



READING EXAM

PART 1

Hi Margaret,

Finally, I've decided to 0. __A__ my children to a new school.

I know it can be a challenging step but I'm 1. ____ it's also a positive one.

The truth is it's been 2. ____ to negotiate this move with them.

They were really happy at their 3. ____ school but the truth is we are facing very important economic issues.

That's the reason why we've 4. _____ to move them from a private school to a state school.

I hope they will understand 5. ____.

Well, see you next week!

Love,

Julia

- | | | |
|---------------|---------------|------------|
| 0 A. move | B. carry | C. changed |
| 1 A. secured | B. nice | C. sure |
| 2 A. tough | B. difficulty | C. hardly |
| 3 A. next | B. former | C. actual |
| 4 A. declared | B. decide | C. decided |
| 5 A. someday | B. future | C. choice |



PART 2

HISTORY OF TELEVISION

A. The television was invented in the late 19th and early 20th centuries

B. In addition, television broadcasting expanded rapidly after World War II

C. Even if its development was interrupted by the Second World War,

D. Furthermore, there's also video recording, which allows programming to be replayed for later use as well as three-dimensional television

E. after the end of the war, all-electronic devices became commonly used

F. and currently, it has broadened the possibilities and number of programmes

MY FIRST JOB INTERVIEW

A. Last week I had my first job interview via Skype

B. Finally, it was the Business Development director the one who wanted to speak with me. All in all, I think it went quite well!

C. Firstly, I was interviewed by the HR manager who asked me a couple of personal questions

D. Secondly, The Head of HR joined and asked me about my professional experience

E. but I could only tell him about my training, since I have no relevant experience

F. The company wanted to determine if I had the qualifications needed for the position

**PART 3****HOLIDAYMAKERS**

James: I love going to the beach, so last winter I decided to travel to Dubai. It was January and the weather was really nice, not too hot not too cold, so I could enjoy the beach and the different beach clubs there. If I had to choose between going to the beach and seeing snow I would always prefer the first one. I'm definitely a summer person!

Luke: The idea of a perfect holiday for me is travelling within my country, Spain. It is an undeniable fact that we have amazing landscapes and spectacular scenery such as beautiful beaches, cities and villages... Last summer I went to Cantabria and I absolutely loved it there. The food, the sea, and the clean air... Why travel abroad if there's so much to discover in your own country?

Kelly: I consider myself to be a snow person. Every time I go on holiday I prefer going to a place where I can ski, in fact, going to the beach is not my cup of tea. Last January I went to the Alps with my family. Whenever we go skiing, we get up at around 7 since it's the best time of the day and there's not many people. After skiing for a few hours we stop and have lunch. If it's sunny we like sitting outside and enjoying the beautiful sun. Then, we usually continue skiing in the afternoon.

Amie: I've always preferred travelling to summer places, I'm not really a winter person. In fact, the last time I went on a trip was a year ago, to Indonesia. Indonesia is a very big country and it takes a lifetime to be explored. It is also home to a wide variety of fauna and flora as well as countless linguistic groups and incredible landscapes. Indonesia has some of the most pristine underwater landscapes and marine life and if you like diving, this country should be at the top of your list.

1. Who's not interested in seeing other countries?
2. Who likes crystal clear water?
3. Who doesn't like the beach?
4. Who likes diving?
5. Who prefers travelling around his/her own country?
6. Who loves the snow?
7. Who loves cold?



PART 4

Cocoa Fields

0. Chocolate is indisputably the most popular sweet snack food in the world. Consumers all over the globe (but especially in the USA and Europe) get through over 5 million tons of cocoa beans each year, according to statistics given by the World Cocoa Foundation. Chocolate lovers say not only does it make you feel good, but it also has health benefits for the heart and brain.

19. There are many steps in the process that results in a bite size chocolate bar ready to enjoy from the packet. All types of chocolate share one common ingredient: the cocoa bean. These are the beans of the cocoa plant that are extracted from its fruit. This fruit, or pod, is ovular in shape and measures between 20-30 cm in length and 8-10 cm in width. It weighs around 500 grams. There is an average of 35 beans per pod, each made up of about 50% fat in the form of cocoa butter.

20. The scientific name of the cocoa plant is *Theobroma cacao*. It is native to South and Central America and can only grow within 15 degrees of the equator. Both large industrial plantations and small producers operate in the sector but the majority of production comes from small, family farms in West Africa. Young cocoa plants grow best in the shade of the forest canopy. A tree will typically bear fruit at four or five years old. A mature tree can sprout up to 6,000 flowers each year, but only around 20 pods. Roughly 1,200 seeds (40 pods) go into making 1 kg of cocoa powder.

21. Cocoa production is a labour intensive activity. Workers cut the pod from the tree by hand and then open the hard husk with a machete, skilfully splitting the shell without damaging the soft beans inside. The beans are then left to ferment, traditionally under banana leaves, for several days. Next, they are dried in the sun for one or two weeks, depending on local conditions. Finally, they are ground up and roasted. To create the chocolate that we recognise in the store, various ingredients such as milk, sugar and vanilla are added.

22. The ever-increasing demand for chocolate has led to a corresponding expansion in the area dedicated to its cultivation. As this happens, the pests that attack the cocoa crop also spread and multiply. The fungal disease known as “black pod” is thought to cause losses of 20-30 per cent of all cocoa pods and 10 per cent of trees worldwide each year. The disease is caused by the water mould *Phytophthora palmivora*. It needs moisture to spread, so is common in the rainforest conditions in which cocoa plants thrive. To prevent this, trees should be planted at least three metres apart so the wind can dry the leaves.

23. There is also a high environmental price to pay; illustrated by the case of the West African state of the Ivory Coast. In modern times, no country has cut down rainforests as massively as the Ivory Coast. Over 80 per cent of its forests have disappeared in the last 50 years, mostly because around a million people have invaded national parks and other “protected” forests to make their home there. The invaders have a clear purpose: they are growing cocoa to feed the global chocolate industry.

24. Experts say there is a clear alternative to the old slash and burn techniques. What needs to be done is to rehabilitate current cocoa plantations. This is not difficult in theory, but in



practice, telling farmers to get rid of their old trees is met with mixed results. The old trees still give fruit, only less than they did in their prime. To replace them using grafting techniques would mean up to two years without a crop for the farmer – something they simply cannot afford. For its own survival, the chocolate industry must intervene and help the farmers with this transition period.

25. Our collective sweet tooth means demand for cocoa will increase at an estimated 4% per annum in upcoming years. The French-Belgian company Barry Callebaut processes about a fifth of all the chocolate in the world. In 2016, they launched the “Forever Chocolate” programme, a range of sustainability goals for 2025. They aim to eliminate child labour and deforestation in supply chains; and replant millions of hectares of cocoa trees on existing plantations. More initiatives like this will be needed if we are to continue enjoying chocolate as we do now.

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