Cambridge International Examinations
Cambridge Secondary 1 Checkpoint

Enquiries: customerservices@cambridgeinternational.org

Candidates answer on the Question Paper.
No Additional Materials are required.

READ THESE INSTRUCTIONS FIRST

Write your Centre number, candidate number and name on all the work you hand in.
Write in dark blue or black pen.
Do not use staples, paper clips, glue or correction fluid.
DO NOT WRITE IN ANY BARCODES.

Answer all questions.
You should pay attention to punctuation, spelling and handwriting.

At the end of the examination, fasten all your work securely together.
The number of marks is given in brackets [ ] at the end of each question or part question.

The total number of marks for this paper is 50.
Read this extract from a website giving information about the early history of chocolate.

The earliest record of chocolate being used was over fifteen hundred years ago in the Central American rainforests. It was here that the tropical mix of high rainfall, high year-round temperatures and humidity provided the ideal climate for cultivation of the plant from which chocolate is derived, the cacao tree.

The cacao tree was worshipped by the Maya civilisation of Central America, who believed it to be of divine origin. Cacao is actually a Maya word meaning ‘god food’. Cacao was corrupted into the more familiar ‘cocoa’ by early European explorers. The Maya brewed a spicy, bitter, sweet drink by roasting and pounding the seeds of the cacao tree (cocoa beans) with maize and capsicum (chilli peppers) and letting the mixture ferment. This drink was reserved for use in ceremonies as well as for drinking by the wealthy.

The beans were also popular with the Aztecs of central Mexico, but because the Aztecs lived further north in more arid regions at higher altitudes, where the climate was not suitable for cultivation of the tree, they had to acquire the beans through trade or the spoils of war. The Aztecs prized the beans so highly they used them as currency, and tribute or taxes were paid in cacao beans to Aztec emperors. Like the Maya, the Aztecs also enjoyed cacao as a drink. It featured prominently in their ceremonies and as a luxury available only to the very wealthy. The Aztecs called this drink ‘xocolatl’.

In 1519, the Aztec emperor Montezuma was defeated by Cortez, who led a group of Spanish soldiers known as ‘conquistadors’. When the conquistadors searched his palace for the Aztec treasury, expecting to find gold and silver, all they found were huge quantities of cocoa beans. Xocolatl, or chocolate as it became known, was brought to Europe by Cortez. By this time, the conquistadors had learned to make the drink more palatable to European tastes by mixing the ground roasted beans with sugar and vanilla, thus offsetting the spicy bitterness of the brew the Maya and Aztecs drank.

Now answer these questions in the spaces provided.

1 (a) What are the best conditions for growing the cacao tree?

.................................................................................................................................................... [1]

(b) Why was Cortez surprised when he searched Montezuma’s palace?

.................................................................................................................................................... [1]

(c) How did the chocolate drink of the Maya and Aztecs differ from the chocolate drink brought back to Europe?

.................................................................................................................................................... [1]
2 Give the meaning of each of the following words as it is used in the passage. In each case, give one word or short phrase.

(a) civilisation ................................................................. [1]
(b) pounding ..................................................................... [1]
(c) reserved ....................................................................... [1]
(d) prized ........................................................................... [1]

3 Add the missing punctuation to these sentences.

Would you like a chocolate asked Sumita Joseph shook his head I've eaten far too much pasta he groaned I don't think I can eat another thing [2]

4 Rewrite this sentence, adding a relative clause with further information from the passage.

The Maya lived in Central America.

................................................................................................................. [1]

5 Combine these three sentences into one complex sentence.

Do not use and or but.

The Aztecs held ceremonies.

They drank xocolatl.

Xocolatl was made from cocoa beans.

................................................................................................................. [1]

6 Complete this sentence, using two different forms of the same verb.

Cortez went to gold to take back to Spain and he also out how to make a chocolate drink. [1]
When tummies are rumbling and time is tight, pasta and rice are ideal. Rice is a kind of neutral ballast and flavour carrier, whereas pasta is, or should be, a little more than that. Served with the right sauce, something that fits its shape and coats its curves, it's a proper treat.

In most of the recipes, I've suggested a particular pasta shape that I think would go well with the other ingredients. I do believe the form of the pasta makes a difference to the eating experience but I certainly wouldn't avoid a pasta recipe simply because I didn't have the right shape in the cupboard.

When it comes to cooking pasta, be generous with the salt you add to the water. Most of that salt will remain in the water, of course, but the pasta will absorb and be seasoned by some of it in a way that cannot be replicated by adding salt later. Cooking time is the other crucial variable. Perfect pasta should be *al dente*. I recommend you start testing it a good minute or two before the cooking time suggested on the packet is up. You aren't looking for any kind of chalky uncooked-ness in the pasta, just a little bit of resistance. Pasta cooked to this kind of degree really is much nicer to eat than when it is softened to the point of collapse – and it holds sauces and dressings better.

I want to say a bit more about rice, too. An increasing number of people have problems digesting wheat and opt for rice instead. Whether or not you have specific issues with wheat, I think it's a good idea to vary the starches you eat.

However you cook 'plain' rice, such as long grain or basmati, thoroughly rinsing the rice before cooking to remove all excess starch is important – as is simmering the rice gently rather than boiling.

(a) List all of the suggestions the author makes for helping to enjoy pasta and rice.

- Be generous with the salt you add to the water.
- Most of the salt will remain in the water, but the pasta will absorb and be seasoned by some of it in a way that cannot be replicated by adding salt later.
- Cooking time is crucial. Perfect pasta should be *al dente*.
- Begin testing the pasta a good minute or two before the cooking time suggested on the packet is up.
- You aren't looking for any kind of chalky uncooked-ness in the pasta, just a little bit of resistance.
- Pasta cooked to this kind of degree is much nicer to eat than when it is softened to the point of collapse.
- Rice should be thoroughly rinsed before cooking to remove all excess starch.
- Simmer the rice gently rather than boiling.
(b) Using your list, write a summary of 80–100 words to make suggestions explaining how to enjoy pasta and rice. Use your own words as much as possible.
As part of a school project on food, your teacher has asked you to explain how important food is in your life.

You could include some of the following in your explanation:

- your own personal likes and dislikes
- how important a healthy diet is to you
- what your involvement is in the growing, preparation and cooking of food
- how important food is for special family events and festivals

Space for your plan:

Write your explanation on the next page.