

Text 1

Read the text. Answer the questions on your mark sheet.

<u>Eating out – the good, the bad and the ugly</u>	1
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One of our town's newest cafés has scored full marks for food hygiene just a few	3
months after opening. Cinnamon Lounge in Thornton was awarded a five-star	4
rating- the highest available- by the Food Standards Agency after a rigorous	5
inspection, much to the delight of the hard-working staff. The assessment covers	6
all aspects of food hygiene including how items are prepared, cooked, re-heated,	7
cooled and stored as well as checking safety, cleanliness and general business	8
practices to ensure standards is maintained.	9
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The food hygiene scheme serves to give customers the confidence to eat or shop	11
at a particular outlet and can also encourage businesses in need of improvement	12
to take action.	13
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Cinnamon Lounge manager Louise Potter said the whole team was thrilled with	15
the five-star rating and determined to maintain the standard. "Achieving the top	16
rating was the goal from day one so we're very proud to have done it so quickly,"	17
commented Louise. "Food hygiene is a top priority for us and we're pleased to	18
have our high standards recognised and for customers to know how seriously we	19
take it."	20
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The café, on High Street in Thornton, is open five days a week from Monday to	22
Friday as well as for occasional special functions outside normal business hours.	23
It serves a tempting choice of snacks and refreshments as well as an extensive	24
breakfast menu and various special offers.	25
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In stark contrast to the success of Cinnamon Lounge is Five-Spice Restaurant on	27
nearby Green Street which failed a Food Standards Agency hygiene inspection in	28
March. Inspectors found of mice and rats in food storage and	29
preparation areas, and raw meat being stored with cooked items. Staff's own	30
personal hygiene and cleanliness was poor and there had been a number of	31
complaints received from customers of the establishment. The owner of the	32
restaurant was given a substantial fine and the restaurant has closed until it has	33
met the necessary standards.	34

1. **How did the staff of Cinnamon Lounge feel after the award?**
 - a. They were upset.
 - b. They were pleased.
 - c. They were surprised.
2. **Which of these is not mentioned in the inspection?**
 - a. How the food is cooked and stored.
 - b. How good the food tastes.
 - c. How clean the café is.
3. **What is one of the benefits of the inspection for customers?**
 - a. They can be confident about eating in the café.
 - b. They can choose from a new menu.
 - c. They can expect improvements.
4. **What is the manager's goal now?**
 - a. To expand the business.
 - b. To add new items to the menu.
 - c. To keep up the high standards.
5. **Which of the following was not a problem at the Five-Spice Restaurant?**
 - a. Uncooked food stored with cooked food.
 - b. Complaints from people eating there.
 - c. The prices were too high.
6. **A word has been omitted from line 29. The word should be:**
 - a. Advice.
 - b. Evidence.
 - c. Absence.
7. **There is a spelling mistake on:**
 - a. Line 3.
 - b. Line 12.
 - c. Line 23.
8. **There is a grammar mistake on:**
 - a. Line 9.
 - b. Line 17.
 - c. Line 33.
9. **The best word to replace "tempting" on line 24 is:**
 - a. Varied.
 - b. Healthy.
 - c. Tasty.
10. **The word "substantial" on line 33 means:**
 - a. Very big.
 - b. Medium.
 - c. Unacceptable.