

Listening and Reading

Time: 1 hour 15 minutes

LISTENING

Task 1

For items **1-10** listen to a lecture given by Assistant Professor in the Marketing unit at Harvard Business School. Decide whether the statements (**1-10**) are **TRUE (A)**, or **FALSE (B)** according to the text you hear. You will hear the text **TWICE**.

1. The researchers focused on the fact that money never makes people happier.
A. True **B. False**
2. According to the speaker, purchasing a brand-new gadget can't buy you as much happiness as giving it as a present to another person.
A. True **B. False**
3. The bigger the total amount of money people spend on philanthropy, the happier they are.
A. True **B. False**
4. In the long run, the surveyed in one study were positively affected by the amount of their perks.
A. True **B. False**
5. Pocket change spent in a noble way proved to boost one's well-being.
A. True **B. False**
6. Previous extensive research proved poor people are happier when they become reasonably wealthy.
A. True **B. False**
7. The effect of earnings on happiness is stronger when a well-off person becomes more prosperous.
A. True **B. False**
8. According to the speaker, a pay raise may affect family relationships.
A. True **B. False**

9. The researchers tested the correlation between being informed about prosocial spending and happiness among university students.

A. True

B. False

10. Knowledge about prosocial spending slightly reduced its positive effect.

A. True

B. False

Task 2

For items **11-15** listen to a conversation answer the questions. Choose the correct answer (**A, B** or **C**) to answer questions **11-15**. You will hear the text **only ONCE**.

11. Bridget attended her school reunion

A. last month.

B. last week.

C. 15 years ago.

12. At the school reunion Bridget talked

A. only to the people she knew.

B. to Judith only.

C. to different classmates.

13. What is TRUE about Judith?

A. People feel reluctant to talk to her.

B. She is a gloomy and moody person.

C. She avoids talking to people.

14. Judith told Bridget about her

A. peaks and valleys.

B. tremendous ex-husband.

C. dreadful medical condition.

15. Bridget promised Judith to

A. stay in contact.

B. write her biography.

C. give the e-mail to her.

INTEGRATED LISTENING AND READING

Task 3

Read the text below, then listen to a talk on the same topic. You will notice that some ideas coincide and some differ in them. Answer questions **16-25** by choosing **A** if the idea is expressed in **both** materials, **B** if it can be found **only in the reading text**, **C** if it can be found **only in the audio-recording**, and **D** if **neither** of the materials expresses the idea.

Now you have 7 minutes to read the text.

Txtng: the gr8 db8 by David Crystal

A linguist finds text messaging nothing to fear, discovers Tom Lamont

In his study of text messaging culture, linguist David Crystal asks us to picture the investors' meeting when the mobile phone was first unveiled. We've created a method of calling anybody, anytime, anywhere, the inventors might have said. Phone home from the middle of a field or hear the voice of a loved one atop Everest! One more thing: we want to put in a facility that allows people to thumb a message of no more than 160 characters, in case they want to communicate that way instead.

"In a logical world, text messaging should not have survived," writes Crystal and he is right. It is ugly, clunky and retrogressive. Yet the "short message service", or SMS, thrived during the mobile telecommunications boom and 250 billion SMS texts had been sent worldwide by 2001.

Such rapid and widespread adoption, inevitably, pinged panic radars, especially given the phenomenon's popularity with teenagers. People are afraid that all these abbreviations, initialisations and smiley faces are fatally corrupting the English writing skills. Might people forget how to communicate without a keypad?

These are the essentials of the book's "gr8 db8". Crystal's answers are convincing, particularly when he quotes clever "text message poetry" as proof that relentless word-shortening and a strict character count needn't limit linguistic craft. Besides, he suggests, Britain's moral panic brigade should be thankful that trends here haven't developed as they have in Japan, where teenagers enjoy a ritual called *keitai* dating, sitting around a table in near-silence to flirt by SMS. Or Italy, where texting vernacular has become so robotic it just about realises Orwell's newspeak, the plus sign replacing the superlative ending "-issimo", so that a heartfelt "I miss you so much", or "mi manchi tantissimo", is rendered "mmt+".

It all adds up to a jolly meditation, helped by the enthusiasm of a linguist revelling in newly coined lingo. Oddly, Crystal apologises for being unable to gather much of his own statistical data; it is hard, he says, to get participants to hand over such private information. But this is still a fun trot through little-mapped territory.

Now listen to a talk made by a Columbia University professor and then do the tasks (questions 16-25), comparing the text above and the talk. You will hear the talk TWICE.

16. The linguist believes texting is a creative tool.
17. The linguist has published a dissertation on texting.
18. People tend to perceive texting as a threat to the development of writing skills.
19. British teenagers are as overwhelmed by texting as the Japanese ones.
20. A scarcity of material prevents the linguist from deeper analysis.
21. Texting gave birth to new pragmatic particles.
22. European teenagers have developed a texting lingo similar to fictional language from a dystopian novel.
23. The linguist uses an original term to describe texting.
24. Texting develops bilingualism.
25. Texting is widespread among young people.

READING

Task 4

Read the text and answer questions **26-40 below**.

Being a Writer and a Restaurateur

It was only meant to be for a year. The restaurant was hardly top of my ambition. As a time-poor novelist and mother of three, the very last thing I needed was another commitment to take me away from my desk. But I also knew that my comfortable London life as a freelance writer and stay-at-home mother was only possible because

my husband Tony was our family's main bread winner. So when he was made redundant from his loathed job in IT, I felt I owed it to him to help realize something he had his heart set on.

Don't get me wrong: since childhood I liked restaurants as much as the next foodie and I could appreciate the provocative **26)** ... and simplicity of Italian cuisine, which left the dishonest cook nowhere to hide. But I was also a child of the 70s and had been brought up in London by a restless Tuscan mother who not only didn't cook, but who believed the very worst fate that could befall a woman was to be tied to the stove. As a result, when I was growing up we most often ended up with having TV dinners and nuked convenience food. And it wasn't until I travelled to Rome in my twenties and met Tony that I started to understand the beauty and transcendence of sitting around a table.

After we moved to West London's Queen's Park in 1996, I spotted the place. The pretty, Grade II listed (in the UK, a listed building is a structure of particular architectural or historic interest deserving special protection) Victorian corner shop that had been a greengrocer's, then a Lebanese café, then had stood empty for years. I would invent reasons to take a detour past the empty shop, which was in an estate of Gothic Victorian cottages only two streets from our house. Using a combination of Tony's redundancy package and a substantial loan against our house, we applied for licences and permits, finally bought it and named after Tony's mother Ida, even though, ironically, she disliked – and even distrusted – food prepared outside the home. So that when the word *Ida* was hand-painted above the door, I sighed with pleasure, almost as though the building had finally been restored to its **27)** ... owners.

However, we were **28)** ... unprepared for what awaited us. There, in a nutshell, you have the relationship between a novice restaurateur and chef. Who did we think we were to lord it over people who had been doing this job for years? Thus, while we might have known what we wanted for our restaurant, we ended up deferring to our chefs, at least in the beginning, because they held all the cards.

What we hadn't reckoned on was how exhausting it would be keeping those fragile egos in check. In hindsight, all our chefs had a number of qualities in common: most were undisciplined adrenaline-junkies, hot-headed drifters who yearned for the quasi-military discipline to be found in a brigade – entirely lacking in our open-plan kitchen, where there is no hierarchy and every meltdown happens in full view of the customers, as though on a stage. Diners can watch the chef and sous-chef shoving each other out of the way during a rush or observe the checks being bumped either forward or backwards on the grabber.

Thankfully, after a while, we've toughened up a bit. We've learnt to dial the drama down a notch, both in the kitchen and dining room. We learned to couch our suggestions and criticisms in the most craven terms, so as to not induce pique, and tried not to take sides when arguments broke out between the chefs and the waiting staff (which happened with dismaying regularity).

At the same time, home and family life began to feel like yet another arena of conflict. Cortisol and adrenaline pulsed through our veins as Tony and I barked instructions at each other about packed lunches and after-school clubs, while our three children started to feel like yet another logistical problem that needed managing. Isotta, Livio and Fiametta have been through a lot in the past eight years, things like losing their childhood home as we eventually had to sell the house. We talked, too, about selling the business instead, however, when it came to the crunch, all three begged us not to sell. At the same time, right in the middle of their exams, we moved house. Tony got a new teaching job at college, so the kids had to work shifts at *Ida*, and overall learned how to do without many luxuries during those rough times. The way the kids went through all those **29)** ... was proof that they had backbone, that they didn't use the difficulties we had been through as an excuse to go off the rails.

Yet, as the months and years passed, we all started to grow **30)** ... to this strange, people-filled new life. *Ida* began to feel like a second home to all of us. Being a restaurateur is like being a London cab driver: you never know who will walk through your door. Looking around the candle-lit dining room, I would overhear snatches of conversation and my imagination would go into overdrive, trying to work out whether the couple in the corner were married or not or whether the quiet girl in a group knew that the others were talking over her. To me, as a novelist, all that humanity is grist to my mill, and I find I love the burst of sociability in the evening after a solitary day's writing at my desk.

Today, *Ida* is part of our family's DNA. It turned out to be the grit in our oyster, but I like to think that it produced a pearl.

Questions 26-30

In some of the paragraphs a word is missing. These words in a DIFFERENT WORD FORM are listed below:
custom
heave
plain

right

woe

DERIVE NEW WORDS from the given words to fill in the gaps 26-30.

Questions 31-35

Are the statements 31-35 true, false or not given? If a statement is true, circle A on your answer sheet. If it is false, circle B on your answer sheet. If it is not given, circle C on your answer sheet.

31. Simona's mother taught her daughter to relish the experience of home-cooked meals.
32. At the start of the restaurant business the proprietors rejected whatever the chefs suggested.
33. Initially running the restaurant led to friction within the family.
34. The family had to move to rented accommodation to keep the restaurant.
35. Being a restaurateur made Simona give up her writing career.

Questions 36-40

For questions 36-40 choose one answer A, B, C or D which best fits according to the text.

36. Simona decided to open a family restaurant because she
- A) wanted to sustain the family's comfortable life in the capital.
 - B) craved for being another bread winner in the family.
 - C) wished to test herself by a challenging commitment.
 - D) decided to consummate her husband's dream.

37. Simona remembers that in her childhood,
- A) she was a gourmet and could savour fine cuisine.
 - B) she believed cooking was an indispensable skill to master.
 - C) her mother cooked using recipes from famed TV chefs.
 - D) family dinners taught her to savour every moment of the gathering.

38. What is NOT TRUE about the chosen restaurant venue?

- A) It was legally protected from being demolished, extended or significantly altered.
- B) It was bought with a sizeable amount borrowed from the bank using the property as pledge security.
- C) The family had to take another mortgage to pay for the building.
- D) Simona used every pretext to pass by the building of their restaurant-to-be.

39. The chefs employed by the restaurateurs

- A) instilled military-like discipline and pecking order among sous-chefs.
- B) insisted on an open-kitchen layout for diners to watch them.
- C) turned the cooking process into a theatrical performance to get more tips.
- D) were unruly risk takers and control freaks in the kitchen.

40. The restaurateurs adapted their communication style

- A) by becoming more assertive and straight-forward.
- B) by offering feedback in a more fainthearted manner.
- C) by completely avoiding disagreements.
- D) by involving both sides in critical arguments.

TRANSFER ALL YOUR ANSWERS TO YOUR ANSWER SHEET