End of Primary Benchmark

2022

Second Session

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 hot chocolate in as quickly as 15 minutes. For the finest taste, this hot chocolate is best made on the hob. It's important to have a supervising adult in the kitchen.

Before we begin, prepare the following ingredients:

- 250 millilitres milk
- water for melting the chocolate
- half a bar of milk chocolate chopped into small pieces

You'll also need the following items:

- oven gloves
- a mug
- a wooden spoon
- a small saucepan
- a medium saucepan
- a measuring jug
- a glass bowl

So, let's get started!

1. First, pour the milk into a medium saucepan and heat until warm. Stir occasionally with the wooden spoon. Don't let the milk come to a boil.
2. Then, fill the small saucepan around one third of the way with water and bring to a boil.
3. When the water boils, place the glass bowl on top of the small saucepan and put the chopped chocolate into the bowl.
4. When the chocolate begins to melt, stir it with the wooden spoon.
5. Add the melted chocolate to the milk.
6. Make sure that you hold the handle of the saucepan firmly while you stir the milk and chocolate together.
7. Pour the chocolate drink into a mug when still piping hot and serve immediately.

Add some marshmallows to make your hot chocolate even more delightful!

Adapted from: https://bit.ly/3vuh7AD

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 fifteen 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 constantly stirred.
Tick the correct box now. *(4 seconds)*
d) It is best to serve the hot chocolate very hot.
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 take a look at the interesting history of a popular winter-time drink - the heavenly hot chocolate.

The history of this chocolate beverage goes a long way back to the first civilisation in America, thousands of years ago. The Mayans made chocolate by drying and roasting the beans of the

cacao tree. In 1400, the Aztecs were making a chocolate drink by grinding cocoa beans into a paste and mixing it with water, chilli peppers and other ingredients. They would mix the drink by pouring it back and forth from a cup to a pot until a thick foam developed and then served it cold. They enjoyed the drink made from cocoa beans even though it was rather bitter. The Aztec king Montezuma loved the chocolate drink so much that it is said he drank 48 cups a day.

In the early 1500s, the explorer Cortez brought cocoa beans and the chocolate drink-making tools to Europe. The earliest record of a hot chocolate recipe can be found in Spain, in the notebook of Lady Ann Fanshawe, who collected medical and cooking recipes. The recipe for hot chocolate was in her own handwriting, and it even shows the place and time when it was written – Madrid, 10 August, 1665. At the end of the recipe is written "The Best Chocolate is in Seville in Spain. This should be mixed with water."

In Europe, sugar was later added to make the drink sweeter. It was prepared in its very own vessel, the chocolatier, or chocolate pot. In those days, chocolate pots were mostly made of silver or porcelain, the two most valuable materials of the time. King Charles V of Spain was very protective of this wonderful new beverage, and did not want to share the recipe.

Hot chocolate was brought to London in the 1700s. It was first served as a luxury item in special public places called chocolate houses, where men would meet to discuss politics. A little later, the English started adding milk to their chocolate drink to make it tastier. Records show that it was the beverage of the aristocracy but by 1900, everyone could afford the drink.

Hot chocolate has changed over the years, evolving from a cold and spicy drink to a warm and sweet drink, with hundreds of variations. The key to getting thick, creamy chocolate is to add the milk gradually rather than pouring it all at once. This is called blending and the end result is distinctly smoother. Hot chocolate recipes may also include spices, such as cloves, cinnamon, and chilli peppers. It is also fun to add marshmallows.

Hot chocolate has remained a popular drink everywhere, with Portugal topping the list of countries that drink the most hot chocolate, followed by Finland. In the UK, people drink an average of 2 cups per day. It remains the world's most beloved treat, especially on a cold, wintry day!

Adapted from:
https://whatisarchaeo.wixsite.com/whatisarchaeology/mayan-hot-cocoa
https://en.m.wikipedia.org/wiki/Ann,_Lady_Fanshawe
https://www.dailymail.co.uk/home/you/article-5055087/amp/The-original-domestic-goddess-Lady-Ann-Fanshawe.html

Listen to the exercises and complete them.

Exercise 1: Underline the correct answer.

The history of hot chocolate

Originally, this delicious beverage was made by (crushing, chopping, grating) the cocoa beans and mixing them with (milk, water, fruit). The Aztecs were very fond of this (cool, warm, icy) drink.

(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. America
2. Spain
3. London
4. Portugal

(Allow a 4-second pause.)

where the first written instructions for making hot chocolate were found

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

the first on the list of countries where there are the most hot chocolate drinkers

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

where the first chocolate drink was made

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

the first to have special places to serve hot chocolate

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

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

a) The Aztecs liked their chocolate beverage plain.

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

b) Lady Ann Fanshawe invented the hot chocolate.

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

c) The first chocolate pots were made of gold and copper.

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

d) The best hot chocolate is made by adding milk little by little.

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

e) In Finland, hot chocolate is almost as popular as in Portugal.

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.