



Listening Review

Listening





PDF

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Which jobs do the following people have? Write the letter of each job next to the correct person.

1 Lucy

2 Sam

3 Paula

4 Robert

5 James

A Designer

B Engineer

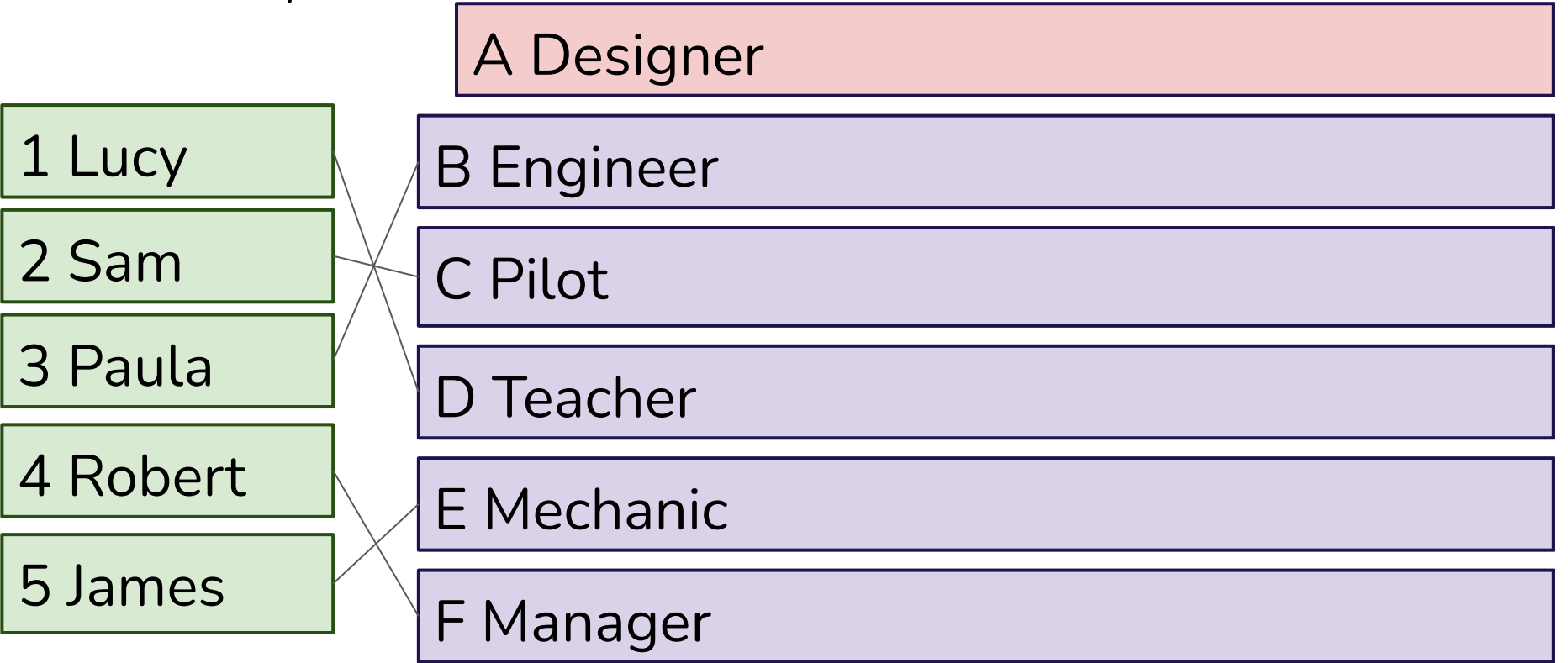
C Pilot

D Teacher

E Mechanic

F Manager

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QUESTION 1- AUDIO 1

I'm lucky to have a circle of five really great friends. I'm a teacher myself and my best friend Lucy also has the same job. We both teach modern foreign languages and work in the same school together. Lucy also owns her own company that sells cosmetics, which I love! Then there's Lucy's husband Sam, he's a pilot so he's not really around that often because he's always travelling. I have another really close friend, Paula, she's an engineer so she has regular office hours nine to five, it's definitely not like that as a teacher at a primary school! Paula's husband, Robert, who's in charge of the marketing at a cosmetics company. He's the manager of over 50 people so he's always busy at work! Finally, there's James who is a mechanic, which is super handy when my car breaks down because he never charges me to fix it! We have quite an array of jobs in our little group of friends.

Listen to Audio 2, which is detailed instructions to the recipe for Shepherd's Pie. Fill in the gaps in the recipe.

- (1) _____ people Time: (2) _____
- a) Heat (3) _____ of sunflower oil in a (4) _____.
 - b) Add 1 chopped (5) _____ and two chopped (6) _____.
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 - d) Now add (8) _____ of lamb minced meat.
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 - f) In the meantime, you can prepare the beef stock. You need (10) _____ of water and you can (11) _____ the beef stock cube in this then add it to the meat mixture.
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QUESTION 2- AUDIO 2

Today we're going to be cooking a traditional British recipe, Shepherd's Pie. So this serves four people and takes around an hour to prepare and cook.

First we need to heat a tablespoon of sunflower oil in a saucepan and add a chopped onion and two chopped carrots. Let them soften for about three minutes. When they've softened, we can turn up the heat and add in 500g of lamb minced meat. Cook this until the meat has browned. Now we will add two tablespoons of tomato purée and a splash of Worcestershire sauce and let this fry for a few minutes. In the meantime, we need to bring the kettle to the boil to dissolve a beef stock cube. You need 500ml of water for the beef stock and once it's dissolved you can add it to the mixture in the saucepan. Pop a lid on it and then leave this to cook for around 40 minutes.

QUESTION 2- AUDIO 2

We also need to make some mashed potatoes, so cut 900g of potatoes into chunks and add some salted water to a saucepan then bring it to the boil. Once the potatoes are cooked, you can drain the water then mash them using a potato masher and add in 85g of butter and three tablespoons of milk.

Finally we place the meat mixture on the bottom of a large dish, spread the mashed potato over the top then place it in the oven for around 20 minutes until the potatoes start to brown and you can see the minced meat bubbling. Finally, it's ready to serve!

Listen to Audio 3 where Anna books an appointment then decide if the following sentences are true or false.

- 1) Anna knows the name of her doctor
- 2) Anna's doctor is available this week
- 3) The receptionist needs Anna to confirm her first name
- 4) The doctor returns to work on 15th June
- 5) Anna is available at the receptionist's suggested time
- 6) Anna chooses an evening appointment
- 7) Anna will receive confirmation via email

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- 1) Anna knows the name of her doctor **True**
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Listen to Audio 3 where Anna books an appointment then decide if the following sentences are true or false.

- 1) Anna knows the name of her doctor **True**
- 2) Anna's doctor is available this week **False**
- 3) The receptionist needs Anna to confirm her first name **False**
- 4) The doctor returns to work on 15th June **False**
- 5) Anna is available at the receptionist's suggested time **False**
- 6) Anna chooses an evening appointment **True**
- 7) Anna will receive confirmation via email **False**

QUESTION 3- AUDIO 3

Anna: Hi there! My name is Anna Palmer and I'm looking to book a doctor's appointment with Dr Martin. Does he have any availability later this week?

Receptionist: Hi Anna, let me take a look. Could you just remind me of your surname?

Anna: Yes, it was Palmer, PALMER.

Receptionist: Great, thank you Mrs Palmer. So, Dr Martin is currently on holiday this week but he's back to appointments again next Monday 14th June. Does that work for you?

Anna: Sorry, I'm working all day on the 14th. How's about 15th?

QUESTION 3- AUDIO 3

Receptionist: Yes, he does have a free slot at 6pm on Tuesday 15th. Does that work for you?

Anna: Yes, that's great! Can I book that in please?

Receptionist: Of course, you'll receive a text message confirming the date and time of your appointment and just give us a call if you need to cancel.

Anna:: That's wonderful. Thank you so much for your help.

Receptionist: You're very welcome, have a lovely day!

Anna: Thank you! Bye bye!

Listen to Audio 4. This is a discussion about British inventions. Answer the multiple choice questions.

What percentage of global inventions originated in the UK?

- a) 14%
- b) 40%
- c) 44%

Listen to Audio 4. This is a discussion about British inventions. Answer the multiple choice questions.

When was the guillotine most popular?

- a) During the French Revolution
- b) During World War II
- c) During the crime surge in Halifax

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Who was the first to display the electric lightbulb?

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QUESTION 4- AUDIO 4

The British are quite the inventors and some of the world's greatest scientists and inventions are from right here in the UK. Japanese research suggests that just over 40% of discoveries around the world originated here in the UK. It's true that some countries often fight over the true origin of some inventions and there's quite a few that would surprise you.

Take the guillotine, which was renowned for its use in France during the French Revolution. It's often thought that it is named after Madame Guillotin but actually it was a British invention. 500 years earlier in Halifax, the UK, exactly the same device was being used to behead convicted criminals although it was called *The Halifax Gibbet* instead.

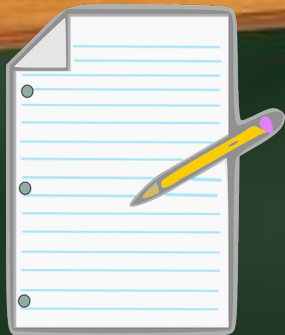
QUESTION 4- AUDIO 4

The lightbulb is mostly known to have been invented by American Thomas Edison. In actual fact, the first lightbulb was demonstrated here in the UK 10 months earlier than Edison's display. It was Sir Joseph Swan who gave a public demonstration of a working electric lightbulb here in Sunderland in the north of England.

Then there's the submarine which Americans claim to have invented in the 1700s. Again, the very first submarine was designed in 1578 by British mathematician, William Bourne. A Dutchman came to London to build the designs of William Bourne and was successful at depths of just five metres for several hours. Even King James I took a ride in this submarine in the early 1600s.

QUESTION 4- AUDIO 4

Then we have the classic British inventions such as the telephone by Alexander Graham Bell, the radio by David Edward Hughes. As you can see, some of the most essential inventions for the world originated here on British shores.



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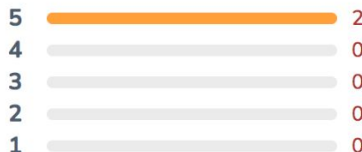
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