



Cambridge International AS & A Level

ENGLISH LANGUAGE**9093/01**

Paper 1 Reading

For examination from 2021

SPECIMEN PAPER

2 hours 15 minutes

You must answer on the enclosed answer booklet.

You will need: Answer booklet (enclosed)

INSTRUCTIONS

- Answer **all** questions.
- Follow the instructions on the front cover of the answer booklet. If you need additional answer paper, ask the invigilator for a continuation booklet.
- Dictionaries are **not** allowed.

INFORMATION

- The total mark for this paper is 50.
- The number of marks for each question or part question is shown in brackets [].

This document has **6** pages. Blank pages are indicated.

Section A: Directed response

Question 1

Read the following text, which is an advertisement for a luxury apartment called *Pembroke*, in Cape Town, South Africa.

- (a) Imagine you have recently stayed at the apartment. Write the text for a review of the apartment, which will be posted on the *Real Deal* holiday review website. Use 150–200 words. [10]
- (b) Compare your review with the advertisement, analysing form, structure and language. [15]

Pembroke – Only the very best

Set on the water's edge in the heart of Cape Town's acclaimed waterfront, *Pembroke* is the quintessence of luxury serviced accommodation for either business or holiday, rubbing shoulders with two of the world's leading hotels, The One and Only, and Cape Grace.

Within walking distance of a myriad of bistros, gourmet restaurants, popular and designer shopping, and an internationally-renowned aquarium, *Pembroke* is an oasis to which you can retreat after sampling the city's busy delights. 5

Perched above the marina, relax and enjoy a languid drink at sunset, looking out over the water, or contemplate the majesty of Table Mountain after an invigorating day out and about.

When only the very best will do for your Cape Town trip, why look any further?

Retail food outlets and fine dining establishments are within walking distance. For a special occasion, enlist a private chef for that indulgent gourmet meal. We can arrange tours of the Winelands, as well as trips to experience the exceptional regional flora and fauna (e.g. botanical gardens or whale-spotting). The Cape is also a hotspot for golf with many nearby courses. We will gladly organise airport transfers as well as assist with vehicle hire during your stay. 10
15

This luxury serviced apartment's bedroom suite, which comes with a plush extra-length king bed and luxury linen, commands superb views across the marina to Cape Town's waterfront and the ocean beyond. There is an open-plan dressing room and en suite bathroom with separate wet room and power shower, a regal double bath enjoying views over the harbour, twin basins and bidet. 20

The bed is an extra-length king-size, dressed with the finest linens with which to enjoy your marina bedroom choice of TV, film or music from the flat-screen TV and the surround-sound speakers' link to the apartment's integrated audiovisual system, enhanced by mood lighting to orchestrate the ambience of the moment and all by remote control.

The suite enjoys vistas of Table Mountain and the cableway, Signal Hill and the Noon Day Gun (you'll hear its crack at twelve precisely), with The One and Only Hotel and its private villas huddled around the canal below. There are magnificent views of the green belt of Signal Hill from even the shower and bath. The terrace, too, invites you to step out and contemplate this panorama. On a balmy summer's evening, the play of light is remarkable. 25

3

The fully-equipped kitchen is sheer perfection. Built-in appliances, coupled with finger-touch drawers and cupboards, make it heaven for gastronomes. Stylish cobalt blue stone surfaces, punctuated with silver glints, add a dramatic signature to the kitchen's muted off-white and teal colour scheme. Aspiring chefs can communicate directly with their guests in the lounge and dining area, with a serving counter providing direct and practical access from the kitchen. 30
35

The glass dining table is another spectacular creation and provides generous seating for at least eight people. The extremely comfortable dining chairs were specially made in a grey-blue leather to match the sofa in the lounge and to marry in with tall units in the kitchen. The lighting of the dining area was created for atmosphere to allow focused lighting on the table while reducing the light level throughout the rest of the open-plan space. All of this can be adjusted at the touch of a button on the remote control. A few tea-lights in white porcelain holders add further to the atmosphere as does the wonderful sound of the music from the speakers. Looking towards the balcony from the table and through the sheer red chilli metallic drapes, the lights of the marina shine like stars. It really is so magical. 40

Section B: Text analysis

Question 2

Read the following text, which is an article from an Australian food website about a successful pastry chef called Helen Goh.

Analyse the text, focusing on form, structure and language. [25]

Meet Helen Goh, the Melbourne woman Ottolenghi is sweet on

For Helen Goh, baker and psychologist, creating cakes and easing troubled minds have much in common. It was Ottolenghi's first yo-yo biscuit that did it. London-based chef Yotam Ottolenghi had never encountered the classic Australian biscuit, a double-layered melting moment with butter-cream filling. One fateful day in 2006, recently arrived Melbourne recruit Helen Goh gently lamented that there were no biscuits among the patisserie cakes at Ottolenghi's café. A yo-yo or an Anzac and a cup of tea was exactly what she hankered for after a hard, hand-blistering shift chopping butternut pumpkins. 5

'He asked me to make him some yo-yo biscuits,' says Goh. 'I was a bit sheepish because they are so normal in Australia, but he absolutely loved them. We started making them for the café and they sold really well.' Anzac biscuits followed soon after. 10

Goh characterises herself as a traditionalist, whereas she says Ottolenghi can't resist changing things. 'I like to perfect classic simple things,' she says. 'I don't like invention for its own sake. He is less bound by the traditional. He's always saying, "What can we add?" We call it Ottolenghifying something.' When he Ottolenghified Anzacs, adding sultanas and lemon zest, the response from Australia was swift and outraged. 'He cares less about making an Anzac than making a biscuit that tastes really, really good,' says Goh. 15

Goh started cooking almost by accident when, in the early 1990s, her boyfriend received a small redundancy payment and they spontaneously decided to open a café. At the time, she was a psychology graduate working as a rep for a pharmaceutical company, unenthusiastically selling pills to doctors. 20

The tiny café, Mortar & Pestle, was in Melbourne's eastern suburbs. 'It was sheer stupidity,' she says. 'Neither of us had experience. We'd run out of money by the time we opened and I remember standing in the kitchen and thinking, "OK, so now I've got to cook." I bought books, I followed recipes, we worked 20-hour days, living above the store.' Business was OK but one Sunday she sat on a bench opposite her closed café, on the verge of tears. 'I was so tired and drained, I didn't know how I was going to cook the next day,' she says. 25

Then a local shopkeeper ran up to her brandishing the Sunday morning newspaper. 'My face was on the front of it and the title was "World's Best Chocolate Cake".' The article was a turning point – though not in terms of getting more sleep. 'I would bake all night,' she says. 'That cake takes quite a long time to cook. I would put it in the oven, set the alarm for 1½ hours, have a nap, make another batch and put them in the oven and have another nap.' 30

She began an apprenticeship at a local restaurant in 1996. On her second day, the pastry chef did a runner. 'They shoved me in there, to keep me out of the way, I think. It was ghastly. But I thought: there are recipes in pastry. I can read. I can follow instructions. It was hugely busy, awful, and I remember in my second week wondering how I could break an arm or a leg so I didn't have to come back the next day.' She survived and, in the end, thrived. 'My prime attribute was that I was prepared to work,' she says. 'It was the best training ground.' 35

5

During seven years at the restaurant, it became clear to Goh that she didn't want to slog long hours in a kitchen forever so she began post-graduate psychology training. When she moved to London to be with her now husband, she paired her role at Ottolenghi's café with studying for a doctorate. In both cases, her employers were encouraging. 40

She doesn't find it hard to connect psychology and baking. 'I'm not necessarily a patient person but I like the idea of nailing something, of hitting the spot, resolving things. In psychology, I might help someone come to a place where something just makes sense. It's the same with pastry. When the components come together and it feels right, it's deeply satisfying.' 45

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