

End of Primary Benchmark

2022

English Listening Comprehension Procedures

Time: 30 minutes

Teacher's Booklet

Note:

The English Listening Procedures are included in the audio-visual recording. This booklet, which includes the instructions, texts and tasks, is to be read by teachers **ONLY** when the equipment used does not function properly.

Procedures for Task One

Look at Task One.

(Allow a 15-second pause while pupils familiarise themselves with the task.)

Listen carefully. You will hear the recording twice.

Hello! On our programme today, we're going to learn how to make vanilla ice cream in as quickly as 30 minutes. For the finest taste, vanilla ice cream is best made in an ice cream maker. It's important to have a supervising adult in the kitchen.

Before we begin, prepare the following ingredients:

- 1 litre milk
- 150 grammes milk powder
- $\frac{1}{2}$ teaspoon gelatine
- 100 grammes sugar
- 2 teaspoons corn flour
- 2-3 drops vanilla extract

You'll also need the following items:

- a spatula
- a wooden spoon
- a medium saucepan
- a measuring jug
- kitchen scales
- a glass bowl
- an ice cream maker

So, let's get started!

1. In a medium saucepan boil 750 millilitres of milk. Stir occasionally with the wooden spoon.
2. Keep aside 250 millilitres of milk.
3. In the glass bowl, use a spatula to mix the milk powder, gelatine, sugar and corn flour with the milk which has been kept aside.
4. Then, pour the mixture in the saucepan with the boiling milk. Make sure that you hold the handle of the saucepan firmly while you pour the mixture.
5. When the mixture has cooled down, add two to three drops vanilla extract.
6. Place the mixture into the ice cream maker. The machine bowl should be completely frozen or else the ice cream won't thicken and churn.

Add your favourite toppings to make your ice cream even more delicious!

Adapted from: <https://bit.ly/3hdLu5Q>

Listen to the exercises and complete them.

Exercise 1: Tick (✓) FOUR items mentioned in the recipe. Do not tick more than FOUR.

(Allow a 16-second pause for pupils to tick the four items.)

Exercise 2: Are these statements True (T) or False (F)? Tick (✓) the correct box.

- a) This recipe is ready in under thirty minutes.

Tick the correct box now. (*4 seconds*)

- b) Children must not be left on their own when preparing this recipe.

Tick the correct box now. (*4 seconds*)

- c) The milk should be added all at once.

Tick the correct box now. (*4 seconds*)

- d) Vanilla should not be added while the mixture is still warm.

Tick the correct box now. (*4 seconds*)

Now you will hear the recipe again. Listen carefully.

(The recipe is read a second time.)

Listen to the exercises again. You may complete any unanswered questions as you listen.

(The exercises are read a second time.)

You now have some time to check your answers. (Allow 30 seconds.)

This is the end of Task One. (Allow a 30-second pause between Task 1 and Task 2.)

Procedures for Task Two

Look at the three exercises for Task Two.

(Allow a 50-second pause while pupils familiarise themselves with the three exercises.)

Listen carefully. You will hear the recording twice.

You are going to listen to a radio programme called Museum Stories.

On today's episode of Museum Stories, we're going to explore the fascinating history of a favourite summer-time treat - the ice cream.

Frozen or icy sweets have been around for thousands of years. A kind of ice cream was invented in China in 200 BC when the Emperor ordered 94 of his men to make a dish out of a milk and rice mixture. This was made with cow, goat or buffalo milk that was heated and mixed with flour. A

sweet honey-like substance harvested from trees was added to improve the flavour. The mixture was then placed into metal tubes and lowered into a pool of ice until frozen. This was the first honey-flavoured ice cream.

It is believed that in the late 13th century, the explorer Marco Polo brought the tale and recipe of this frozen treat to Europe. The first printed ice cream recipe was found in Madrid in 1665, in the neatly handwritten notebook of medical and cookery recipes of Lady Ann Fanshawe – a young noble lady living in the king's palace. Her recipe was called 'Icy Cream' and included the addition of orange flavoured water, which was a fashionable ingredient at the time. Her instructions were to put the mixture into boxes, either made of silver or tin, and then to place these boxes in a tub and to let them stand in ice for two hours. However, the recipe only worked if salt was added to the ice around the ice cream mixture. The technique of adding salt lowers the freezing temperature of water, therefore making it colder. But people in those days didn't know this and often used a white explosive ingredient also used for making fireworks!

Ice cream was first served in England in 1671 to the British King Charles II at a feast. It was served at the king's table alone on a plate. The king was very fond of ice cream and even paid the confectioner a handsome salary every year to keep the recipe secret.

At that time, only very wealthy people could afford to buy ice cream. But in the 1800s, inventions were made to make it much more affordable and ice cream started to be served in public places. The first ice cream parlour appeared in New York in 1876.

Ice cream is nowadays made with milk or cream and typically flavoured with vanilla, fruit or other ingredients. An important part of making ice cream is called churning. This is where the ingredients are rotated slowly so that ice crystals do not form. Churning keeps the ice cream smooth and creamy.

The ice cream has remained a popular sweet everywhere, with New Zealand ranking highest on the list of countries that enjoy ice cream the most, followed by Australia. In the UK, people eat ice cream 2 to 3 times a week. It remains the world's favourite snack to beat the heat on a scorching, summer day!

Adapted from:

<https://www.pbs.org/food/the-history-kitchen/explore-the-delicious-history-of-ice-cream>

http://news.bbc.co.uk/cbbcnews/hi/find_out/guides/tech/ice-cream

Listen to the exercises and complete them.

Exercise 1: Underline the correct answer.

The history of ice cream

Originally, this (crispy, chilled, crunchy) treat was made from a mixture of rice and (soya, dairy, almond) milk. The Chinese then added a honey-like substance to make it (creamier, tastier, lighter).

(Allow a 12-second pause for pupils to underline the correct answers.)

Exercise 2: Match the places to the correct information. Write the number in the space provided.

1. Madrid
2. England
3. New York
4. New Zealand

(Allow a 4-second pause.)

the first on the list of countries where there are the most ice cream lovers

Write the correct number now. *(4 seconds)*

where the first shop to serve ice cream was opened

Write the correct number now. *(4 seconds)*

where ice cream was served to royalty for the first time

Write the correct number now. *(4 seconds)*

where the first instructions for making ice cream were found

Write the correct number now. *(4 seconds)*

Exercise 3: Are these statements True (T) or False (F)? Tick (✓) the correct box.

a) Lady Ann Fanshawe invented the ice cream.

Tick the correct box now. *(4 seconds)*

b) The mixture had to stand in ice overnight.

Tick the correct box now. *(4 seconds)*

c) Salt was added to the ice cream mixture.

Tick the correct box now. *(4 seconds)*

d) King Charles II wanted to keep the recipe private.

Tick the correct box now. *(4 seconds)*

e) The trick to making the best ice cream is to keep the ingredients turning at a low speed.

Tick the correct box now. *(4 seconds)*

Now you will hear the recording again. Listen carefully.

(The radio programme is read a second time.)

Listen to the exercises again. You may complete any unanswered questions as you listen.

(The exercises are read a second time.)

You now have some time to check your answers. (Allow 1 minute.)

This is the end of Task Two and the end of the Listening Comprehension Paper.