

LANGUAGECERT IESOL
Expert Level - C1
Practice Paper 3

Part one.

Number one. Number one.

- F: *[sounding excited]* I think it'll be a really good move.
M: Are you sure you've thought it through?
F: *[with confidence]* Of course... All the signs are right.

Number two. Number two.

- M: *[falling intonation as if continuing from 'I'm hoping to go to uni next year']*
Which universities have you applied to?
F: Well, Birmingham and Manchester but my first choice is Keele.
M: Oh... Which one will you go for?

Number three. Number three.

- F: *[reading but surprised by content]* So... Amy'll be here on Monday afternoon!
M: *[unconvinced]* Really? But I thought the flight didn't get in until gone six.
F: *[conclusive]* Well, that's what the email says.

Number four. Number four.

- M: *[slightly irritated]* Where can I get rid of this?
F: *[casually]* Just leave it by the bin, I'll see to it later.
M: *[with disbelief]* Huh... That's what you always say.

Number five. Number five.

- F: *[formal polite but rather accusingly]* So, where's the report you promised?
M: *[formal polite neutral]* It'll be ready tomorrow.
F: *[formal polite but annoyed]* But today's the deadline.

Number six. Number six.

- F: *[sounding satisfied after a job well done]* Well, that was a very successful meeting.
M: *[regretful]* Pity Sal didn't turn up though.
F: *[obviously pleased she didn't]* Hmm, at least it meant we were able to make a decision.

Part two

Conversation One

- F: So you don't like seafood, John?
M1: I do but I know it has an awful effect on me.
F: *[sympathetic]* Oh dear. But you used to **love** prawns.
M2: Yeah, I remember when we were at college, you were always dishing up prawn curry!
M1: Well, it didn't use to be a problem but I think that I over-indulged when I was on holiday with Angela in Spain last year. We had a huge seafood platter one night; it seemed wonderful at the time but I was **so** ill for the whole of the week. Ruined the holiday!
F: *[sympathetic]* How awful! But it might not be prawns, it could be just things like mussels that upset you; maybe prawns are OK.
M1: Well, after that experience I'd rather be on the safe side and steer clear of all seafood. I don't want to go through **that** experience again.
M2: Quite right; I'd stick to steak if I were you.

Conversation Two

- F: Can you still speak Dutch, Eric?
M1: *[thinking]* Mmm, well, I haven't forgotten it but I don't often get the chance to use it.
F: I know what you mean; it's the same with me, now I'm living back here.
M1: Funny you should ask about it, actually. I did have to write a letter in Dutch at work last week. It was OK... I managed it... but I had to look up some 'grown-up' words.
M2: *[puzzled]* What sort of words, Eric?
M1: Oh, you know, Ben – things like the Dutch word for 'invoice'. Of course, I left Holland when I was small and haven't learnt much since. But you can't afford to sound like a child in a business letter.
F: What about you, Ben? You left when you were little too, didn't you? I expect you've forgotten everything?
M2: No, not all. It soon comes back to me if I spend some time over there.

Conversation Three

- M1: So, Janice, how many are we expecting on next week's course?
F: *[trying to remember]* Seventeen or eighteen, I think, Dr Gott. Though we might make twenty if the two from Nigeria get their visas in time.
M1: *[satisfied]* That's a good-sized group. *[querying]* And this course includes some work with actual patients, too, Janice?
F: Yes, in fact, it's **very** hands-on. Your predecessor always insisted we do that. As you know, it's about the management of patients with bacterial infections of the gut.
M2: We always like to make sure that the participants can actually deal with the patients, as well as knowing about the diseases they are suffering from
M1: Yes, it's very important not just to be theoretical. Are all the tutors from this unit?
M2: Most are, Dr Gott, but we do also have a couple of external ones.
F: This gives the trainees an insight into how things are done elsewhere, too.
M1: *[satisfied]* Well, you seem to have got everything in hand. I'll see you on Monday morning at the opening session.

Part three

Like it or not, at some point you will be faced with attending one of those social events every person in their right mind dreads, *[pause]* **a formal dinner**. Besides the fact that they're known for being incredibly boring, they're also the ultimate test, before your fellow man no less, of your dining skills. Aside from 'don't chew with your mouth open' and 'take your elbows off the table', my mum failed to give me any further insight into the fine art of dining, so naturally the minute I hear 'formal dinner', I begin to panic.

But since you can't avoid these things forever, you might as well get accustomed to the basic rules and save yourself a lot of future headaches. I'm now ready to share with you the knowledge I've obtained from going through such an ordeal. I invite you to listen hard but the main aim is not just to laugh at my faux pas but to take advantage yourself of my advice on how to avoid potential embarrassment. We're just gonna talk about the table and the eating, nothing else, so if you want tips about how to waltz, I suggest you leave now.

Well, I went to one of these dos, all dressed up, hair and nails trimmed, powdered nose – the works. As I stepped into the room, heart pounding like a drum, I saw tens of tables, plates and silverware, all piled up together, seemingly forming a continuous set, forks and knives as far as the eye could see, the only hint as to where you were supposed to sit being a chair and a name card. First rule: always sit in the place you've been allocated. I changed the name cards once and ended up causing a commotion!

Next important thing is to introduce yourself to the people sitting next to you. If you're the first to arrive, wait until people sit down next to you and then make your move. Do it like in the army: name, rank and serial number, keep it simple and smile a lot – makes bonding easier. Also, if you get friendly with your neighbours, they won't be so judgmental when you mess things up (and you know you will). You should always approach your seat from the left side, especially since all waiters are taught to serve from the other side. This will avoid nasty accidents and keep everyone leaving just the way they arrived – without food stains on their clothes.

Having taken your seat, it's now time to turn your attention to the puzzle on the table. In fact, all the cutlery's there to help you. First of all, you can actually tell how many courses the meal is going to have by the number of eating utensils at your disposal. Here's how to read all those things in front of you, half of which you've never seen in your life. Start from the outside in, knives and spoons are on the right of your plate, forks and napkins on the left, glasses on the right. Before indulging in any culinary delights, here are some more golden rules: it's considered extremely bad form to put used cutlery anywhere else except on your plate; teaspoons for coffee should be placed on the saucer and your napkin should be carefully folded... *[fade]*

Part four

- M: Hi, Laura. Can I get you a drink?
- F: Thanks, Matt. I'd like a lemonade if they have it.
- M: Good idea. I'll have one too, I think. Then we could sit outside perhaps. They've got a nice view over the park, haven't they?
- F: Yes, it's great to be away from college for a bit, isn't it?
- M: Right. Here are the lemonades. So, I wanted to tell you about my website idea. See what you think about it.
- F: I didn't know you were planning a website, Matt?
- M: Neither did I before yesterday. The thing is, a friend of mine has done one. It was a really simple idea and he's already making quite a bit of money.
- F: But surely your college work is more important than making money at the moment?
- M: Absolutely. That's not why I'm doing it. I actually thought it would help my college work. That's what we've been looking at in one of my business courses. It could look good on my CV too, you know, stand me in good stead for later – beat off some of the competition when it comes to looking for jobs.
- F: Fair enough. But do you think it's the right time to attempt something like this? There are so many websites around. What would **yours** have to make **it** succeed? Still, if anyone could make things work, Matt, it'd be you!
- M: Thanks. So, Laura, are you up for helping me?
- F: Sure, as long as it doesn't take up too much time. What do you want to do? Have a look at some websites perhaps? Or talk to your friend who's already got a successful site?
- M: That's a good thought. But why don't we first of all make a note of all the things we can think of and then get round to doing more structured reading and consulting and so on later?
- F: Sounds sensible. How much it's all going to cost seems something to consider.
- M: True. Must give some thought to funding. We'll need to do market research too to see how much interest there'd be in the idea.
- F: Yes, but I guess the most important thing is surely what's actually on the website. If people find it interesting, then they'll use it.
- M: Of course, we have to pay attention to that but I'm afraid there might be more to it, Laura. You have to make sure people find out about it. I'm sure there are loads of good sites that no-one ever visits.
- F: You haven't actually told me yet what sort of website you've got in mind. Talk me through that – it might focus my thoughts.
- M: OK, I was thinking of something for people interested in photography. You know how I love it. We could share ideas, tips, actual photos, jokes, reviews, all sorts of things.
- F: Sounds good, Matt. Quite a well-defined target user. That sort of person would certainly not be reluctant to use technology. But do they have any special need for a site just for them? And would it be doing anything that isn't already done elsewhere?
- M: Well, perhaps it's a matter of making them aware of a new need.
- F: Suppose so. Actually, come to think of it, an aunt of mine had an idea for a new handbag design – one with your own name printed on it. Everyone thought it was a crazy idea but it actually took off and was quite successful for a year or two.
- M: I think I remember those bags. My sister had one.
- F: Yes, it was just a matter of dealing with the fact that women initially didn't realise they really wanted a bag like that! It could be similar for us.
- M: I'm glad you're saying 'us' not 'you', Laura. The idea'll stand much more chance of success if you're on board. I really feel it's worth pushing forward with it now. Thank you so much.