

DATOS DEL ASPIRANTE	CALIFICACIÓN
Apellidos: _____	
Nombre: _____ DNI: _____	
I.E.S. _____	Numérica de 0 a 10, con dos decimales

PRUEBAS DE ACCESO A CICLOS FORMATIVOS DE GRADO SUPERIOR

Convocatoria de 22 y 23 de junio de 2011 (Resolución de 3 de marzo de 2011, BOA 15/03/2011)

PARTE ESPECÍFICA: OPCIÓN 9 (SEGUNDA LENGUA EXTRANJERA INGLÉS)

GORDON RAMSAY



He was born in Scotland, but Gordon was brought up in Stratford-upon-Avon, England, from the age of five. He was a promising footballer, but an injury put an end to his career in football. After that, he went back to college to complete a course in hotel management.

Gordon spent his first years in the kitchen training under excellent chefs: Marco Pierre White and Albert Roux in London; Guy Savoy and Joël Robuchon in France, with whom he spent three years. He achieved an excellent expertise in classic French cooking.

In 1993 Gordon became chef of the **Aubergine** and within three years the restaurant was awarded two Michelin stars.

In 1998, at the age of 31, Gordon started his first own restaurant, **Gordon Ramsay**, in Chelsea which was awarded three Michelin stars within three years of its opening. Over the next five years Gordon and his team opened some of London's most high standing restaurants including **Gordon Ramsay at Claridge's**, **Pétrus** and **The Savoy Grill**.

2003 saw the launch of Gordon's first international restaurant, **Verre**, located in the Dubai Hilton Creek Hotel. Gordon Ramsay Holdings now operate a number of restaurants across the globe in New York, LA, Tokyo, Dublin, Doha, Paris, Tuscany, Sardinia and Melbourne.

Gordon has also become a television star both in the UK and the USA, with shows such as **Ramsay's Kitchen Nightmares**, **The F Word** and **Hell's Kitchen USA**. 2010 saw the broadcast of three exciting new television programmes; **Masterchef** in America and **Ramsay's Best Restaurants** and **Christmas with Gordon** in the UK.

Gordon has published a number of hugely successful books including his autobiography, **Humble Pie**, which became a bestseller. His most recent recipe books, **Ramsay's Best Menus** and **Christmas with Gordon**, were published in September and November 2010 respectively.

1. Are these sentences true or false according to the text? Please write “True” or “False” next to each sentence and justify your answers by quoting the relevant information from the text: (3 points)

- a) Gordon Ramsey's restaurants have never been awarded three Michelin stars.
- b) Gordon Ramsey Holdings have restaurants all over the world.
- c) He is the star of cooking television programmes in the UK and France.

2. Answer the following questions with information from the text, but using your own words: (2 points)

- a) What were Gordon Ramsey's main * achievements between 1993 and 2003?
- b) What other activities is Gordon Ramsey involved in, apart from cooking?

* **Achievement:** something done successfully with effort and perseverance.

3. Match the jobs in column A with their responsibilities in column B (all the jobs listed are related to the tourism industry). Write your answers in the box below. (2 points):

A

B

- | | |
|----------------------|--|
| 1. Kitchen assistant | A. Someone who cooks food in a restaurant as their job. |
| 2. Chef | B. A man or boy who brings food and drink to your table in a restaurant or bar. |
| 3. Bar-tender | C. A waiter who manages wine service in a hotel or restaurant |
| 4. Waiter | D. An employee who serves alcoholic drinks at a bar. |
| 5. Sommelier | E. An employee hired to work in the kitchen. |
| 6. Head waiter | F. A senior waiter in a restaurant, who is in charge of all the other people who serve food. |

1 -	2 -	3 -	4 -	5 -	6 -
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4. Imagine you are the manager at a three star restaurant. Write a *brochure advertising the restaurant. (3 points)

* **Brochure:** a small publication containing details of products or services that you can buy.