	SUMMATIVE ASSESSMENT **SECOND TRIMESTER**	**SCHOLAR YEAR 2026-2027**

1.- Informative Data:

Subject: English		**Area: Foreign Language**	
TEACHER: ***MSc. James Rodríguez Ortega***		**DATE:**	
Evaluation technique: *Reading and writing evaluation*	**Time: 45 min**	**Course**: **3rd** Bachillerato	**Class: IFP**

NAME:

2.- Instructions:

Fill in the information, name, year/course, parallel and date of application. Read each question carefully, reflect on the development of the projects, skills learned and answer. Avoid corrections in your answers. **Durante el examen no debe pedir materiales de trabajo. No copie a sus compañeras/os ni utilice notas de consulta ya que esta acción será sancionada considerándola como deshonestidad académica y tendrá la calificación de 0/10 conforme al Art. 226 de la L.O.E.I.**	**GRADE /10**

INDICATORS

Learners can find specific information and identify the main points in simple, straightforward texts on subjects of personal interest or familiar academic topics.

Ref. I.EFL. 5.10.1. (I.1, I.2, S.2)

Learners can produce well-constructed informational texts by applying the writing process.

Ref.I.EFL.5.15.1.(I.2, I.3, I.4, S.3, J.1)

3.- DEVELOPMENT:

3.1.- QUESTIONS	**Score**
Section 1: Reading Section **The Importance of Garnish in Food Industry** Garnish **became** an important part of modern gastronomy because it **added** beauty, creativity, and personality to food. In recent years, many chefs **used** garnish to make their dishes more attractive and professional. This practice **became** very popular in restaurants, hotels, catering services, and culinary events. Garnish **also created** new job opportunities for many people. Some students and professionals **learned** how to decorate dishes with fruits, vegetables, sauces, herbs, and other ingredients. With these skills, they **found** jobs in restaurants and other food businesses. Many people **started** their professional careers through this important culinary activity. Garnish **had** a special importance in the Industrialization of Food career because students **learned** how to handle ingredients, prepare food, and present products correctly. These skills **helped** future chefs **develop** creativity, precision, and responsibility. They also **understood** that presentation **was** an essential part of the food industry.	**2.00 points (0,5 E/O)**

LIVEWORKSHEETS

In conclusion, garnish **became** much more than a simple decoration. It **opened** professional opportunities and **helped** students prepare for their future careers as chefs. For this reason, garnish **played** an important role in modern food education and gastronomy.

Choose the correct answer.

1. Why did garnish become important in modern gastronomy?

a) Because opened new jobs opportunities for the future Chefs.
b) Made new ways to cook
c) Chefs were very busy to help the community

2. Where did Chefs use garnish?

a) They made new parties and ate a lot of food
b) They used for events and made decorations for important events
c) They made chocolate toys

3. How did garnish create job opportunities?

a) Created new techniques how to build the water with chocolate
b) It was very important for bajery companies
c) Some students and professionals learned how to decorate dishes with fruits and vegetables

4. What distinguished the sweet and sour chicken?

a) A notable opposition of acidity and sugary notes in the glaze.
b) It was accompanied by liquid starters.
c) It featured green cruciferous vegetables exclusively.

2. Complete Complete the sentences with the correct Past Simple form of the verb in parentheses.

1 point (0,25 E/O)

I. Garnish _____ (become) popular in modern gastronomy.
II. Chefs _____ (use) garnish to decorate dishes.
III. Many people _____ (find) jobs in food businesses.
IV. Students _____ (learn) different culinary skills.
V. Presentation _____ (be) important in the food industry.
VI. Garnish _____ (create) new professional opportunities.

3. Read the text and write True (T) or False (F).

1,5 point (0,25 e/o)

1 Garnish became important only in traditional cooking. _____
2 Chefs used garnish to make dishes more attractive. _____
3 Garnish created new job opportunities. _____
4 Students learned how to handle different ingredients. _____
5 Presentation was not important in the food industry. _____
6 The students prepared to be doctors. _____

4. Complete the table according to the correct verb form.

1.5points (0,25 e/o)

Infinitive	Past Simple
Can	
	Bought
	Flew
Lend	
Become	
	Chose

LIVEWORKSHEETS

2. Writing part **5. Use the following Past Simple verbs to complete the paragraph.** **became – used – learned – found – helped** Garnish _____ an important part of modern gastronomy. Many chefs _____ different ingredients to decorate their dishes. Students _____ how to present food correctly. Some people _____ jobs because they developed culinary skills. These skills _____ them in their future careers.	**2 points (0.5 E/O)**
6. Write 4 sentences about what you learned from the reading. Use the Past Simple in every sentence. Example: **I learned that garnish became important in modern gastronomy.**	**2 points**

4. Legalization		
Prepared by:	**Reviewed by:**	**Approved by:**
MSc. James Rodríguez Ortega	***Mgs. Gema Bravo Cobeña***	***Mgs. Fanny Vera Rengifo***
AREA TEACHER	**AREA COORDINATOR P.T.B.**	**VICEP**RINCIPAL

LIVEWORKSHEETS