

Section A Listening

(32 marks)

There are three parts in this section. In Part 1, you will hear an introduction. In Part 2 and Part 3, you will hear a conversation. **Write all your answers in the answer booklet.** For each part, you will have 30 seconds to study the questions in the answer booklet. The recordings will be played only ONCE.

Section B Reading

(B-1)

(12 marks)

Dave is reading a leaflet. Read it carefully, choose the best answers for Questions 17-21 and complete Question 22.

International Food Festival

Are you a food lover? If yes, you should come to the *International Food Festival!* This event is held every other year and it attracts a large number of local residents and tourists. Chefs from all over the world will present their best dishes. It is a good opportunity to satisfy your stomach! This time, we would like to invite you to enjoy different types of food that the chefs will cook on site.

For more details, please visit our website (<https://foodfestival.com.hk>).

Date: 29 August – 4 September 20XX

Time: 10:30 am – 11:00 pm

Venue: Hong Kong Convention and Exhibition Centre

Ticket price: \$30 (Free entry for children under 4 and seniors over 60)

Chicken Ramen (Stall L02)

The famous Japanese chef Mr Kimura will cook this dish for you. Its main ingredients are noodles, chicken, eggs, spring onions and bamboo shoots. All the ingredients are fresh because they are sourced from Japan by air. It is not an ordinary dish, as the soup base is Mr Kimura's own recipe. If you are curious about its taste, come and try it!

Korean Seafood Hot Pot (Stall Z01)

Korean Seafood Hot Pot has three flavours of soup base, including non-spicy, spicy and cheesy, to meet different taste needs. **There will be all kinds of seafood on the table, such as shrimps, crabs and octopuses.** Once the soup base boils, Ms Kim, an experienced Korean chef, will add the ingredients according to your preferences.

Rice with Chicken Curry (Stall A06)

Rice with Chicken Curry is a typical Indian dish. The Indian chef Daniel pays great attention to the combination of ingredients and spices. The rice in this dish is stir-fried with onions, and then added curry powder and other spices. This whole dish tastes incomparably spicy and delicious, which is different from other curry dishes you've tasted before!

Crazy Sausage (Stall R07)

The Crazy Sausage is an improvement of the ordinary sausages, created by the stellar German chef Robinson. It is mainly made with beef, pork, eggs, potatoes and spices. It can be either fried or boiled. Its name has the word 'crazy' because each sausage is around 30 cm long! Come and share it with your friends!