"TÉCNICO FAP MANUEL POLO JIMÉNEZ" SCHOOL
Secondary Level

VºBº _____
Area Coordinator

# READING ASSESSMENT
# 2ND UNIT

**Full name:** _____ **Date:** July 19th, 2020

**Grade:** IV° **Section:** "___" **Level:** Intermediate Plus 2B **Teacher:** C.Maruy / P.Montaño / P.Rodas

**COMPETENCIA:** Lee diversos tipos de textos en inglés como lengua extranjera.
**CAPACIDAD:** Obtiene información de textos escritos.
**DESEMPEÑO PRECISADO**: Identifica información explícita y complementaria integrando datos para resolver diversos ejercicios de comprensión lectora.

**1 Read the article about high-tech dining. Are these statements True (T) or False (F)?**

## High-tech dining

Americans love going out for dinner. In fact the average American family now spends more on going out to eat than it does on groceries. Whether it's a pizza at the local Italian restaurant or fine dining at a top hotel, we all love the experience of going out to eat. We choose restaurants according to the atmosphere, the type of food, the service and, of course, our budget. Soon, there may be another factor that helps us choose a restaurant, and that is technology.

We know that high technology is already involved in food preparation and chefs have a wide range of kitchen gadgets to make better dishes, more efficiently. We shall soon be discovering that technology has an importance in the actual dining experience itself. Some restaurants have already understood the need for this and have introduced some amazing new ideas. These will probably become quite normal in the future. In just a few years, paper menus may well be a thing of the past. We'll be using the table top as a computer screen, and pictures of the different meals available will appear on our empty plates for us to choose from.

We'll also be able to order directly from our tables, tapping in codes on virtual keyboards. We'll be communicating directly with the kitchen and there will be no need for waiters to take our orders. This will reduce the time we have to wait and also reduce the possibility of human error when taking orders. How many times have you got the wrong meal because the busy waiter either didn't write down your order or wrote it down incorrectly?

Technology like this will be good for restaurants that need diners to eat quickly and move on, allowing other people to take their places. It's easy to see why – because they'll make more money! However, is it necessarily going to be a good thing for us? Getting the correct meal quickly is important, but surely this introduction of high-tech ordering will mean that many waiters will lose their jobs. One restaurant in Germany has already got rid of the need for any waiters at all by putting in a mini roller coaster which delivers meals directly from the kitchen! Another point to consider is that people don't always want to rush when they go out to eat. Diners want to take their time and enjoy the interaction with waiters.

As we have seen, technology is already changing the way that some restaurants operate and experts believe that most of them will have changed dramatically by about 2020. And whether we see interactive dining as adventurous and fun or a sad end to a great tradition, it is something that we shall all just have to accept.

**1** There are many factors that influence our choice of restaurant.

**2** At the moment high technology in cooking is still a thing of the future.

**3** These changes will mean that fewer waiters will be needed in the future.

**4** There is already a restaurant in Germany that uses technology to serve the food.

**5** High-tech ordering will make the dining experience better for all customers.

**6** The writer thinks that these changes will happen whether we like it or not.

**7** Waiters will have more work in the future.

**8** Future customers will have an interactive menu on the top of the table.

**9** Most Americans eat out because they do not have time to cook at home.

**10** Waiters sometimes make mistakes when they write down the order.