

Writing practice – Review (CPE Paper 2 Part 2)

The sentences in this model answer (review of a restaurant) are in jumbled order and are not organised into paragraphs. Rewrite the review. There are 16 sentences (A-P), put them in a logical order, numbering them 1-16 and dividing the sentences into 4 paragraphs.

- A Before ordering, I produced one of Ben's cookery books at the table and everyone in our group had a good look at the fantastic illustrations!
- B Fortunately, we were not disappointed: everything was cooked to perfection and of the highest quality.
- C He was amused to see a copy of one of his books on our table!
- D However, it was a superb evening, made even more memorable by the appearance of Ben Adams himself at the end of the meal.
- E Last Saturday, we went to find out.
- F Managed by the celebrated cookery writer, Ben Adams, the restaurant claims to live up to the standards of his recipes by providing fresh, locally-produced ingredients and offering its clients the highest quality dining experience.
- G My only slight criticism would be that the menu was a bit over-priced: the bill for a starter, main course and dessert came to quite a lot more than I would normally be prepared to pay in a restaurant.
- H Personally, I felt very relieved that a chef who could produce such wonderful books hadn't let me down.
- I She escorted us to our table by the window.
- J So Three Gold Spoons: thoroughly recommended – but save up your money first!



Three Gold Spoons
Trentbridge

K The menu was impressive, not so much because of the number of dishes on it but with regard to their originality.

L The restaurant was small but the individual tables were in private alcoves, which gave a certain amount of privacy – a nice touch, I thought.

M This is a review of the Three Gold Spoons restaurant recently opened in High St, Trentbridge.

N Upon entering the restaurant, which was set in a small courtyard just off the High Street, the first thing we saw was a huge array of flowers – it was almost like going into an exotic garden!

O We all hoped that the food when it came, would be as good as the photos!

P We were welcomed by Ben's wife, Anna, who was most pleasant.

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Task 2 – Choose the most suitable word or phrase for each space.

What can the average Briton do to create a home environment which is green and friendly? Well, (1) bear in mind that (2) half the average home's energy bill is spent on heating rooms, but (3) a typical house loses nearly half its heat through the walls and roof. So (4) number one is to ensure that your house is adequately insulated. Get advice (5) double glazing, and loft insulation. The next most important point to consider is (6) of waste. Packaging and wrapping is an obvious (7) Try to use economy size boxes, and re-use containers (8) glass jars and plastic cartons instead of wrapping food in foil or plastic. Take bottles to bottle-banks, and only shop in supermarkets which use environment-friendly packaging. (9) people are simply refusing to buy goods packed in wasteful plastic. The garden too is an area where waste can be recycled. Start a compost heap using old food scraps and garden weeds (10) putting them in the dustbin. And it is surprising (11) can be done with some other things we usually throw away. For example, try papering your bedroom with pictures from magazines. The third problem area is (12) water. This is becoming a more and more precious commodity, (13) save as much as you can. Flushing the toilet accounts for a third of all household water use, so don't flush wastefully, if you are only getting rid of a tissue, for example. Take a shower instead of a bath, and don't keep the water running while you wash, or clean your teeth. And don't use a hosepipe to wash your car or water the garden. (14) banned in some areas (15) when there are water shortages. Try putting some in a bucket instead.

1 A) the first point	B) one could hardly	C) first of all	D) what is to
2 A) the	B) over	C) one and a	D) in
3 A) similarly	B) at the same time	C) nevertheless	D) besides
4 A) the	B) all of	C) with this	D) point
5 A) from	B) for	C) with	D) about
6 A) that	B) instead	C) in spite	D) still
7 A) one	B) example	C) task	D) advantage
8 A) with	B) as	C) such as	D) or
9 A) More and more	B) All	C) Increasing	D) The
10 A) before	B) despite	C) if	D) instead of
11 A) what	B) the following	C) it	D) this
12 A) thus	B) merely	C) use of	D) again
13 A) as	B) so	C) why	D) which is to
14 A) It is	B) While	C) These are	D) Even
15 A) in any case	B) except	C) often	D) merely

Task 3 – In most lines of this text, there is either a spelling or punctuation error. For each line, write the correctly spelled word, or show the correct punctuation in the space beside the text. Indicate correct lines with a tick. Three examples are given.

It is an accepted part of everyday nostalgia to assume	✓
that in the passed food was somehow better than it is today.	0 past
The fruit and vegetables were more naturaly grown and this	0 naturally
was not seen as an extra bonus which added ten per sent on to	1
the price. Most food was fresh, not frozen, and you had the	2
chance to examine it to see weather you wanted it. When you	3
went shopping you could ask for exactly what peace of meat you	4
wanted and see the butcher cutting, it instead of finding it	5
ready-wrapped in plastic. And your local tradesman soon got to	6
know what you wanted, and provided it for you: otherwise they	7
would have gone out of business. Of course, unless we invent	8
time-travell we shall never know whether this is all true.	9
Survivors from those distant days naturally tend to dislike	10
todays convenience foods, and to prefer the Good Old Days	11
when a joint of beef filled the oven, produced thick red juce	12
instead of water when cooked, and cost the same as a can of	13
Coke. What is always forgoten is that then as now the quality	14
of your food dependent very much upon who you were,	15
how well-off you happened to be, and where you lived.	16
Shopping then demanded considerable skill, and shopper's had	17
to be able to tell the fresh from the not so fresh. Their was	18
no sell-by date to act as a guide. If you were hard up; then	19
frozen meat and canned foods' would have been on the menu,	20
just as they are today.	