

FCE

Reading Sample Tests

PART 3

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PART 3

Scanning for Detail

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SAMPLE 1

Choose the correct answer from the text. The answers may be in any order, and chosen more than once.

SEASIDE RESORTS

Which seaside resort would you go to if you

01. liked seeing a lot of people
02. had breathing problems
03. were interested in architecture
04. wanted to go fishing
05. were interested in fish
06. were interested in rocks
07. liked drinking British beer
08. preferred a warm climate
09. wanted to go sailing
10. were interested in English poetry
11. had an interest in the history of warfare

A.

Bournemouth

Bournemouth is well-known as a healthy and attractive and modern resort, surrounded by gardens and pine forests, which is popular all year round. It stands on two small hills in the sheltered valley of the Bourne river, the banks of which are laid out as public gardens. There are excellent and extensive sandy beaches for bathing, and a long line of picturesque cliffs. Among interesting things to see, there is the town art gallery and museum, and the East Cliff rock garden attracts geologists for it contains a large collection of British geological specimens. The town has literary connections, with Thomas Hardy and R. L. Stevenson, and Mary, the second wife of the poet, Shelley, is buried in St Peter's churchyard. Pleasant walks may be taken along the coast in both directions.

B.

Brighton

Brighton is a popular place, with a pebble beach and some sand at low tide. It lies on the slope of a hill, in the middle of a broad and shallow bay. The chief attractions of the place are its clear and bracing air, the fine expanse of sea bordered by white chalk-cliffs, and the crowds of visitors. There are a large number of old and interesting buildings in the town, in particular the Royal Pavilion, built in an Oriental style by the famous architect, John Nash, for the Prince Regent. There is an interesting aquarium near the Palace Pier. On the landward side of the town, the South Downs provide many interesting walks and viewpoints. In the summer, there is horseracing at the town race course, immortalized in Graham Greene's novel, Brighton Rock. Brighton is well-known for its numerous public houses.

C.

Torquay

This is a well-known resort and spa on Tor Bay, Devon, with excellent bathing from a sand and pebble beach. It has a reputation for being a warm and well-sheltered place, and there is sub-tropical vegetation, palm-trees and the like, growing in the public gardens. On account of the mild climate, it is a popular place for people with delicate chests and pulmonary problems. The place dates back to pre-historical times, and there are numerous archaeological remains. Visitors enjoy picturesque cliff walks, but the town is best seen from a boat in the bay. In fact, Torquay is an important yachting station and an annual regatta is held there in August or September.

D.

Scarborough

Situated on the Yorkshire coast, Scarborough is built around two bays, separated by a headland on which are the ruins of a twelfth-century castle. The castle makes a fine viewpoint, especially at sunrise. The new town to the north is rather formal, and some find it dull; the narrow streets of the old town to the south become very crowded. The North Bay has gardens and a promenade, protected by a sea-wall. Anne Bronte is buried in Scarborough churchyard. It is a good place for the active and vigorous, for the town makes a good centre for the North York Moor national park, and there is opportunity for sea fishing.

E.

Hastings

The name of the town is remembered because of the Battle of Hastings, 1066, in which the French defeated the English and took over the country. Near Hastings is Battle Abbey, one of the most

interesting historical monuments in Britain, founded by William the Conqueror after his victory over the English, led by Harold. The Abbey stands on the exact spot where the English king fell. There are many old buildings, including the remains of a Norman castle, open to the public. The sea front is striking, being about three miles long, and having a fine esplanade. The beach is pebble with sand at low tide. The town is active only in summer, and along the sea-front are row upon row of bed and breakfast hotels. There are cliffs to the east, providing walks to the well-known beauty spots of Fairlight and Ecclesbourne Glens.

PART 3: Scanning for Detail

Check your answers.

1. B
2. C
3. B
4. D
5. B
6. A
7. B
8. C
9. C
10. A
11. E

SAMPLE 2

Choose the correct answer from the text. The answers may be in any order, and chosen more than once.

DRIVING IN BAD WEATHER

When should a driver....?

01. drive in the middle of the road
02. open a window
03. ask his passenger to sit in the back of the car
04. be most careful steering
05. avoid worn tyres
06. not drive on if there is another vehicle in front of him
07. wait for a larger vehicle to overtake him
08. definitely keep his headlights on
09. go as fast as the conditions will allow him
10. grip the wheel quite firmly
11. use his engine to help him break
12. stop to clean the car

A.

When the Road is Wet

On wet roads, drivers should double the recommended distance between their car and the one in front, allowing two car lengths for every 10 mph. They should reduce their speed and steer with a gentle touch. However, they should at the same time grip the wheel firmly enough to resist the steering deflection that may occur when the front wheels, travelling at speed, hit a pool of water. These pools are often not easy to detect when the road surface is shiny with rain.

Modern tyres are designed to keep their grip on the road surface by squeezing water on the road out of their path, but at high speeds there is not always time for the water to escape. A car travelling at 60 mph on a quarter of an inch of water may lose practically all adhesion as the tyre aquaplanes

along the road on a cushion of water. Worn tyres lose their grip at lower speeds on a thinner water film.

B.

When the Road is Flooded

Drivers should not attempt to drive through a flooded stretch of road if there is a danger that the engine, especially the ignition system, will be under water. Drivers should get out and check on foot, or wait until a bus or lorry goes through the water and indicates the depth. If a crossing seems possible, take the crown of the road, and enter the water carefully to avoid a splash. Maintain a steady speed, not so fast that the water surges through the radiator grill, but fast enough to create a slight bow wave which will reduce the depth of water in front of the engine and help to keep the fan clear. Keep the engine revving hard to prevent water entering the exhaust pipe.

C.

When the Road is Icy

When ice makes road adhesion minimal, drivers should brake, steer, accelerate and change gear with an extremely delicate touch. Most skids start when wheels lock or spin, and so drivers need to be careful with acceleration as well as braking. Double or even treble the distance from the vehicle in front, and use high gear to lessen the chances of wheel spin and skids. As much weight as possible should be kept directly over the wheels, and any passengers should sit in the back. If driving alone, weights such as bags of sand should be put on the back floor of front-engined cars, and in the front luggage compartment of rear-engined cars.

D.

When the Road is Snow-Covered

To climb a hill in deep snow, gain as much speed as possible before the slope and avoid over-revving during the ascent, even if it means letting the engine over-work. If a gear change-down becomes essential, make it quickly to keep up forward movement. When you go down a snow-covered hill, use a lower gear to make use of engine-braking rather than the wheel brakes, which may lock and slide. If a slide does occur, release the brakes at once, steer a straight course, and then apply gentle braking by dabbing at the pedal. Try to avoid climbing a snow-bound hill if there is already a vehicle on it, because of the danger of collision if the other driver loses control.

E.

In Falling Snow

When there is thick falling snow, drivers should use headlights and anything else which will help them to see and be seen. Drivers should stop occasionally to clean away the build-up of snow at the limits of the windscreen wipers' travel, and clear the back windows, wing mirrors and lights at the same time. It is a good idea to carry a plastic or rubber-bladed scraper in the car of this purpose. Keep the de-froster working and, if necessary, open a window to cut down interior misting. The road surface quickly becomes slippery as snow falls, so the driver should accelerate, steer and brake gently and allow extra braking distance.

PART 3: Scanning for Detail

Check your answers.

1. B
2. E
3. C
4. C
5. A
6. D
7. B
8. E
9. D
10. A
11. D
12. E

SAMPLE 3

Choose the correct answer from the text. The answers may be in any order, and chosen more than once.

Cooking with Eggs

Which recipe(s).....?

- 01. needs to be decorated with chopped egg
- 02-03. are not suitable for vegetarians
- 04. needs grated cheese
- 05. is served with rice
- 06. requires eggs to be cut in half
- 07. requires eggs to be cut lengthways
- 08. requires eggs to be cut on the slant
- 09. the eggs to be turned while boiling
- 10-11. require the eggs to be plunged into cold water
- 12. can be served with salad
- 13. does not require frying or baking

A.

BAKED EGGS

Ingredients

4 eggs. Salt and pepper. Butter.

Time: 10 minutes

Method.

Melt half the butter in a small dish, break into it the eggs, sprinkle with salt and pepper, and put the remainder of the butter on top in small pieces. Bake for 10 minutes in a medium hot oven. Serve in the dish.

B.

CURRIED EGGS

Ingredients

4 hard-boiled eggs. Half-litre of stock or water.
1 oz. butter. Few drops of lemon juice.
3 tablespoonfuls of curry powder. 1 teaspoonful chutney.
1 tablespoonful of flour.
1 small apple and 1 onion. Salt, parsley to garnish.

Method

Melt the butter in a small saucepan. Brown in it the thinly sliced onion, stir in the curry powder, flour, stock and chopped apple; simmer gently for 30 minutes. Cut 3 of the hard-boiled eggs in halves. To the curry sauce add salt, lemon juice and chutney, and re-heat the eggs in the sauce. Pour into a dish, cut up the remaining egg into small pieces and use as a garnish together with the parsley. Serve with rice.

C.

EGG CUTLETS.

Ingredients

60 gms butter.
90 gms flour.
Half-litre milk (about).
6 eggs, hard-boiled and chopped.
60 gms lean cooked ham.
Half-teaspoonful chopped parsley. Salt, pepper .
Egg and breadcrumbs.

Method.

Melt the butter in a saucepan. Add the flour, stir well and cook for a minute. Add the milk, stir until very thick, smooth and glossy. Remove from the burner and add the eggs, ham, parsley, salt and pepper. Mix well, turn on to a floured board and divide into equal pieces. Shape each piece into a cutlet. Brush with the beaten egg and coat with breadcrumbs. Fry in smoking hot fat for a few minutes until crisp and a golden brown colour. Drain on soft paper and serve hot or cold.

D.

EGGS AU GRATIN

Ingredients

6 hard-boiled eggs. 30 gms butter.
15 gms flour. Half-litre milk.

2 tablespoonfuls good stock.
3 tablespoonfuls of grated Parmesan cheese.
Salt, pepper and cayenne. Yolks of 2 eggs (raw).

Time 15 minutes

Method

Boil the eggs hard, and dip in cold water for a minute; remove shells, divide in half lengthwise, and dish in a circle. Have the sauce prepared as follows:

Melt the butter, stir in the flour, seasoning, milk, stock, and 1 tablespoonful of cheese. Boil 5 minutes, then add the beaten yolks.

Coat the eggs with this, and sprinkle over with Parmesan cheese. Bake for 15 minutes in a hot oven. Garnish with fried bread and serve.

E.

SCOTCH EGGS

Ingredients

3 eggs. Quarter-kilo of sausages.
1 egg.
Breadcrumbs.

Method

Mark the shell on one side of each egg. Place the eggs in cold water in a saucepan and bring to the boil. Immediately they boil turn the eggs over and boil for 10 minutes. It is necessary to turn the eggs so that the yolks can be kept in the middle, the mark serves as a guide. Place at once in cold water. When cool shell the eggs carefully.

Skin the sausages, flatten each out on a floured board. Dry the eggs in a cloth and dip them in flour. Cover each egg evenly with the sausage meat. Brush with egg and dip into crumbs. Fry until a nice golden colour in fat that is smoking hot. Drain on soft paper.

To serve hot, cut the coated eggs in half, slantwise, using a hot sharp knife. Serve each half on a fried round of bread or on a neat mound of mashed potato which should be hollowed to hold the egg. Serve tomato sauce around the potatoes.

To serve cold, place the coated eggs on a bed of lettuce or watercress. Decorate with sliced tomatoes.

PART 3: Scanning for Detail

Check your answers.

01. B
02. C
03. E
04. D
05. B
06. B
07. D
08. E
09. E
10. E
11. D
12. E
13. B

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SAMPLE 4

Choose the correct answer from the text. The answers may be in any order, and chosen more than once.

Cheese-making in England

Which cheese....?

01. toasts well
02. is red, white and blue
03. is historically the oldest
04. can be made cheaply commercially
05. is made in summer
06. ripens very quickly
07. takes longest to mature fully
08. uses salty milk
09. does not last long
10. cannot successfully be copied
11. may need to be dampened

A.

CHEDDAR

Cheddar is one of the oldest English cheeses on record. There are two main kinds of Cheddar cheese, the factory Cheddar and the farmhouse Cheddar. Factory Cheddar is made of cow's milk wherever and whenever cow's milk happens to be cheap: it is made in as large quantities as possible and as economically as possible. Its cost is usually half that of the genuine farmhouse Cheddar. Farmhouse Cheddar is made from May to October, of milk from one and the same herd of cows when they are out at grass. It is made in ones or twos, from day to day, by a cheese-maker who is a specialist at his job. Its texture is close and buttery; its flavour is full and nutty but not strong, varying from fine to finest according to the skill of the cheese maker and the age of the cheese; its colour is the same all through; above all, it will mature with time.

B.

CHESHIRE

Cheshire cheese is a hard cheese, made from cow's milk, like Cheddar. It is the oldest English cheese. Cheshire cheese is made in two colours: red and white, but the best Cheshire cheese is the Blue, because it is both the richest and ripest. Blue Cheshire is not made ~ it just happens; it begins by being red, the milk from which it is made being coloured at the time of the making. Red Cheshire cheeses mature early and remain mild, whilst others, a small proportion of the whole, first of all lose their carrot colour and then develop a blue system of veins which spreads over the cheese, as in the case of Stilton and other 'blue' cheese. Cheshire cheese may be imitated like Cheddar and Stilton, but not with anything like the same success. This is due to the rich deposits of salt in Cheshire soil and the peculiarly saline composition of the milk of most Cheshire-grazed cattle.

C.

CREAM-CHEESE

Cream cheese is made in many parts of the country but chiefly in Devon and Cornwall. In the making of cream-cheese all that is required, besides fresh milk, is a piece of muslin and a perforated box. The cream automatically drains away its own excess moisture and becomes about as firm as fresh butter in three or four days, when it is ready to eat. The ripening goes from the outside to the centre. Consequently, the temptation is to place them on the market too soon, and when this has happened, the purchaser finds a cheese oozy at its surface but hard in the centre. Being short-lived, they are often salted and refrigerated for transport, so a genuinely creamy cream-cheese is found less by cunning than by grace. In the country, it is easier to come by freshly-made cream cheeses,

D.

GLOUCESTER and DOUBLE GLOUCESTER

Double Gloucester

In shape it is flat, round and large. Its texture is firm and crumbly. It has a pronounced, but mellow, delicacy of flavour, being pungent without being sharp. A slow-ripening cheese, it keeps reasonably well, but in its early days it suffers from draughts, and when cut, however ripe, has that tendency of crumbly cheese to become dry. To mature properly it needs, say, six months.

Single Gloucester

Single Gloucester, made during spring and summer, needs but a couple of months to mature. It is usually white, and is of the same as the Double, but smaller and flatter, and from this it presumably derives its name. Being a quick-ripening cheese, Single Gloucester is rather soft and has a mild flavour. Single Gloucester is good for toasting.

E.

STILTON

Stilton is a seasonal, double-cream, blue moulded, semi-hard cheese; seasonal because can only be made from May to September; double-cream because Stilton is from the richest milk, to which the cream of other milk is added; blue-moulded because it is inoculated with a mould which is responsible for the blue veining of Stilton; semi-hard, because it is not put through the curd-mill nor pressed like Cheddar. The right colour of Stilton is white with veins of blue mould evenly distributed over the whole of its surface. The rind should be well crinkled and regular, free from cracks, and of a brown-drab colour. Stilton is at its best when fully ripe, not less than six months and preferably nine months after it has been made. It is quite wrong to add port or anything else to a good Stilton. It is only done to moisten it when it has been allowed to get too dry through exposure to the air. Good Stilton has been made from rich milk and cream, in New Zealand, inoculated with mould from England.

PART 3: Scanning for Detail

Check your answers.

01. D
02. B
03. B
04. A
05. E
06. C
07. E
08. B
09. C
10. B
11. E