



# ECL próbavizsga

## Pécsi Tudományegyetem Idegen Nyelvi Titkárság

**English**

Reading

**B2**

Név: \_\_\_\_\_

Iskola: \_\_\_\_\_

Osztály: \_\_\_\_\_

## Reading Part 1

*There is a brochure for tourists about Spain. The parts of the sentences are mixed. Find the right part to each sentence (10). There are more parts (12) than you need.  
There is an example already done for you.*

### Guided visits to famous tourist attractions and activities in Spain

0. These activities in Spain include guided visits \_\_\_\_\_

1. The major advantage of participating in such tours is \_\_\_\_\_
2. By participating in such guided tours in Spain you will get a better understanding of the Spanish culture \_\_\_\_\_

### Daily tours to places of interest in Spain and Spanish cities / towns

3. We can offer a number of different tours to places of interest \_\_\_\_\_
4. These tours are a great way to see other parts of Spain, \_\_\_\_\_

### Spanish Flamenco Dancing Show

5. It is a must for foreigners travelling to Spain to see one of the classic flamenco shows, \_\_\_\_\_
6. We can offer flamenco shows in Madrid, which includes a dinner \_\_\_\_\_

### Spanish Cuisine

7. The Spanish cuisine is especially famous for its tapas, \_\_\_\_\_
8. To go out for tapas or 'tapeo' is a typical Spanish phenomenon \_\_\_\_\_

### Night Tours - Get to know the famous Spanish nightlife

9. A guided night tour is a good way to get to know other people, \_\_\_\_\_
10. We can offer different tours in both Sevilla and Madrid to classic Spanish bars \_\_\_\_\_



## Reading Part 2

*You are reading about a special restaurant. After reading this article finish the sentences on the basis of the text.*

*There is an example already done for you.*

Let's face it: everyone likes to be the first to know about something, to have that little bit of insider information that no one else has ... yet. Over the last year and a half, the media have suddenly discovered the phenomenon of secret, or underground dining spots. Not generally actual restaurants, these are more often in-home places to check out dishes from glorified home cooks and budding or moonlighting chefs. It's also not really new. There have been what we here in Argentina call 'locked door restaurants', around for at least the last three decades.

Opening a restaurant in Buenos Aires is easy enough if you have money. There's little in the way of licensing, it's a matter of complying with a set of health and building codes, and perhaps greasing a palm or two. We don't get exempted from that, and while what we do may be "just a dinner party", we decided on going down the safe route by bringing everything up to code and paying taxes on our income.

When we first threw open the doors of our home to an invited group of diners for an experimental dinner party it didn't feel quite right presenting a bill at the end of the evening, but I'm over that now. We offer what I consider to be a unique dining experience here in Buenos Aires, a bi-weekly multi-course themed menu with matched wines, communal tables, and an ever increasing demand for more, more, more.

So why do we do it? On a personal level, we needed some income, and I like to cook. We also enjoy having people in our home and meeting new friends every week, even if we charge them for it. We've also found that for locals and visitors alike we provide a casual, relaxed atmosphere in which to meet new people and try interesting food - and many similar places offer that same atmosphere, one of having been invited to a party - just one where you know neither the other guests nor the host before arriving.

We have fun, we don't have to work all that hard, and we've built up a connected network of people operating similar adventures spread out across the globe - we hear about spots that have either recently opened, or in some cases have been open for years in places as wide ranging as Melbourne, Paris, New York, San Francisco, Portland, Seattle, Havana ... the list goes on, and seems to get longer every week. One of the questions I'm most commonly asked is "do you ever get guests who are a problem?". In a word, no, not really - I think it takes a certain kind of person to even opt to come to something like this. Also, most of us have some sort of screening process, whether it's simply a gut feeling, a referral by a past customer, or whatever it may be.

And what about the other side of the coin - how the experience rates for the guest? A visit to a place like mine can be intimidating for the shy, but that just goes with the territory. It can be an issue for those who have various food concerns - allergies or simple dislikes - as the menus are often preset with no few options. Most of us are solo cooks, we don't have teams in the kitchen to whip up special or alternative dishes, and truthfully, we probably don't really care - it's a "here's my menu, if you're not interested, go somewhere else" attitude - even if stated politely.

How would that go down with you? Is the setting in a case like this more important than getting the usual fussiness of a restaurant? And would you ever consider opening your home to paying guests?

Example:

Recently the news has spread ..... *about underground restaurants* .....

1. The main issue is ..... to start a restaurant.
2. The writer did everything .....
3. The frequency of the special dinners is .....
4. The dinner consists of .....
5. The major motivation of this business .....
6. These parties are good opportunities to .....
7. This way of earning a living is .....
8. Difficult characters .....
9. The choice in the menu .....
10. A guest with a special diet .....