

**Pearson Edexcel
Functional Skills**

English

Level 2

Component 2: Reading

12 – 16 June 2017

Text Booklet

Paper Reference

E202/01

Do not return this Text Booklet with the question paper.

Information

- This Text Booklet contains the three texts required for the Level 2 Component 2: Reading examination.
- This Text Booklet must be securely destroyed by the centre immediately after the exam has been completed.
- Learners must not therefore write any responses to questions in this Text Booklet.
- Only answers given in the answer paper booklet will be marked.

Advice

- Read all three texts before you attempt to answer the questions.

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Text A

For the love of chocolate

There is a worldwide shortage of cocoa, which is an essential ingredient of chocolate. Confectionery experts have warned this could threaten the future of chocolate bars.

The nation's best-loved treats could become horrid slabs of palm oil and vegetable fats packed with raisins and nougat to bulk them out. According to Angus Kennedy, editor of *Kennedy's Confection* magazine, shrinking cocoa supplies could see chocolate transformed into a pale imitation of the delicious treat we all enjoy.

Mr Kennedy, who has been given a sneak preview of a futuristic chocolate bar, revealed it was a far cry from *Cadbury's Dairy Milk*. 'I have tasted the chocolate bar of the future and it's nothing like the chocolate we know and love,' he said. 'It will be much sweeter as sugar is the cheapest ingredient and can be used to hide the fact that there is less cocoa powder.'



'Cocoa butter and cocoa are the most expensive ingredients in the product and will be replaced with cheaper ingredients like raisins and nougat. You can snap high quality chocolate because of the level of cocoa butter. However, in the future this won't be possible, as more vegetable fat will be used. As a result, chocolate bars will be more bendy and sludgy in texture.'

There are concerns about the future supply of cocoa beans, with some experts saying they may run out in the next seven years.

Figures show cocoa beans have rocketed in price by 63% in the last two years while whole milk powder has soared by 20%.

According to Mr Kennedy, chocolate bars will shrink to around 50g but their eye-catching packaging will attract shoppers.

He said: 'Shapes are already starting to change – some manufacturers have rounded the corners of their bars. It makes people think that they are getting something exciting and completely new.'

(Source: adapted from <http://www.mirror.co.uk/news/world-news/chocolate-could-run-out-2020-2913505>)



Text B

There is more to chocolate than just eating it!

A chocolatier is someone who specialises in working with chocolate. Chocolatiers have to know all about the history of chocolate and are skilled in making a range of products. They are masters in the art of chocolate making!

What training do I need to become a chocolatier?

Becoming a chocolatier requires skill and commitment. You cannot expect to become a master overnight. There is much tuition and training which requires time, persistence and years of practice. Chocolate is a complex product and training is only the start.

If you are serious about being a chocolatier, a broad knowledge of chocolate is essential before starting training. Taste all different types of chocolate to help you understand it. Experiment with chocolate: try making truffles and baking with it.

If you want to progress, you should enrol onto chocolate-making classes. These could prepare you for a job in a chocolatier's shop with the invaluable opportunity of watching a master at work.

Ways of starting your career include doing voluntary work, undertaking work experience, or gaining an apprenticeship. You may even be lucky enough to secure a paid job and be able to earn while you learn. You will need commitment for all of these roles and they will give you hands-on experience. With a passion for the craft, you will learn everything you need to know about working with chocolate.

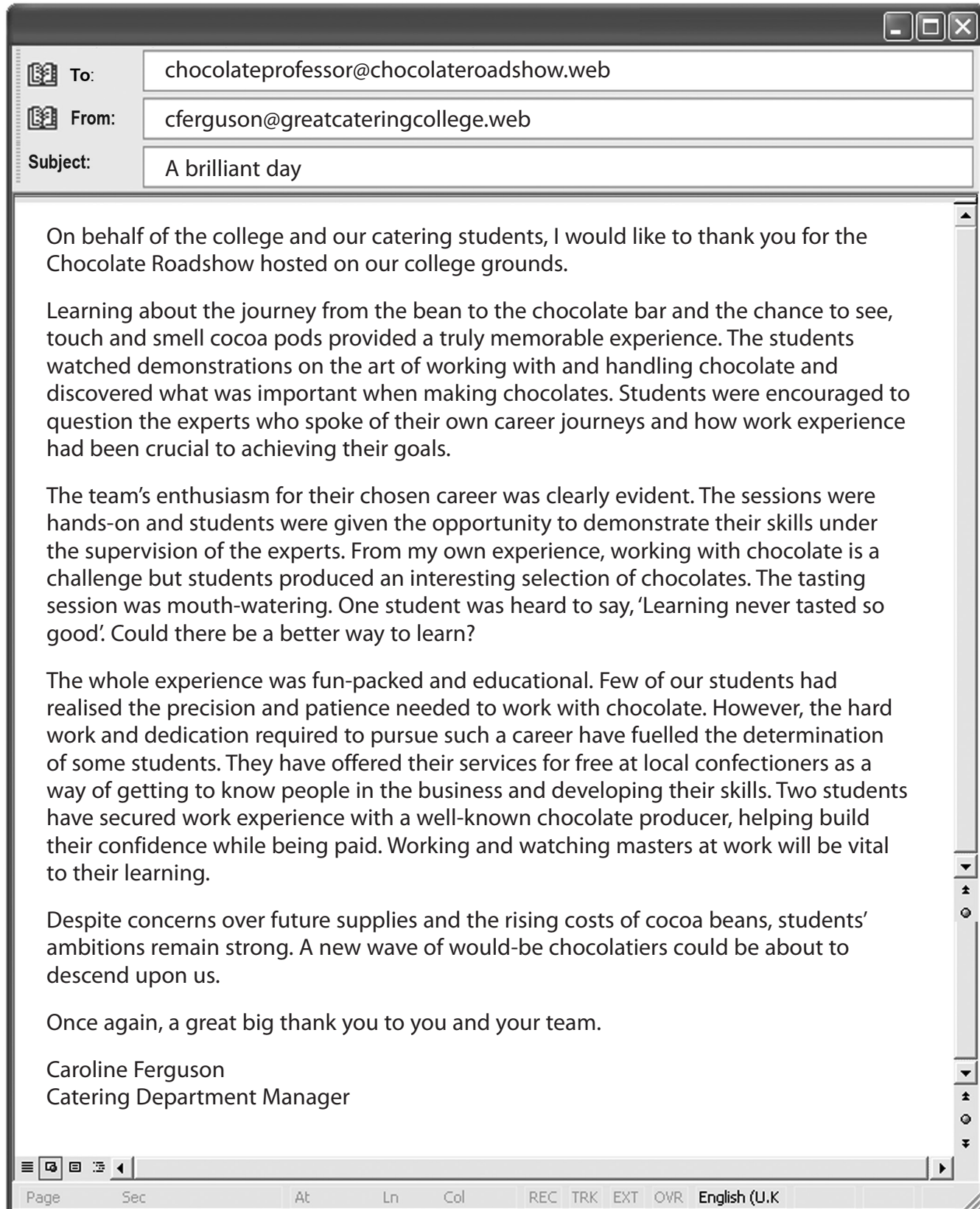
Could I start my own business as a chocolatier?

Training and working for another chocolatier are crucial to achieving career success and you may be content to remain in this position. It is often less stressful than making and selling your own products. On the other hand, if you want to use your creative skills and develop your own unique chocolates, then setting up your own business is a tempting option.

Chocolate is a luxury product and is likely to become more expensive in the future. However, there will always be a demand for quality products. This means there will always be work for talented chocolatiers, whether working for themselves or for a large company.



Text C



To: chocolateprofessor@chocolateroadshow.web

From: cferguson@greatcateringcollege.web

Subject: A brilliant day

On behalf of the college and our catering students, I would like to thank you for the Chocolate Roadshow hosted on our college grounds.

Learning about the journey from the bean to the chocolate bar and the chance to see, touch and smell cocoa pods provided a truly memorable experience. The students watched demonstrations on the art of working with and handling chocolate and discovered what was important when making chocolates. Students were encouraged to question the experts who spoke of their own career journeys and how work experience had been crucial to achieving their goals.

The team's enthusiasm for their chosen career was clearly evident. The sessions were hands-on and students were given the opportunity to demonstrate their skills under the supervision of the experts. From my own experience, working with chocolate is a challenge but students produced an interesting selection of chocolates. The tasting session was mouth-watering. One student was heard to say, 'Learning never tasted so good'. Could there be a better way to learn?

The whole experience was fun-packed and educational. Few of our students had realised the precision and patience needed to work with chocolate. However, the hard work and dedication required to pursue such a career have fuelled the determination of some students. They have offered their services for free at local confectioners as a way of getting to know people in the business and developing their skills. Two students have secured work experience with a well-known chocolate producer, helping build their confidence while being paid. Working and watching masters at work will be vital to their learning.

Despite concerns over future supplies and the rising costs of cocoa beans, students' ambitions remain strong. A new wave of would-be chocolatiers could be about to descend upon us.

Once again, a great big thank you to you and your team.

Caroline Ferguson
Catering Department Manager

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Write your name here

Surname

Other names

**Pearson Edexcel
Functional Skills**

Centre Number

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Candidate Number

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English

Level 2

Component 2: Reading

12 – 16 June 2017

Time: 60 minutes

Paper Reference

E202/01

**You MUST have the correct Text Booklet.
You may use a dictionary.**

Total Marks

My signature confirms that I will not discuss the content of the test with anyone until the end of the 5 day test window.

Signature: _____

Instructions

- Use **black** ink or ball-point pen.
- **Fill in the boxes** at the top of this page with your name, centre number and candidate number.
- Sign the declaration.
- Answer **all** questions.
- Answer the questions in the spaces provided – *there may be more space than you need.*

Information

- The total mark for this paper is 30.
- The marks for each question are shown in brackets – *use this as a guide as to how much time to spend on each question.*
- This question paper assesses your reading skills, not your writing skills.

Advice

- Read all three texts before you attempt to answer the questions.
- Read each question carefully before you start to answer it.
- Keep an eye on the time.
- Check your answers if you have time at the end.

Turn over ►

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Context

You are interested in chocolate. You decide to find out more.

Instructions

Read Text A, Text B and Text C in the Text Booklet, then answer questions 1 – 13.

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DO NOT WRITE IN THIS AREA



Answer question 1 with a cross in the box ☒. If you change your mind about an answer, put a line through the box ☒ and then mark your new answer with a cross ☒.

1 According to Text A, Angus Kennedy believes that:

- A raisins and nougat improve the quality of chocolate
- B chocolate will only be available for five more years
- C sugar will increasingly replace cocoa in chocolate
- D vegetable fat makes chocolate more expensive

(Total for Question 1 = 1 mark)

2 In Text A, what do the following phrases suggest about the writer's view of the chocolate of the future?

'pale imitation'

.....

.....

.....

(1)

'eye-catching packaging'

.....

.....

.....

(1)

(Total for Question 2 = 2 marks)

3 What is the **main** purpose of Text A?

.....

.....

(Total for Question 3 = 1 mark)

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DO NOT WRITE IN THIS AREA

DO NOT WRITE IN THIS AREA

DO NOT WRITE IN THIS AREA

DO NOT WRITE IN THIS AREA



4 Give **one** reason why Text B is the most suitable for someone who wants a career working with chocolate.

.....

.....

(Total for Question 4 = 1 mark)

Answer questions 5 and 6 with a cross in the box ☒. If you change your mind about an answer, put a line through the box ☒ and then mark your new answer with a cross ☒.

5 In Text B, the paragraph beginning, 'Becoming a chocolatier...' implies that:

- A a career in chocolate should be taken seriously
- B working as a chocolatier is straightforward
- C you must know everything about chocolate before training
- D after training you will be an expert chocolatier

(Total for Question 5 = 1 mark)

6 In Text B, which of these phrases is an example of direct address to the reader?

- A 'They are masters in the art of chocolate making'
- B 'working for themselves or for a large company'
- C 'you should enrol onto chocolate-making classes'
- D 'the invaluable opportunity of watching a master'

(Total for Question 6 = 1 mark)

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11 You are preparing a presentation on chocolate bars of the future.

Which text is the **most** useful when preparing your presentation?

Give **one** reason for your choice and **one** example to support your answer.

Text (1)

Reason (1)

Example (1)

(Total for Question 11 = 3 marks)

12 You are concerned about the future cost of chocolate and its ingredients.

Identify **one** piece of evidence from each text that suggests prices are rising.

Text A (1)

Text B (1)

Text C (1)

(Total for Question 12 = 3 marks)

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Answer question 13 with a cross in the box ☒. If you change your mind about an answer, put a line through the box ☒ and then mark your new answer with a cross ☒.

13 Which statement below is an accurate summary of points made in the texts?

- A Texts A and B both suggest working with chocolate is fun.
- B Texts A and C both claim that chocolatiers are poorly paid.
- C Texts B and C both suggest that chocolate-making is an art.
- D Texts A and C both explain how to become a chocolatier.

(Total for Question 13 = 1 mark)

TOTAL FOR PAPER = 30 MARKS

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