

Questions 191-195 refer to the following brochure, review, and e-mail.

STUDY BUSINESS IN SINGAPORE

The Singapore Business School (SBS) is located in the heart of Singapore's financial district. We offer a range of high-quality courses aimed at preparing students for graduate school. Between classroom sessions you can explore the city and cultivate business connections. We offer content-based classes, such as finance, economics, and international marketing, as well as classes on preparing graduate school applications, including developing CVs and writing personal statements.



We have helped thousands of students gain entry into graduate programmes around the world. We boast a number of high-profile part-time instructors who are experts in their fields, including Diara Rhodes, chief financial officer of Auto Drive Korea, and Farah Wan, vice president of the Kuala Lumpur Union Lenders. For more information about our impressive faculty and course offerings, or to enroll online, visit our Web site at www.sbs.edu.sg.

<http://www.sbs.edu.sg/reviews>

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What Our Students Are Saying

3 June by Atsushi Koshi

I took a finance course at SBS. The school I am now attending in the United Kingdom had a prerequisite that I had not fulfilled while earning my Bachelor's degree, so the eight-week course was convenient. However, I couldn't afford the high rent in the area, so I had to commute, and the traffic in that area is terrible. I wish SBS offered a dormitory for students at the school. The quality of instruction was superb. My lecturer was Diara Rhodes. Though she tended to rush through lectures, discussing a wide range of topics in a small amount of time, I did learn a lot from the reading and from her descriptions of real-world experiences. The way she solved business problems was a source of inspiration during my graduate school interview, and it is also helping me in my current classes.

E-mail	
To:	atsushi.koshi@scholarmail.co.uk
From:	lsommersell@sbs.edu.sg
Subject:	Your review
Date:	15 August
Dear Mr. Koshi, Thank you for your feedback. You're not the first person to voice this particular concern. Just so you know, we plan on addressing it by following your recommendation. Students who take classes with us starting as early as 1 January will be able to take advantage of this new benefit. Please be sure to mention this to anyone you know who is thinking about taking a class with us. Kind regards, Lauri Sommersell	

191. Who is the brochure intended for?
- (A) Business professionals
 - (B) Potential graduate students
 - (C) Instructors seeking employment
 - (D) Aspiring writers
192. What is indicated about SBS?
- (A) It is located in a busy area.
 - (B) It offers financial assistance.
 - (C) It provides internship opportunities.
 - (D) It has employment-assistance services.
193. What does Mr. Koshi mention about his lecturer?
- (A) She required a lot of reading.
 - (B) She covered topics quickly.
 - (C) She provided few examples.
 - (D) She encouraged in-class participation.
194. Where does Mr. Koshi's instructor work when she is not teaching?
- (A) At SBS
 - (B) At a bank in Singapore's financial district
 - (C) At Auto Drive Korea
 - (D) At Kuala Lumpur Union Lenders
195. How will SBS be addressing Mr. Koshi's complaint?
- (A) By hiring more faculty
 - (B) By reducing the length of classes
 - (C) By adding more transportation options
 - (D) By building student housing on campus

Questions 196-200 refer to the following advertisement, application, and letter.

SEEKING FULL-TIME LINE COOK

The Delphine Street Grill is a high-profile restaurant serving New Orleans since 1924. We are seeking a line cook to prepare select sautéed items and sauces under the supervision of the executive chef. The ideal candidate will have at least one year of related cooking experience or will have completed a two-year apprenticeship in a well-established restaurant. Demonstrated ability to prepare innovative dishes as well as classic Cajun-style cuisine is required. To apply, go to www.delphinstreetgrill.com/careers.

www.delphinstreetgrill.com/careers/line_cook/apply

Name: Anton Hoang
E-mail: antonh94@textmail.com
Phone: 504.555.0177

Related education: Associates degree in culinary arts, Boudreau Community College
Current employer/title: River Ferry Café, Line Cook **Time employed:** Six months
Previous employer/title: Hotel Lenoir, Apprentice **Time employed:** Two years
Previous employer/title: Picard Seafood, Intern **Time employed:** Three months

Résumé: ☒ Attached
Reference list: ☒ Attached

Cover letter:

I am very interested in the position of line cook at the Delphine Street Grill. For the past six months, I have been the line cook for a café serving traditional Cajun meals. Since the café has only recently been opened, I am responsible for preparing nearly all menu items. I completed my apprenticeship at the famous Hotel Lenoir, working side-by-side with Celebrity Chef Eugénie Mirone. In addition, as Ted Overbeck (my mentor and instructor at Boudreau Community College) can confirm, I am able to develop creative new recipes. In fact, while at the college, I was awarded the Excellence in Innovation Prize for a Vietnamese-style sandwich recipe I crafted, which is now on the menu at the college's cafeteria.

SUBMIT APPLICATION

BOUDREAU COMMUNITY COLLEGE
School of Culinary Arts

Marie Beaumont
Delphine Street Grill
3248 Delphine Street
New Orleans, LA 70117

Dear Ms. Beaumont:

I am writing in regard to Anton Hoang's application for employment. Since Mr. Overbeck is on leave this semester, he asked me to respond in his place. Mr. Hoang, who graduated in the top five of his class, demonstrated exceptional culinary skill and a strong desire to learn. He received a glowing review from Sabine Riou, the renowned chef who supervised his three-month internship. I am confident Mr. Hoang will be a valuable asset to your establishment.

Sincerely,

Liz Flores

Liz Flores
Associate Director of Culinary Arts

196. What is indicated about the line cook position?
- (A) It is a two-year contract.
 - (B) It requires working the late-night shift.
 - (C) It includes supervising the apprentices.
 - (D) It involves preparing a limited variety of dishes.
197. What is true about Mr. Hoang?
- (A) He is applying to work at several restaurants.
 - (B) He meets the requirements of the position.
 - (C) He has appeared on television with Ms. Mirone.
 - (D) He taught at a culinary school in Vietnam.
198. Who is Mr. Overbeck?
- (A) An executive chef
 - (B) An associate director
 - (C) A culinary teacher
 - (D) A restaurant owner
199. What is suggested about Boudreau Community College?
- (A) It gives out culinary awards.
 - (B) It offers free cooking workshops.
 - (C) It needs a new chef for its cafeteria.
 - (D) It invites celebrity chefs as guest speakers.
200. Where does Ms. Riou most likely work?
- (A) At the River Ferry Café
 - (B) At Hotel Lenoir
 - (C) At Picard Seafood
 - (D) At the Delphine Street Grill

Stop! This is the end of the test. If you finish before time is called, you may go back to Parts 5, 6, and 7 and check your work.

TOEIC TRAINING GROUP