

Education Bureau
Territory-wide System Assessment 2024
Secondary 3 English Language

9EL1/3

Tapescript Part 1 (9EL1 / 9EL3)

Narrator *The school wants to sell healthy snacks at the school canteen. To help you decide which snacks the canteen could make and sell, your Home Economics teacher has prepared an excerpt of an interview for you to listen to.*

Listen to the interview and answer the questions in *Part A* and *Part B*. The interview will be played twice. Do as much as you can the first time and answer all questions the second time. You now have 30 seconds to read the questions in *Part A* and *Part B*. (*music 30 secs.*)

The listening will begin now.

[Mrs. Lai – Home Eco Club Teacher Advisor] We've been asked to suggest some healthy snacks to sell at the school canteen. I sent you an email and asked you to think of snack ideas.

Peter – Student Mrs. Lai, I read the email and made a list. My list has 10 snacks I think everyone would like. They aren't expensive to make.

Mrs. Lai – Home Eco Club Teacher Advisor That's great, Peter. Before we get to your list, let's listen to this interview with Chef Tommy Wong. He makes some suggestions and the recipes are available on his website, *HK Chef* too.

Take notes to add some more ideas to your snack list.

(sound effect to signal start of the interview)

Pansy – Host of Chef in the Kitchen Hello, listeners. I'm Pansy, host of *Chef in the Kitchen*. Our guest starred in *Cook Off Hong Kong*. However, he's better known as the winner of *Hong Kong Super Chef*! Welcome, Chef Tommy Wong!

Chef Tommy Wong Thanks, Pansy.

Pansy – Host of Chef in the Kitchen So, Tommy, you won *Hong Kong Super Chef*. How have things changed since then?

Chef Tommy Wong I'm busier than I was before the competition. I still do a lot of cooking, but I'm also doing more public speaking about food and cooking. I'm also talking to school groups as well as working with students at the Hong Kong Culinary School.

Pansy – Host of Chef in the Kitchen What do you talk to the school groups about?

Chef Tommy Wong The *Food in the School Canteen* programme I developed. It's designed to make everyone aware of school canteen food and how to include

healthier items.

**Pansy – Host of
Chef in the
Kitchen**

Has the programme been successful?

**Chef Tommy
Wong**

Yes, it has. We developed some snacks at the Hong Kong Culinary School. Schools can order the snacks from us. We also provide a recipe list.

**Pansy – Host of
Chef in the
Kitchen**

Why do you provide a recipe list?

**Chef Tommy
Wong**

So schools can make their own snacks. We give them a base recipe. The Home Economics teacher can change the recipes to suit the needs and tastes of the students.

**Pansy – Host of
Chef in the
Kitchen**

Oh really? Give us an example.

**Chef Tommy
Wong**

Sure. People can be allergic to nuts, cow's milk, eggs, rice, seeds, fish and shellfish, corn, fruit... Students with allergies can get really sick or even die if they eat food they are allergic to, so schools can add or delete ingredients.

**Pansy – Host of
Chef in the
Kitchen**

Oh yes, an allergic reaction can kill!

Can you share some of your recipes with us today, Tommy?

**Chef Tommy
Wong**

Sure, Pansy. I have a few easy recipes. The first one is a simple Banana Smoothie.

**Pansy – Host of
Chef in the
Kitchen**

I love simple recipes and bananas!

**Chef Tommy
Wong**

Just add one frozen banana and one cup of liquid, which can be any kind of milk or water, to the blender and mix. It's a great drink and cool on hot summer days!

**Pansy – Host of
Chef in the
Kitchen**

Yum. I love this! I'll definitely be making this at home.

**Chef Tommy
Wong**

That's great, Pansy.

**Pansy – Host of
Chef in the
Kitchen**

So what's a simple snack in the programme?

**Chef Tommy
Wong**

This is a no bake snack. It doesn't need to be baked in an oven. It's a breakfast bar I call the PBHD Bar.

**Pansy – Host of
Chef in the
Kitchen**

(laughing) PBHD Bar? That sounds like a night club!

Chef Tommy

(laughing) No, it just stands for the ingredients – peanut butter, honey,

Wong dates and oats. This bar isn't suitable for anyone who has a nut allergy.

Pansy – Host of Chef in the Kitchen *(excited)* Ooh I know why! It contains peanut butter.

Chef Tommy Wong You're right. The PBHD Bar is very simple. Mix the ingredients together, freeze overnight. Cut into bars. Serve. You can even drizzle chocolate over them.

Pansy – Host of Chef in the Kitchen Mmm. YUM! ... *(fade out)*

Narrator Now listen to the recording again. *{Repeat []}*

Narrator You have 30 seconds to check your answers. *(music 30 secs.)*

This is the end of Part 1.