

Szakács szaktechnikus

A2

TEST






I. Complete the sentences with the words below to get some steps of the Pork schnitzel recipe.

- | | |
|---------------|-----------|
| a. non-stick | d. pepper |
| b. cling film | e. heat |
| c. tenderizer | |

- Begin by putting each slice between 2 sheets of(1) and gently pounding them out with the flat side of a meat(2).
- Put the breadcrumbs in a third dish and again season with salt and(3).
-(4) the oil and butter in large(5) frying pan over a medium-high heat.

5 pts/_____

II. Match the pictograms with their meanings.

- | | |
|--|---|
| 1.  | a. It can cause fire |
| 2.  | b. Explosive |
| 3.  | c. It can corrode metal, can burn your skin or eyes |
| 4.  | d. You may die if you drink, eat or touch it |
| 5.  | e. Dangerous for the environment |

5 pts/_____

III. You are at a job interview. Write your own answer for the Human Resource Manager's questions.

1. What do you enjoy in your work? (1 pts)

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.....

2. What are your strengths? (2 pts)

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.....

3. What is your weakness? (2 pts)

.....
.....

5 pts/ _____

IV. Fill in the work experience part of your CV:

Work experience

Dates

Occupation or position held

Main activities and responsibilities

.....

Name and address of employer

Type of business or sector

5 pts/ _____

Total: 20 pts/ _____