept me returning to try more flavours of ancient Rome, including sweets such as Magnanimi's most recent creation, la cassata di Oplontis, inspired by a wall painting discovered in a villa near Pompeii. This rich cake made with almond flour, ricotta, candied fruit and honey sells out every night.



"My cheese is made with a mortar and pestle, exactly like a recipe from Virgil, from the 1st Century AD," Magnanimi said. This cheese spread is inspired by Virgil's poem about a farmworker preparing his humble lunch, grinding together coriander, celery seed, garlic and pecorino. It can be slathered on round bread that was sacred to the Romans as its crumbs used to be placed on altars as an offering to the gods. Magnanimi shapes his bread into light, puffy rolls stuffed with ricotta.



Н "I feel so lucky to live here and to welcome travellers to experience Rome for real," Magnanimi said. "Here they can step back thousands of years and know how good it tasted."

Adapted from https://www.bbc.com/

Underline the correct answer.

- 1. Which title best fits this text?
- a. How did Antica Roma start?
- b. What did the Ancient Romans eat?
- c. Where to eat when in Rome
- 2. In which section of an online magazine would you find this article?
- a. Travel
- b. News
- c. Entertainment
- 3. The main purpose of this article is to
- a. give instructions for Magnanimi's special recipes.
- b. provide information about the origins of Magnanimi's dishes.
- c. argue in favour of more traditional restaurants in Rome.

4. List four facts about the Appian Way mentioned between lines 1 and 6.	(2 marks)
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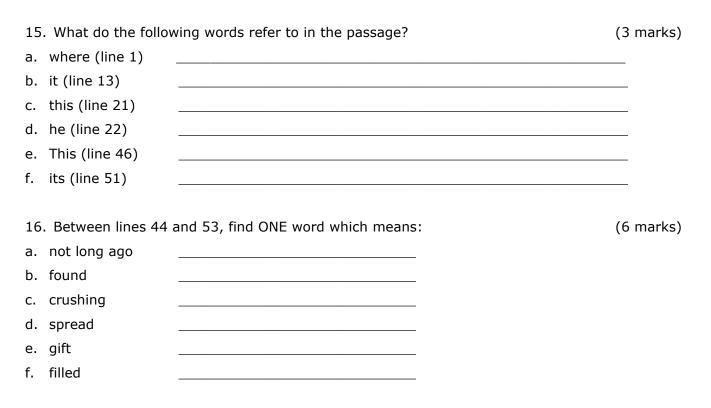
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- 5. In your own words, give TWO reasons why people should visit the Appia Antica Archaeological Park. (2 marks)
- 6. a. Underline the correct answer. The writer's attitude to Italian food is (1 mark)
 - i. positive ii. negative iii. neutral
 - b. Between lines 1 and 12, quote one sentence which supports your answer. (1 mark)

(3 marks)

3.	Are the following statements True or False? Underline the correct answer and give a reason from the text. (9 marks)
a.	The park is situated in the historical centre of Rome. True / False because
b.	The garden is at the back of the restaurant. True / False because
c.	Magnanimi's menu includes dishes which are unique in Rome. True / False because
d.	Ancient Roman food is a favourite among many tourists. True / False because
e.	Ancient Romans were famous for eating too much. True / False because
f.	Ancient Romans were open to trying out new ingredients in their recipes. True / False because
g.	Magnanimi's father persuaded him to re-create ancient Roman dishes. True / False because
า.	Magnanimi's first achievement was a dish recognised beyond his home country. True / False because
i.	Magnanimi's cassata is popular among his customers. True / False because

9.	How was the ancient Romans' love for nature reflected in their meals?	(1 mark)
10.	In your own words, explain why ancient Romans drank sweet wine at the star	t of a season. (2 marks)
11.	How does Magnanimi share the ancient Romans' festive mood?	(1 mark)
12.	On his first visit to Magnanimi's restaurant the writer ordered a tomato-less di this dish is different from its first version.	sh. Explain how (1 mark)
13.	In your own words, explain how Eugenia Ricotti helped Magnanimi.	(1 mark)
14.	In which paragraph (from D to H) is the reader given information about	(5 marks) PARAGRAPH
	the writer's introduction to Magnanimi?	
	the change made by Magnanimi to an ancient Roman bread recipe?	
	the reason why the writer visited Antica Roma a number of times?	
	what Magnanimi feels his restaurant offers visitors?	
	the way Magnanimi's father feels about his son's achievement?	



17. Tick (\checkmark) the correct answer. Which book would Magnanimi be interested in? (1 mark)



18. In between 50 to 60 of your own words, summarise the development of Magnanimi's career. (10 marks)

Section C: Short Writing Task (10 marks)

You are Nicky Clarke, an educator, and you have been asked to report any acts of kindness which you witnessed in the school playground. In between 50 and 60 words, write an email to the Head of School, Ms Maria Smith, to report and describe the act of kindness you witnessed. Do not write more than 60 words.

From:	nclarke@vol.com.mt
To:	msmith@vol.com.mt
Subject:	Act of kindness

END OF EXAMINATION PAPER