

# Pearson Edexcel Functional Skills – Level 1

## \*\*\*Past Paper 7\*\*\*

Time: 60 minutes

Paper Reference **PENR1/S07**

### English

#### Component 2: Reading Text Booklet

**Do not return this Text Booklet with the Question and Answer Booklet.**

#### Instructions

- You should write your answers in the Question and Answer Booklet.
- You must **not** write any responses to questions in this Text Booklet.

#### Information

- This Text Booklet contains the three texts required for the Level 1 Component 2: Reading exam.
- This Text Booklet must be securely destroyed by the centre immediately after the exam has been completed.

#### Advice

- Read each text before you answer the questions.

Turn over ►

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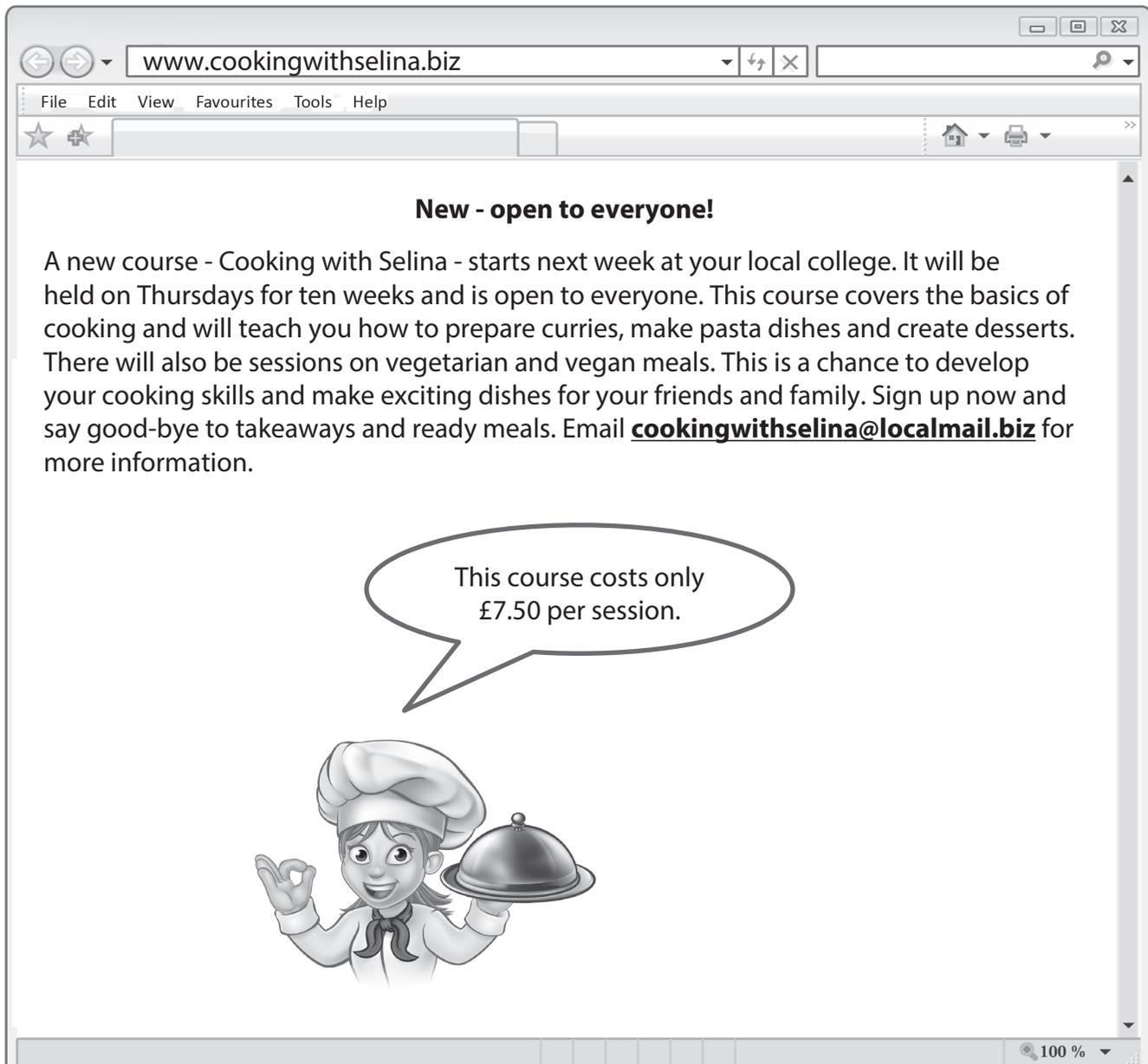
**DO NOT USE FOR LIVE EXAMS**  
**\*\*\*PRACTICE PAPER\*\*\***

  
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## Text A

### Web page



The screenshot shows a web browser window with the address bar displaying [www.cookingwithselina.biz](http://www.cookingwithselina.biz). The browser's menu bar includes File, Edit, View, Favourites, Tools, and Help. The page content features a bold heading "New - open to everyone!" followed by a paragraph of text: "A new course - Cooking with Selina - starts next week at your local college. It will be held on Thursdays for ten weeks and is open to everyone. This course covers the basics of cooking and will teach you how to prepare curries, make pasta dishes and create desserts. There will also be sessions on vegetarian and vegan meals. This is a chance to develop your cooking skills and make exciting dishes for your friends and family. Sign up now and say good-bye to takeaways and ready meals. Email [cookingwithselina@localmail.biz](mailto:cookingwithselina@localmail.biz) for more information." Below the text is a cartoon illustration of a chef in a white uniform and hat, holding a silver cloche and making an 'OK' hand gesture. A speech bubble above the chef contains the text: "This course costs only £7.50 per session." The browser's status bar at the bottom right shows a magnifying glass icon and "100 %".

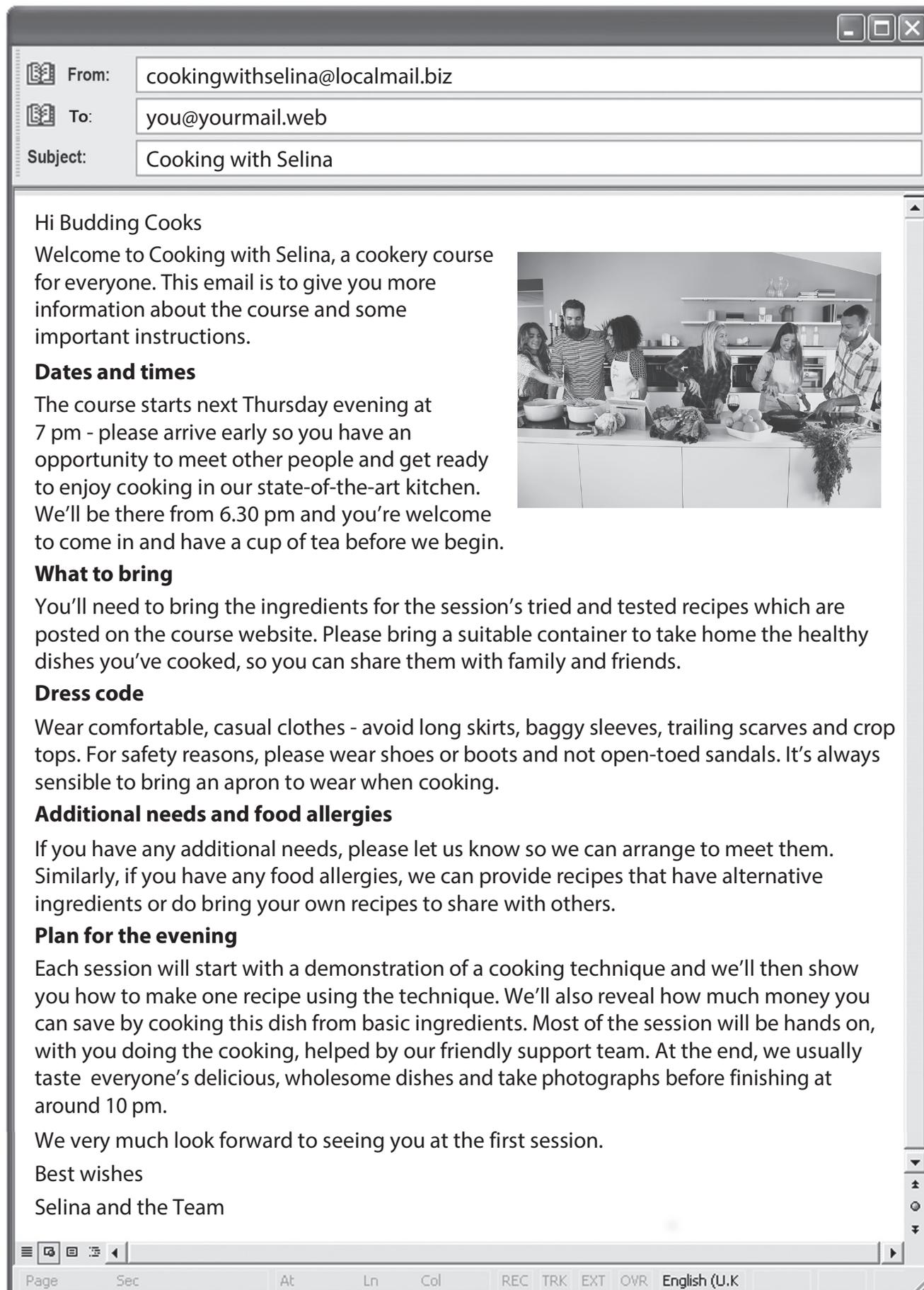
**New - open to everyone!**

A new course - Cooking with Selina - starts next week at your local college. It will be held on Thursdays for ten weeks and is open to everyone. This course covers the basics of cooking and will teach you how to prepare curries, make pasta dishes and create desserts. There will also be sessions on vegetarian and vegan meals. This is a chance to develop your cooking skills and make exciting dishes for your friends and family. Sign up now and say good-bye to takeaways and ready meals. Email [cookingwithselina@localmail.biz](mailto:cookingwithselina@localmail.biz) for more information.

This course costs only £7.50 per session.

## Text B

### Email



**From:** cookingwithselina@localmail.biz

**To:** you@yourmail.web

**Subject:** Cooking with Selina

Hi Budding Cooks

Welcome to Cooking with Selina, a cookery course for everyone. This email is to give you more information about the course and some important instructions.

**Dates and times**

The course starts next Thursday evening at 7 pm - please arrive early so you have an opportunity to meet other people and get ready to enjoy cooking in our state-of-the-art kitchen. We'll be there from 6.30 pm and you're welcome to come in and have a cup of tea before we begin.



**What to bring**

You'll need to bring the ingredients for the session's tried and tested recipes which are posted on the course website. Please bring a suitable container to take home the healthy dishes you've cooked, so you can share them with family and friends.

**Dress code**

Wear comfortable, casual clothes - avoid long skirts, baggy sleeves, trailing scarves and crop tops. For safety reasons, please wear shoes or boots and not open-toed sandals. It's always sensible to bring an apron to wear when cooking.

**Additional needs and food allergies**

If you have any additional needs, please let us know so we can arrange to meet them. Similarly, if you have any food allergies, we can provide recipes that have alternative ingredients or do bring your own recipes to share with others.

**Plan for the evening**

Each session will start with a demonstration of a cooking technique and we'll then show you how to make one recipe using the technique. We'll also reveal how much money you can save by cooking this dish from basic ingredients. Most of the session will be hands on, with you doing the cooking, helped by our friendly support team. At the end, we usually taste everyone's delicious, wholesome dishes and take photographs before finishing at around 10 pm.

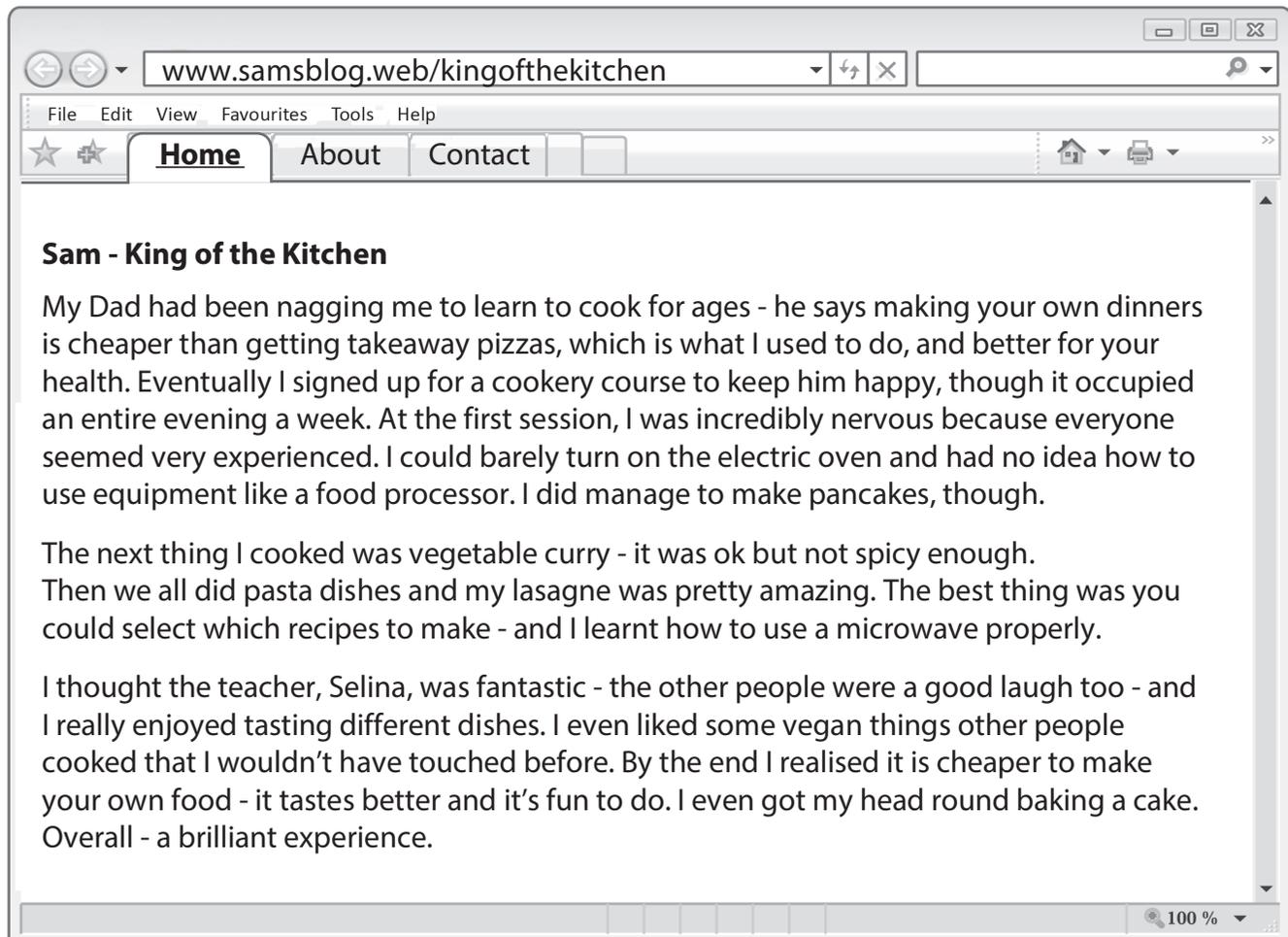
We very much look forward to seeing you at the first session.

Best wishes

Selina and the Team

## Text C

### Blog



The screenshot shows a web browser window with the address bar containing 'www.samsblog.web/kingofthekitchen'. The browser has a menu bar with 'File', 'Edit', 'View', 'Favourites', 'Tools', and 'Help'. Below the menu bar are navigation buttons for 'Home', 'About', and 'Contact'. The main content area displays a blog post with the following text:

**Sam - King of the Kitchen**

My Dad had been nagging me to learn to cook for ages - he says making your own dinners is cheaper than getting takeaway pizzas, which is what I used to do, and better for your health. Eventually I signed up for a cookery course to keep him happy, though it occupied an entire evening a week. At the first session, I was incredibly nervous because everyone seemed very experienced. I could barely turn on the electric oven and had no idea how to use equipment like a food processor. I did manage to make pancakes, though.

The next thing I cooked was vegetable curry - it was ok but not spicy enough. Then we all did pasta dishes and my lasagne was pretty amazing. The best thing was you could select which recipes to make - and I learnt how to use a microwave properly.

I thought the teacher, Selina, was fantastic - the other people were a good laugh too - and I really enjoyed tasting different dishes. I even liked some vegan things other people cooked that I wouldn't have touched before. By the end I realised it is cheaper to make your own food - it tastes better and it's fun to do. I even got my head round baking a cake. Overall - a brilliant experience.

The browser's status bar at the bottom right shows '100 %' zoom level.



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