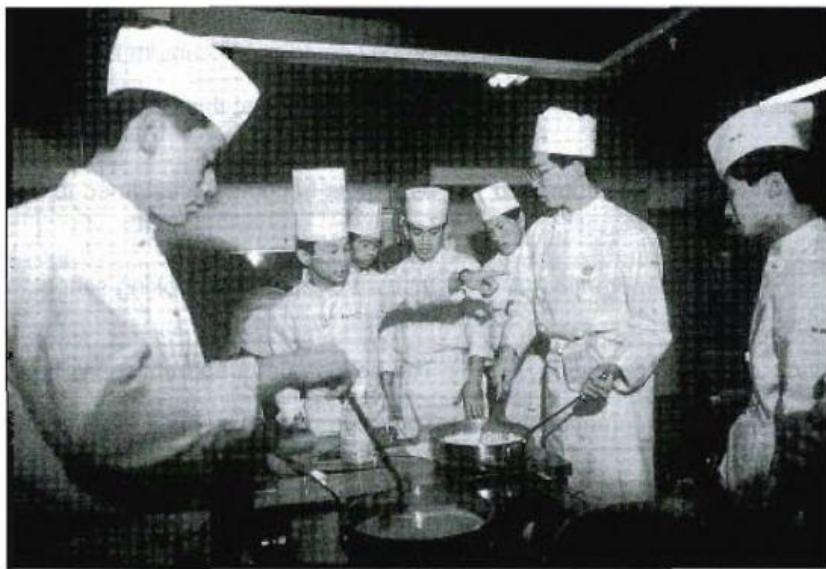


**WORD PRACTICE****LISTENING COMPREHENSION****Part 1 Photo**

Look at the picture and listen to the sentences. Choose the sentence that best describes the picture.



1. A. B. C. D.

**Part 2 Question-Response**

Listen to the question and the three responses. Choose the response that best answers the question.

2. A. B. C. 3. A. B. C.

**Part 3 Conversation**

Listen to the dialogue. Then read each question and choose the best answer.

- |  |                                    |
|--|------------------------------------|
| 4. According to the conversation, what do good chefs do? | 6. What does the man plan to do?   |
| (A) Demand a lot from their assistants.                  | (A) Take more rests.               |
| (B) Manage their restaurants well.                       | (B) Eat at restaurants more often. |
| (C) Attract customers.                                   | (C) Become a chef.                 |
| (D) Influence new chefs.                                 | (D) Practice cooking               |
5. What does the woman think of cooking as a career?
- (A) It pays well.  
(B) It's hard to manage.  
(C) It's not worth the effort.  
(D) It's very demanding.

**Part 4 Talk**

Listen to the talk. Then read each question and choose the best answer.

- |   |   |
|---|---|
| 7. Who is this talk for?                  | 9. What does the speaker recommend to become a professional chef? |
| (A) Cooking instructors.                  | (A) Becoming an apprentice.                                       |
| (B) People who work in the culinary arts. | (B) Reading cookbooks.  |
| (C) People looking for a profession.      | (C) Visiting restaurants around the world.                        |
| (D) Career counselors.                    | (D) Attending a culinary school.                                  |
8. What kind of people are attracted to the cooking profession?
- (A) Bored.  
(B) Demanding.  
(C) Exciting.  
(D) Creative.

**READING****Part 5 Incomplete Sentences***Choose the word that best completes the sentence.*

10. Susannah is having a hard time becoming \_\_\_\_\_ to the long hours of her job at the restaurant.  
 (A) custom (C) accustoms to  
 (B) customs (D) accustomed to
11. The student accepted a six-month \_\_\_\_\_ with a famous chef.  
 (A) apprentice (C) apprenticing  
 (B) apprenticed (D) apprenticeship
12. The patrons at this restaurant are often \_\_\_\_\_, but they usually tip well.  
 (A) demands (C) demanding  
 (B) demanded (D) demand
13. I love this chef's cooking style, which \_\_\_\_\_ so many different tastes.  
 (A) incorporation (C) incorporating  
 (B) incorporates (D) incorporator
14. The experienced chef was \_\_\_\_\_ about the way he prepared his award-winning dish.  
 (A) method (C) methodically  
 (B) methodical (D) methodology
15. The \_\_\_\_\_ attitude of the staff is one of the keys to a restaurant's success.  
 (A) professional (C) profession  
 (B) professionalism (D) professionally

**Part 6 Text Completion**

More and more people are choosing to become professional chefs. The number of students enrolled in culinary schools is growing every year. People choose this career for different reasons. Some 16 to a cooking career because of a love of food. Others find that cooking is the perfect 17 for their creativity. People traditionally think of Paris as the city where professional chefs are trained. However, fine culinary schools can be found all over the world. The 18 of a cooking career are great, but there are also many rewards.

16. (A) draw  
 (B) are drawn  
 (C) have drawn  
 (D) are drawing
17. (A) outlay  
 (B) output  
 (C) outage  
 (D) outlet
18. (A) demand  
 (B) demands  
 (C) demanders  
 (D) demanding

**Part 7 Reading Comprehension**

Questions 19–23 refer to the following article.

Welcome to the National Institute of the Culinary Arts. You have chosen to enter a highly rewarding profession. People are drawn to this career for many different reasons, but you all have something in common—an appreciation of fine food. At the institute you will have the opportunity to study with some of the most highly skilled chefs in the world. In order to take the best advantage of this opportunity, you need to approach it with an open mind. Be ready to relinquish your old ideas about cooking and take in new ideas about the most artistic methods of preparing food. While at the institute, you will become accustomed to long hours, hard work, and also wonderful results. By the time you have finished with your coursework and are ready to start your apprenticeship, you will feel that you have accomplished much more than you ever expected to here at the institute. Please take the time to look over the following pages carefully as they contain all the information you need about course requirements, textbooks, apprenticeship opportunities, and the instructors at the institute.

19. Who is the audience for this article?  
(A) Students.  
(B) Instructors.  
(C) Working chefs.  
(D) Restaurant patrons.
20. What kind of place is the institute?  
(A) A restaurant.  
(B) A bookstore.  
(C) An art school.  
(D) A cooking school.
21. What does the writer ask the readers to do?  
(A) Start cooking.  
(B) Order more courses.  
(C) Keep reading.  
(D) Enjoy fine food.
22. The word *relinquish* in line 10 is closest in meaning to  
(A) let go  
(B) add to  
(C) share  
(D) discuss
23. The words *accustomed to* in line 13 are closest in meaning to  
(A) interested in  
(B) tired from  
(C) bored by  
(D) used to