### Cambridge English: First





# Reading and Use of English Paper Part 6 – Gapped text: Restaurants

**Overview:** Students practise identifying what reference words relate to, then complete a Part 6 exam task.

**Part of Exam:** Reading and Use of English (Paper 1) Part 6

**Language / Skill Practised:** summarising main ideas

**Materials:** One copy of the worksheet per student.

Time: 50 to 60 minutes, plus extension

### **Procedure:**

# Part One: Warmer – Identifying what reference words relate to

- Give out the worksheet to students. Give students a few minutes to discuss the questions in pairs. When students have finished, take whole-class feedback.
- 2. Explain that in Part 6, students will need to identify which missing sentences fit in the gaps. To do this, they need to think about the logical order of the information in the text. To help them, they can pay attention to reference words such as *It*, this, they, etc. Tell students to work in pairs and decide what the underlined words refer to. When they have finished, take whole-class feedback. Ask students to justify their answers.

#### Key:

1E 2A 3D 4B 5C 6B

### Part Two: Exam practice

3. Tell students to skim-read the text quickly to get a general understanding of the gist. They can then look at the sentences A–G. Go through any vocabulary in the sentences they do not understand. Tell students to read the sentences either side of the gaps. They can pay special attention to any reference words that might help them select the correct answers. Tell students to work on their own and choose the best answers. When they have finished, they

can check their answers in pairs and make any corrections as necessary. Go through the answers as a whole class. Ask students to try to explain why each answer is correct.

#### Key:

1C 2A 3G 4B 5E 6D

### **Part Three: Extension**

- 4. Tell students to work in pairs and discuss whether they would like to eat in the restaurants. When they have finished, take whole-class feedback. Ask students to justify their answers.
- 5. Ask students whether they ever write reviews of restaurants or hotels for review websites. Tell them to write a short restaurant review. They can either write a factual review, of a restaurant they have been to, or they can imagine they have been to one of the restaurants in the article and write a fictional review. When students have finished, ask for a few volunteers to read their reviews aloud to the class.



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- 1 Work in pairs and talk about your last visit to a restaurant. Discuss the place, menu, service and food. What could have been done to improve your experience?
- 2 Read the paragraph below. Match the underlined words (1–6) with the words/phrases they refer to (A–E). One word/phrase has two matches.

I visited The Old China Hand in the middle of Chinese New Year. Obviously, 1 this is the busiest time of year for them, so I was very lucky to get a table without a reservation. They staff were friendly, if a little rushed. 2 They were keen to get us sat down as quickly as possible, so they gave us a menu as soon as we were seated and then they asked us for our order before we had even had a chance to look at 3 it. However, none of that mattered because 4 this is an authentic, high-quality restaurant. From the delicate dim sum to the delightful congee, everything was fresh and packed full of flavour. And when the bill came, we were more than happy to pay 5 it – a total of just £12 per person. No wonder 6 this place is always packed!

- A the staff
- B The Old China Hand
- C the bill
- **D** the menu
- **E** Chinese New Year

**Tip!** Pay attention to reference words that make links between sentences. They will help you choose the correct missing sentence.

3 You are going to read a web article about the use of technology in restaurants. Six sentences have been removed from the article. Choose from the sentences (A–G) the one which fits each gap (1–6). There is one extra sentence which you do not need to use.

### I'll have the one with the pretty carrots, please!

Is there any aspect of our lives today that is not touched by technology in one way or another? There are probably very few. And the experience of dining out at a restaurant is certainly no exception. 1 Where would Heston Blumenthal's creative menu be without the advances in technology that allow him to 'poach' a mousse in liquid nitrogen at a customer's table? However, so far, one part of the dining experience has remained unchanged. 2 However, all this is starting to change. A restaurant has opened recently in London that features an innovative way of presenting its menu, and taking orders. When you sit at your table, there is no menu to choose from. However, look more closely, and you'll see a picture of a beautiful plate of food projected from a gadget on the ceiling onto your table. 3 No short descriptions of what the meal includes, just mouth-watering images to help you make your choice. Once you've made your decision, there is no need to call or signal to a waiter to write down your order. No, an order screen is projected onto your table and you make your selection through a touch pad. Then, you can choose what design you would like your tablecloth to have, perhaps a rural countryside scene, or maybe something more exotic? Soon, a human being enters the picture, as the waiter delivers your food personally. But at the end of the meal, you don't need him or her to pay your bill – you use the screen instead, and away you go without any fuss.



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If you think that this sort of dining experience is as efficient as it gets, think again. 5 To overcome the problem of getting the food you ordered delivered to your table, they use a type of chute that goes directly from the upstairs kitchen down to you, seated below. The plates are on little wheels and the force of gravity propels them down to your table. 6

So, what do you think? Is this the way forward for restaurant diners? Or will there still be a place for

So, what do you think? Is this the way forward for restaurant diners? Or will there still be a place for those who prefer a more personal touch? Do let us know your views, and post your comments below.

[487 words (including missing sentences)]

- A We still sit at tables, choose meals from a regular table menu, give our orders to a waiter who then takes them to the kitchen, and returns later with our food.
- **B** Your choice is then selected with just another tap on the screen.
- **C** For a long time, advanced technology has not only sped up food preparation, but has also simplified it and given chefs the tools to create ever more imaginative dishes.
- **D** However, they haven't actually automated the chef, yet!
- **E** A restaurant in Germany has actually done away with the need for waiters altogether.
- **F** It's easy to see the limitations of technology in the restaurant industry.
- **G** This is your menu clear, tempting pictures of what the meals will actually look like on your plate.
- 4 Work in pairs. Would you like to eat in either of the restaurants mentioned in the text? Why / why not?
- Write a short review of a restaurant to post on a review website. You can answer one of the questions in the last few lines of the article, or choose your own questions to answer.