

Index no: _____



GOVERNMENT OF MALTA
MINISTRY FOR EDUCATION, SPORT, YOUTH
RESEARCH AND INNOVATION
DEPARTMENT OF EXAMINATIONS



Candidate's name must NOT be written on any sheet of the examination paper and booklet.

Index Number must be written once ONLY above the perforation.

Write your answers in blue or black ink.

Qualifying Examination for Supply Learning Support Educators

June 2026

Subject: English Language

Date: 24th June 2026

Time: 16:00 – 17:30 (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 on this paper.

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. The local council has recently announced plans to build a public, indoor swimming pool. Write an **article** for the community's online newsletter, in which you consider both the advantages and disadvantages of such a facility.

OR

2. You are Kim Gatt, the coordinator of a community service project and you are in charge of organising a morning of activities at a childcare centre. Write a **proposal report** to the childcare administrator informing them of your plans and describing the activities to be held.

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

BBC

[Home](#)

News

[US & Canada](#) [UK](#) [Africa](#) [Asia](#) [Australia](#) [Europe](#) [Latin America](#) [Middle East](#) [In Pictures](#) [BBC InDepth](#)

Share  Save 

3 August 2025

Tamlin Magee

SUBHEADING A

On a sweltering day, a group of international travellers have gathered a stone's throw from Naples' San Gennaro catacombs, named for the city's patron saint.

But these visitors aren't here to venerate the ancient martyr; they've come in service of something equally important to the city's identity. They are all aspiring pizza makers, and **they** are about to take the biggest pizza test of their lives.

From **its** humble origins as an inexpensive Neapolitan street food in the late 1800s, pizza has become one of the world's most beloved dishes.

"There is a big connection between this kind of food and the soul of Naples," says Massimo Di Porzio, vice president at the True Neapolitan Pizza Association founded in 1984, which exists to "promote and protect" an exacting vision of the city's most famous culinary marvel.

SUBHEADING B

Though there are two traditional types of Neapolitan pizza (the Margherita, topped with tomato sauce, mozzarella and fresh basil; and the Marinara, which uses oregano and garlic instead of basil and doesn't contain cheese) myriad contemporary varieties have popped up worldwide in recent decades – from slices dressed with blue cheese and honey to the creamy, lemon peel-topped Crisommola del Vesuvio.

The Association believes that without clear rules, the original Neapolitan pizza could slowly lose its identity. Just as there are strict criteria for determining "authentic" Champagne or Parmigiano cheese, **this** group of culinary custodians has set out to ensure that the delectable dish stays true to its Neapolitan roots – at least if **you** are going to call it "real" pizza. By setting strict guidelines, they aim to preserve the traditional ingredients, cooking techniques and cultural significance of the pizza. They also want travellers to know that when they visit an accredited pizzeria, they are tasting a pizza that follows the authentic Neapolitan tradition.

SUBHEADING C

With **its** training school, competitions, trade fairs and a large bronze pizza statue shining just outside its headquarters, the Association has become a veritable empire of pizza authenticity. Its lengthy guidelines dictate that all certified pies must consist of a "roundish seasoned disc" with a high-border, puffy crust no taller than 1–2 centimetres. There should be no "big bubbles" or "burned spots". Pizzas must be "soft", "elastic" and foldable. Pizza-makers can't use a rolling pin or baking tray. Cooking a pizza for longer than 90 seconds is sacrilegious. And the final product must be consumed within 10 minutes after emerging from the oven.

On the blistering-hot final day of the rigorous monthly training course, the international students will put **their** newfound pizza knowledge to the test. Attendees have studied dough-leavening techniques and hydration, the ins and outs of yeast, the nuances of picking fresh toppings and ideal salt-to-water ratios. They've practised the intricacies of placing pizza into ovens – a simple-seeming but deceptively tricky step – all with the goal of baking a consistently perfect pie.

From 10:00 to 18:00 during the nine-day course, the students baked as many as 40 practice pies each day. The chefs are being judged on an undisputed classic: the Margherita.

SUBHEADING D

While pizza-chef training is available to anyone, the bar is higher for restaurants to get accredited. Pizzerias must first employ an Association-trained pizza maker. They then have to fill out reams of forms in which they swear to "accept, respect and promote the tradition of the Neapolitan pizza". They must photograph their kitchen, equipment and ingredients, as well as take videos of their head pizza chef preparing dough and cooking a pizza. This is all sent off to the Association headquarters in Naples with no guarantee of approval.

To date, roughly 1,000 pizzerias from Japan to Siberia and Ecuador to the UK have become members of the Association. And they were proud to form part of their impactful work. Once accredited, **they** can display their certificate, forming a global network of pizzerias where travellers know they can get the real deal.

"I always say, Neapolitan pizza is not necessarily the best, but the pizza that has its strongest roots in the culture," says Di Porzio. "So it's a skill that we need to teach and preserve."

Adapted from <https://www.bbc.co.uk>

Questions

Underline the correct answer in questions 1–4.

(4 marks)

1. In which section of an online newspaper would you most likely find this article?

- a. Technology & Innovation
- b. Food & Culture
- c. Travel & Experiences

2. The main purpose of this article is to

- a. explain how restaurants make large profits from selling pizzas.
- b. persuade people to visit Naples and to taste traditional pizza.
- c. inform readers about efforts to preserve authentic Neapolitan pizza.

3. Which title would best fit this article?

- a. How Real Pizza is being protected around the world
- b. How Pizza Became the World's Favourite Fast Food
- c. How to find the Best Pizza Restaurants in Europe

4. People interested in this text are most likely

- a. historians and students researching Italian traditions.
- b. scientists and researchers studying food production.
- c. chefs and food lovers interested in original pizza.

5. Write FOUR consecutive words that show that the group of travellers referred to in line 1 is very close to San Gennaro Catacombs. (1 mark)

6. How does the writer bring out the importance of pizza in Naples at the beginning of the article? (1 mark)

7. What does the writer mean when describing pizza as having "humble origins" (line 6)? (1 mark)

8. What is the main task of the True Neapolitan Pizza Association? (1 mark)

9. Give TWO examples of traditional Neapolitan pizzas mentioned in the text. (1 mark)

i. _____

ii. _____

10. In **between 50–60 of your own words**, summarise the reasons why the Association has set strict rules to uphold the Neapolitan pizza tradition. (10 marks)

11. Write FOUR activities carried out by the True Neapolitan Pizza Association.
(2 marks)

- i. _____
- ii. _____
- iii. _____
- iv. _____

12. Give SIX rules that certified Neapolitan pizzas must follow according to the Association's guidelines.
(3 marks)

- i. _____
- ii. _____
- iii. _____
- iv. _____
- v. _____
- vi. _____

13. Write FOUR things students learn or practise during the training course.
(2 marks)

- i. _____
- ii. _____
- iii. _____
- iv. _____

14. Are the following statements True or False? Underline the correct answer and give a reason from the text.
(8 marks)

a. The visitors near the catacombs are experienced pizza makers.

True / False because

b. The True Neapolitan Pizza Association is as old as pizza itself.

True / False because

c. The training course is run once a year.

True / False because

d. Placing the pizza in the oven is an easy step in pizza making.

True / False because

e. Students practise making pizzas many times during the course.

True / False because

f. Whoever applies can attend the pizza training course.

True / False because

g. If pizzerias wish to be accredited, they have the option of engaging an Association-certified pizza maker.

True / False because

h. Pizzerias from different countries belong to the Association.

True / False because

15. What are the FOUR steps that restaurants must take in order to apply for accreditation? (2 marks)

i. _____

ii. _____

iii. _____

iv. _____

16. In your own words, explain what the writer means by saying "with no guarantee of approval" (line 50). (1 mark)

17. i. Underline the correct answer in the sentence below:

The writer's attitude towards the work of the Association is **(positive / negative / neutral)**. (1 mark)

ii. Quote a sentence from lines 44 to 57 in the text to support your answer. (1 mark)

18. What do the following words in **bold** refer to in the passage? (4 marks)

a. **they** (line 5) _____

b. **its** (line 6) _____

c. **this** (line 20) _____

d. **you** (line 22) _____

e. **its** (line 27) _____

f. **their** (line 36) _____

g. **they** (line 53) _____

h. **I** (line 55) _____

19. Find ONE word from lines 27 to 57 which means: (4 marks)

a. proper _____

b. eaten _____

c. thorough _____

d. small differences _____

e. officially approved _____

f. large quantities _____

g. world-wide _____

h. protect _____

20. Match each subheading with the correct section of the text (A–D). (2 marks)

SUBHEADINGS	LETTER
The effort to keep traditional pizza	
The specific instructions for making authentic pizza	
Introducing the tradition of Neapolitan Pizza	
The application process for pizzerias	

21. Which of the pictures below best fits this text? Fill in the blank with the correct letter. (1 mark)

ANSWER: Picture _____ best fits the text.

Picture A



Picture B



Picture C



Picture D



Section C: Short Writing Task (10 marks)
--

From:	svella@vol.com.mt
To:	mayor@zmail.com
Subject:	Open Market Event

For Examiner's Use only			
A	1	1/2	0
B	1	1/2	0
C	1	1/2	0
D	1	1/2	0
E	1	1/2	0
F	2	1	0
G	1	1/2	0
H	1	1/2	0
I	1	1/2	0
Word count	-2	-1	0
	TOTAL		/10

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.

END OF EXAMINATION PAPER

BLANK PAGE