

Full Name	Class Index No	Class



# Anglo-Chinese School (Barker Road)

## WEIGHTED ASSESSMENT ONE SECONDARY FOUR NORMAL (ACADEMIC)

### ENGLISH LANGUAGE 1190/01 (SECTION B)

**45 MINUTES**

**(1 February 2024)**

#### READ THESE INSTRUCTIONS FIRST

Write your name, index number and class in the spaces at the top of this page.  
Write in dark blue or black ballpoint pen.  
Do not use staples, paper clips, highlighters, glue or correction fluid and tape.

Write your answers in the spaces provided in this booklet.

The number of marks is given in brackets [ ] at the head of the question.

For Examiner's Use

**Section B** [30 marks]

**You are advised to write between 180 and 250 words.**

You should look at the printout of the flyer on Page 3, study the information carefully and plan your answer before beginning to write.

As part of your school's Life Skills Programme, the Food and Nutrition Department in your school has shortlisted three possible culinary workshops for interested students. As places are limited, the Level Head will select the most suitable students for each workshop. Students must write a letter to the Level Head to indicate which workshop they would like to be considered for.

Write a letter to your Level Head, clearly stating:

- your preferred workshop
- the skills and qualities that you possess that make you a suitable candidate
- why you think you will enjoy this workshop
- how you would benefit from this workshop.

Write your letter in clear, accurate English and in a polite and persuasive tone to convince your Level Head of your genuine interest in the workshop that you have chosen.

You may include any other details you think will be helpful.

You should **use your own words** as much as possible.

## The Best of Culinary Experiences

Have you always wanted to learn how to cook? Or have you always wanted to upgrade your cooking skills? Look no further! Learn more about cooking techniques and learn how to cook an exquisite dish through our specially curated culinary workshops.

### ***The Art of Sausage Making by Palate Cooking School***

We focus on culinary techniques instead of merrily replicating recipes. Sign up for 'The Art of Sausage Making'.

In this 3-hour hands-on workshop, learn the techniques on how to make fresh sausages. You will learn how to grind meat, flavour with spices and stuff them into natural skins. Bring home the fruits of your labour and enjoy them!



### ***Thai Glass Noodle Salad by Let's Cook Culinary School***

Learn how to cook a meal by using plant-based alternatives to meat. The Thai Glass Noodle Salad will replicate the texture of the meat that you are akin to and help you appreciate a diet without meat.

Through this 3-hour workshop, you will learn how to explore different ingredients that are an alternative to meat and learn how to blend different flavours together.

### ***Easy Weekday Meals by Easy Chefs***

Are you short on time but big on taste? In just two hours, learn how to make a pizza from scratch! During the workshop, you will learn the proper kneading skills to make super thin pizza crusts that will taste good. We will also share the secrets to making an authentic Italian pizza sauce, using the freshest of ingredients.

Our workshop caters to both vegetarians and non-vegetarians.

