

**Part 2**

You should spend about 15 minutes in this part.

Read the text below and correct the underlined errors. For each question, write the correct word in the space provided on your answer sheet.

**CHINESE NEW YEAR CAKES**

"Nian gao" or New Year cake, also called 'Kuih Bakul' is (0) saying to be one of the oldest food in China. (9) Prepare 'nian gao' is a traditional and delicious way to welcome the Chinese New Year as the Chinese believe that (10) them should always bring joy and prosperity into their lives especially (11) while the auspicious festival. It is because the pronunciation of nian gao sounds like 'year high', (12) what is translated into a higher income or a higher position and generally the promise of a better year. It also means the (13) grown of children and longevity in life for the old people. Hence, eating nian gao is a symbolic of attaining success in one's life, being happy, lucky and prosperous as well. Thus, this soft, sweet cake is (14) the essential delicacy during the festival. Traditionally, Nian gao is (15) make from glutinous rice flour, water and sugar before being steamed for hours (16) from it turns brown. As a result, the rice cake becomes hard and sticky. There are also other recipes of nian gao which can be spicy, salty or cooked with meat and vegetables. However, most prefer the dark, sweet and sticky type.



[8 marks]

Example

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