

COGNOMS / APELLIDOS: _____

NOM / NOMBRE: _____

DNI o PASSAPORT / DNI o PASAPORTE: _____

Núm. EXPEDIENT / N° EXPEDIENTE: _____

LLOC D'EXAMEN / LUGAR DE EXAMEN: _____

EOI _____

PROVA PER A L'OBTENCIÓ DEL / PRUEBA PARA LA OBTENCIÓN DEL

CERTIFICAT DE NIVELL AVANÇAT – IDIOMA ANGLÉS
CERTIFICADO DE NIVEL AVANZADO – IDIOMA INGLÉS

DELS ENSENYAMENTS OFICIALS D'IDIOMES / DE LAS ENSEÑANZAS OFICIALES DE IDIOMAS

No escrigueu en les zones ombrejades / No escriba en las zonas sombreadas

1. READING COMPREHENSION

PUNTUACIÓ/PUNTUACIÓN TOTAL: 40

60% = 24

**DURADA/
DURACIÓN:**

70 min.

NOTA: _____

☐ **APTE / APTO**

☐ **NO APTE / NO APTO**

Corrector/a

TASK 1

Read the following text about deep dish pizza in Chicago and, for statements 1-12 below, decide whether they are True (T) or False (F). The first question (0) is an example. Write your answers in the box on the next page.

Chicago's deep-dish pizza



Pizza in the United States is deeply embedded into the nation's culinary consciousness, but Chicago's version took the concept in a much more indulgent direction. Today, deep-dish pizza is as central to the Windy City as Wrigley Field.

To appreciate the story of deep-dish, you must first look back to the 16th century, when modern-day pizza began to take shape in the Italian city of Naples. The flourishing port was home to many working class residents who lived in dense neighbourhoods around the Bay of Naples. Small rooms and cramped quarters meant most of their living was done outdoors, and people looked for food that was inexpensive and quick to eat. Baked in a hot oven and sold street-side, paper-thin pizza became the quintessential fare for the Neapolitan poor.

Over the next decades, pizza grew in popularity, moving beyond Naples and spreading across both the country and social strata. In 1889, Neapolitan pizza maker Raffaele Espisito created the infamous Pizza Margherita – a simple blend of tomatoes, mozzarella and basil – to honour the Queen of Italy, Margherita of Savoy, birthing one of the most classic pizzas to date.

Throughout the late 1800s and early 1900s, Neapolitan immigrants arrived in the US, like many Europeans of that time, in search of factory jobs. Before long, Chicago was home to a flourishing community of first and second-generation descendants, hungry for the thin pizzas that represented their culture and culinary roots. Eventually two entrepreneurs, Ike Sewell and Ric Riccardo, decided to create something different: an Italian-American version of pizza. In 1943, the pair opened Pizzeria Uno in the Chicago's Near North Side neighbourhood, serving a new style pizza with a deeper dish, crunchier crust and inverted layers – a far cry from the classic Neapolitan version.

Today, Pizzeria Uno is a big brand with a changed name, Uno Chicago Grill, as well as more than 200 cookie-cutter chain restaurants from Massachusetts to New Jersey, South Korea to Pakistan. But there is something special about stepping into the original location in downtown Chicago, still named Pizzeria Uno. Large groups of tourists circle the building, waiting for their turn to enter the packed restaurant.

Deep-dish pizza is delivered dense and hot. With a heavy spatula, pre-cut slices of weighty pizza are dished out. Intense layers of cheese and tomato sauce fill the pie-like crust, inches high, to the browned edges. This is undeniably a knife-and-fork affair. A few bites satiate, and though it is tasty, it is not Chicago's best. But people come here mostly for the tradition, not the world's finest slice. Seventy years after it opened its doors, Pizzeria Uno still stands as the original home of the deep-dish and there is no disagreement that this pizza was first served at here.

A particularly muddled detail involves one of Chicago's most famous pizza families, the Malnatis. Adolpho "Rudy" Malnati, Sr – a one-time employee at Pizzeria Uno – claimed that it was his spark of genius that created the recipe. He and Riccardo, according to the Malnati family, would hand out slices of Pizzeria Uno's deep-dish on Chicago street corners in the hopes that passersby would give it a taste. Sewell, the Malnatis say, came later. Records of either Sewell or Riccardo making pizza, or even showing any ability in the kitchen are noticeably absent, fuelling the claims.

According to the Malanti storyline, after Riccardo's death, Rudy and his son, Lou, co-managed Pizzeria Uno until Rudy Malnati, Sr also passed away. Lou didn't find his place in the restaurant after being told he was an employee, just like everyone else. Frustrated, he opened his own restaurant in 1971: Lou Malnati's Pizzeria.

The story does not end here, however. Lou Malnati had a half-brother, Rudy Jr, who opened his own joint, Pizano's, in 1991 in downtown Chicago. A waiter at Pizano's divulged that Rudy and Lou's mother, Donna Marie, gave Rudy Jr the original recipe developed by Rudy Sr himself. So while Lou went off to Lincolnwood, Donna Marie spent her nights in the kitchen rolling out dough from the secret recipe at Pizano's. Who is using the original recipe today remains a point of debate.

Anyway, if you want to tour for more in Chicago, there is also Gino's East and many other restaurants that offer deep-dish pizzas. To taste them all, book a tour with Chicago Pizza Tours and take a seat on their bus, aptly named "Dough Force One". The bus traverses the city, guiding visitors on a tour of local spots, inside kitchens and through Chicago's pizza history.

Adapted from <http://www.bbc.com/travel/feature/20131023-the-deep-rooted-history-of-chicagos-deep-dish-pizza>

	T	F	
EXAMPLE	X		✓
0. Deep-dish pizza is very famous in Chicago.			
1. Pizza was made and sold in small rooms by the working class.			
2. Pizza Margherita was invented for the Queen's birthday.			
3. Pizzeria Uno served pizzas that reminded very much of the classic Neapolitan style.			
4. Uno Chicago Grill has spread its restaurants around the world.			
5. There is only one restaurant called Pizzeria Uno in Chicago.			
6. It's better to eat Chicago's pizza with your hands.			
7. Pizzeria Uno isn't considered to deliver the best pizza in Chicago.			
8. Many people have doubts about the origin of deep-dish pizza.			
9. There aren't documents that prove that Sewell was a good cook.			
10. Lou tried to stay in Pizzeria Uno as an ordinary employee after his father died.			
11. Donna Marie might have given Rudy Jr the original recipe.			
12. You can try most pizzas in Chicago moving by bus around the city.			

TOTAL (12 x 1 mark) _____ /12 marks

TASK 2

Read the following text about the horoscope. Match each sign with the sentence that best describes it. There are two sentences that do not match any of the paragraphs. Write your answers in the appropriate box below. 0 has been done for you as an example.

0. ARIES

Aries loves the challenge and does not back away from a good fight. Natives of this sign are noted for their aggressive ways, their leadership qualities, and a certain take-charge manner. They are constantly on the go, with a seemingly endless supply of energy.

1. TAURUS

Natives of this sign are slow, steady, earthy, and rather fixed in opinion. They need time to take in and digest new ideas and concepts. Taurus likes beautiful things such as jewellery, artwork, well-furnished apartments, and stylish, attractive clothing. But mostly, Taurus just likes things, that which exists in the material world, because they can be touched and admired.

2. CANCER

Home, mother, food - these are some of this emotional sign's values. The home is the protective shelter where Cancer hides when the world and all its problems are just too overwhelming. Cancer is the sign of the emotions, for like the tides of the ocean, this sign swells with highs and lows of emotional pulse.

3. LEO

This is the sign of self-consciousness and ego, and it is not pure accident that many of these natives enjoy the theater and the movies, for Leo is the sign of entertainment. Leo's aim to be everybody's focus of attention grows out of a strength of will and the passion of the heart for self-recognition. They have a great deal of loyalty to those whom they love and their affections are generally firm and lasting.

4. SCORPIO

It's hard to get beneath the surface of a Scorpio, for they hide their emotions from others in a self-protective strategy designed to keep from surrendering control to another. Scorpio is known for great strength and a surface reserve that when penetrated yields great treasures, a stubborn nature.

5. GEMINI

Noted for being quite adaptable to new ideas and for versatility, this sign is almost always on the go. Their many ideas are often expressed with a sense of humor. They seem to like just about everybody, and have some difficulties focusing on only one partner in a romantic relationship.

6. CAPRICORN

It is the sign of big companies, large corporations, and serious pursuits. Capricorn is also associated with how others see you, your reputation, and your parents. They are strong, patient, and very skillful when they are the boss. Material affairs and steady concentration of effort are more important to this sign than to any other.

7. AQUARIUS

It rules the common man, medicine, electricity, inventions, and the forward movement of mankind into the world of the future. Aquarians are interested in evolution and the future. They can be quite fixed in their ideas and detached in their emotional relationships, for they approach life through the mind.

Original Script

Sentences

A	They are competitive, forceful, strong and courageous.
B	It is the sign for business and leadership.
C	They want to shine, be seen and heard.
D	It is the sign for sensitivity and safety.
E	They are always moody, disloyal and fixed in opinion.
F	They are stubborn and admire the beauty of things.
G	They are secretive.
H	They like nature, the ocean and the feeling of freedom.
I	It is the sign for science, technology and progress.
J	They are open-minded and like freedom of movement.

Signs	EXAMPLE-0	1	2	3	4	5	6	7
Sentences	A							
Teacher only	✓							

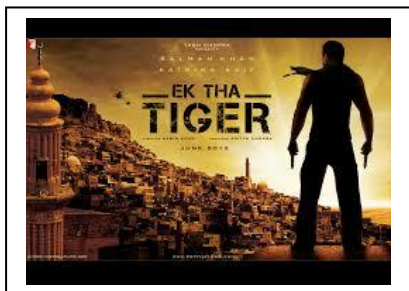
TOTAL (7 x 2 marks) _____ /14 marks

TASK 3

Read the article below about the Bollywood industry. Decide which of the nine phrases below (letters B-J) should go in the gaps 1-7 in the text. There are two extra phrases that do not go into any of the gaps. 0 is an example. Write your answers in the box on the next page.

Success or Failure in Bollywood

The film Ek Tha Tiger got me thinking (0)_____. I was 22 years old and tired of my first desk job as a research analyst at a small company in New York City. I decided to take some time away from the United States and was travelling through India when I decided I wanted to be a Bollywood star.



I had been acting on stage in New York and seen some success. I had acted in some small but significant plays at La Mama and Second Stage Theatre. (1)_____ after The New York Times praised my performance in Manjula Padmanabhan's play "Harvest," a science fiction parable about a multinational company and organ trafficking.

In addition, I had met a few Bollywood actresses who didn't seem particularly talented. I had seen enough Hindi movies that didn't seem to require much acting talent anyway. Being a movie star in Bombay didn't feel (2)_____. Having grown up in both New Delhi and upstate New York, my accent is vaguely international, my Hindi is far from perfect, and I can wear a chiffon sari quite gracefully.

I'm 29 now and sitting in my apartment in New York City and I am not a Bollywood star. I am among those countless men and women who thought Bollywood was their calling and ended up somewhere else. However, the personal stories you hear out of Bollywood – or indeed any competitive industry – include stories of failure only when they are followed by stories of great success. The big stars also had their share of setbacks and their stories are meant to be inspirational. However, we don't hear about the low-level assistant at the small production house who faced only difficulties or the rickshaw driver in Mumbai (3)_____.

Every time I thought, "Maybe this will be the role that will change my life forever." The moments when you're auditioning are filled with hope and excitement. The rejections come later; sometimes they don't come at all. What often protects you from the sadness of failure in Bollywood is that, (4)_____, you don't find out you were rejected until the movie gets made. More often than not, the movie never gets made. If it does get made and you hear the lines you said at an audition over a year or two ago, it makes little impact. By then, your mind is focused on last week's audition and you're still filled with hope and excitement. You never really know (5)_____.

In the end, I realised I had seen too many men and women imagining that their movie break was around the corner. I had seen them lose touch with reality in their own little Bollywood bubble. They were just certain (6)_____.

I didn't make it. I don't get recognised on the street. The few times I signed autographs, I became so nervous, I asked the "fans" about their lives and (7)_____. But I got to act in a film I'm proud of, do a lot of theater, and, most importantly, I got to leave the industry on my own terms. The stories of the thousands who don't manage to rise from the ashes never even get heard.

A) about my own short-lived foray into Bollywood
B) who was once a backup dancer in a Salman Khan movie
C) took away their illusions of having met someone special and inaccessible
D) who is incredibly successful
E) they were about to make it
F) unlike a college application
G) I was on a high
H) like an impossible goal
I) that you're simply not making it
J) to turn me into a world-wide well-known actress

Gap	0	1	2	3	4	5	6	7
Phrases	A							
Teacher only	✓							

TOTAL (7 x 2 marks) _____ /14 marks

