

**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)**

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

**Taste the World**

Do you want to taste different cuisine from the world? Come to Taste the World! International Food Club has renewed this festival after last year's success. This year, we have invited more countries to join. We guarantee you a wonderful time to enjoy food and learn different cultures around the world!

Date : 5 July – 4 August 20XX

Time : 11 am – 10 pm

Venue : Hong Kong Convention and Exhibition Centre

Fee : \$80 per person (half price for people aged 65 or above)

**Stories behind Cha Chaa Teng  
(Booth B6)**

You must have tasted milk tea, pineapple buns and egg tarts in cha chaan tengs. But do you know the history of these delicacies? Dr David Chow, a professor of Hong Kong history, will tell you how they were invented. You can listen to his sharing while enjoying them. Eat and learn at the same time!

**Japanese Dessert Making  
(Booth C4)**

Mochi is a soft Japanese rice cake. Chef Hoshino, the famous mochi master, will teach you how to make strawberry red bean mochi. **It is a special cooking tutorial as he will also show you how to use traditional tools and the secret of making chewy mochi.** Come and jot down his recipe!

**French Chef Meet and Greet  
(Booth A8)**

To celebrate his first book being named 'Cookbook of the Year', French chef Garnier will hold a meet-and-greet tour for his fans in Asia. Hong Kong is his first stop. You can get his autograph, ask him questions about cooking and get a gift pack from him. Don't miss the chance to meet the rising super chef!

**Huge Swiss Cheese Fondue  
(Booth A1)**

This is the main event of this festival. We will make a huge cheese fondue in a pot that can hold 150 kg of cheese! Visitors can enjoy the cheese with different kinds of bread and meat. Professional wine critics will also recommend suitable wine for you to pair with your food.