



Rewarding Learning

General Certificate of Secondary Education
2016

English Language/English

Unit 2: Functional Writing and
Reading Non-Fiction

Higher Tier

[GEG22]

TUESDAY 7 JUNE, MORNING



GEG22

TIME

1 hour 30 minutes.

INSTRUCTIONS TO CANDIDATES

Write your Centre Number and Candidate Number on the Answer Booklet provided.

Complete **both** tasks.

Spend **45 minutes** on Section A and **45 minutes** on Section B.

INFORMATION FOR CANDIDATES

The total mark for this paper is 48.

Figures in brackets printed down the right-hand side of pages indicate the marks awarded to each task.

Section A: Functional Writing

Up to **16 marks** are available for an **organised, appropriate** and **interesting** response.

Up to **8 marks** are available for the use of a **range of sentences** and **correct spelling, punctuation and grammar**.

TASK 1

Write **an article for your school magazine** in which you put forward **your own thoughts and views** on the following:

“Is this a great time to be a teenager?”

Make use of any of the information on page 3, if you find it helpful.

[24]

You may use the space below to plan your response:

“Is this a great time to be a teenager?”



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“These are exciting times – we are lucky to be benefiting from the digital revolution. There are so many advances in almost every area – for example medicine, communication and travel!”

“We are under lots of pressure – we want to get good grades, we want to be popular and we want to fit in!”

- “Young people have experienced the negative side of digital technology such as cyber bullying – not to mention problems associated with the social media explosion.”

- “Opportunities for teenagers have never been greater – sport, endless educational options, travel, volunteering: you name it and you can probably have a go!”

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Section B: Reading Non-Fiction

Read the newspaper article on Page 5.

TASK 2

In this article the writer puts forward her views in a lively, light-hearted manner.

Analyse how she develops the reader's interest through:

- a lively, personal style of writing
- use of factual information to support her viewpoint
- selection of particular words and phrases
- use of sentence structuring to add impact.

[24]

Chips in flowerpots. Bread in a flat cap. Why don't restaurants use plates any more?

This year, to make Christmas dinner really memorable, I have hit on a genius idea. Instead of using boring old plates, I shall serve the roast turkey on dustbin lids. This will be followed by plum pudding presented in a baseball glove, all washed down with fine wines sucked from a woolly sock.

How does that sound to you?
Ridiculous and totally unappealing, by any chance?

Fortunately for my guests, I'm only joking. But if I did go ahead I would only be following the latest (and daftest) restaurant-industry trend for dishing up meals on anything other than plates.

Eating out can be something of a gamble anyway, but one thing you could be sure of until fairly recently was that your meal would arrive on a plate.

Not any more! In the past couple of years I've eaten steak from a roof tile, chicken off a brick, chips in a flowerpot and rhubarb crumble out of a dog bowl! I've also sipped cocktails from jam jars and coffee from milk bottles, and used salt and pepper taken from egg cups, candle holders and ashtrays.

The best was when I visited a friend in York and we ate at the Star Inn The City, where the bread was served in a flat cap, accompanied by butter slapped on a bit of old tree stump.

Seeing our faces, the waiter assured us that the cap had never been on a head and the tree stumps were perfectly hygienic. He also admitted though that, earlier in the day, a customer had threatened to walk out.

I wouldn't have gone that far, because the food was delicious and the staff were lovely. But I can see how picturing your

bread with a side order of dandruff could be an appetite-killer.

It's a trend that shows no sign of going away. So what's it all about?

Food writer and author James Steen of *The Kitchen Magpie* says: "A lot of the time it's down to the insecurity of the chefs – and because they're not the ones trying to cut up their meat on a slate or having their chips go cold because they're in a wire basket."

As far as I'm concerned, a lot of the blame lies with Jamie Oliver. Anyone who has been to a Jamie's Italian restaurant will have sat there with the table groaning under all the planks, floor tiles, fish bowls, tin buckets and glass jars the food will come in or on. Mind you, Mad O'Rourke's Pie Factory in Dudley serves up its mixed grill on a garden shovel!

Once I was presented with a burger on a mini blackboard. The sauce was running everywhere, so I asked the waiter if I could have it on a plate instead. Very snootily, he replied: "I'm sorry madam but chef is not working with plates at this current time."

Overseas it's even worse! There is an Asian restaurant in New York where guests eat out of toilet bowls, and another where pizza is served on a hubcap. Then there is Arzak, in San Sebastian, Spain, which has three Michelin stars. They like to dish up £100-a-head grub on iPads!!

At a time when many restaurants are struggling to survive, it's understandable that they want to find ways to stand out from the crowd.

But, do you know what? Most of us just want restaurants to serve up tasty food at fair prices – and preferably on a plate!!

© 'Chips in flower pots. Bread in a flat cap. Why don't restaurants use plates anymore?' by Claudia Connell (freelance writer).
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