

Edexcel Functional Skills – Entry 3

English

Entry 3 Reading TASK F

Set 2

Controlled Assessment Material

Valid from September 2010 to August 2011

Turn over ►

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Read Text F1 and answer questions 1 to 4.

Text F1

Your local milkman puts this leaflet through your letterbox.

SUPPORT YOUR LOCAL MILKMAN

You may be used to seeing your milkman delivering pints of milk, but did you know that you can now buy other basic food supplies from us?

Our goods and prices

Bread	White medium sliced	Brown medium sliced
	£1.14	£1.16
Drinks	1 litre carton orange juice	1 litre carton apple juice
	£1.00	£1.10
Eggs	Half dozen	Dozen
	45p special offer!	£1.10
Potatoes	New potatoes	Baking potatoes
	1kg bag 89p	2kg bag £1.14

You can also buy biscuits, chocolates and sweets.

From next month vegetables, fruit and cakes will be available.

More offers available weekly!

Ask your milkman for details.

Text F1 questions

1 Put a tick ☒ in the correct box.

According to Text F1, white bread costs:

A	89p	
B	£1.00	
C	£1.14	
D	£1.16	

(Total for Question 1 = 1 mark)

2 Put a tick ☒ in the correct box.

Which new food will you be able to buy next month?

A	Biscuits	
B	Cakes	
C	Chocolates	
D	Sweets	

(Total for Question 2 = 1 mark)

3 Write your answer on the lines below.

According to Text F1, list **two** drinks that you can buy from the milkman.

1

2

(Total for Question 3 = 2 marks)

4 Write your answer on the line below.

What can you buy in a 1kg bag?

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(Total for Question 4 = 1 mark)

TEXT F2 BEGINS ON THE NEXT PAGE

Read Text F2 and answer questions 5 to 9.

Text F2

You want to include more milk in your diet. You find a recipe using milk.

BASIC WHITE SAUCE



You can add flavour to a basic white sauce using ingredients such as cheese and herbs.

RECIPE

50g butter
50g plain flour
300ml milk
Salt and pepper

- 1 Melt the butter gently. A heavy based saucepan will help to prevent the sauce from burning.
- 2 Use a wooden spoon to mix the flour in. Aim for a smooth paste. Cook on a low heat for 1-2 minutes, stirring all the time to prevent burning.
- 3 Add the milk a little at a time and keep stirring. Do not remove the pan from the heat, as this will stop the cooking process.
- 4 When all the milk has been added season with salt and pepper. Simmer gently for 2 minutes.

Text F2 questions

5 Write your answer on the lines below.

Look up the word '**process**' in your dictionary and write down what it means.

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(Total for Question 5 = 1 mark)

6 Put a tick ☒ in the correct box.

How much milk is stated in the recipe?

A	30 litres	<input type="checkbox"/>
B	3 litres	<input type="checkbox"/>
C	30ml	<input type="checkbox"/>
D	300ml	<input type="checkbox"/>

(Total for Question 6 = 1 mark)

7 Write your answer on the lines below.

According to Text F2, why should you use a heavy based saucepan?

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(Total for Question 7 = 1 mark)

8 Write your answer on the line below.

According to Text F2, what would stop the cooking process?

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(Total for Question 8 = 1 mark)

9 Write your answer on the line below.

According to Text F2, name **one** thing you can add to the basic white sauce.

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(Total for Question 9 = 1 mark)