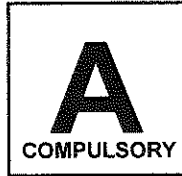


2023-DSE  
ENG LANG

PAPER 3  
PART A



HONG KONG EXAMINATIONS AND ASSESSMENT AUTHORITY  
HONG KONG DIPLOMA OF SECONDARY EDUCATION EXAMINATION 2023

## ENGLISH LANGUAGE PAPER 3 PART A

### Question-Answer Book

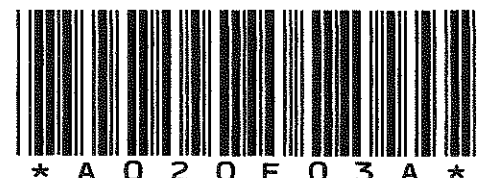
#### GENERAL INSTRUCTIONS

- (1) There are two parts (A and B) in this paper. All candidates should attempt **ALL** tasks in Part A. In Part B, you should attempt either Part B1 (easier section) OR Part B2 (more difficult section). Candidates attempting Parts A and B2 will be able to attain the full range of levels, while Level 4 will be the highest level attainable for candidates attempting Parts A and B1.
- (2) Write your Candidate Number and stick barcode labels in the spaces provided on the appropriate pages of Part A Question-Answer Book and both Part B Question-Answer Books.
- (3) Write your answers clearly and neatly in the spaces provided in the Question-Answer Books. Answers written in the margins will not be marked. You are advised to use a pencil throughout Part A.
- (4) For multiple-choice questions, you are advised to blacken the appropriate circle with a pencil and make sure that wrong marks are completely erased with a clean rubber. Mark only **ONE** answer to each question. Two or more answers will score **NO MARKS**.
- (5) All listening materials will be played **ONCE** only.
- (6) Supplementary answer sheets will be supplied on request. Use separate supplementary answer sheets for Part A and Part B. Write your Candidate Number, mark the question number box and stick a barcode label on each sheet and fasten them with string **INSIDE** the relevant Question-Answer Book.
- (7) The rough-work sheets provided are for you to take notes. They will be collected separately and will not be marked.
- (8) No extra time will be given to candidates for sticking on the barcode labels or filling in the question number boxes after the 'Time is up' announcement.
- (9) The two Question-Answer Books attempted by candidates (one for Part A and one for Part B) will be collected together at the end of the examination. Fasten the two Question-Answer Books together with the green tag provided.
- (10) The other unused Question-Answer Book for Part B will be collected separately at the end of the examination. This will not be marked. Do not write any answers in it.

Please stick the barcode label here.

Candidate Number

--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--



**Do not write on this page.**  
**Answers written on this page will not be marked.**

Please stick the barcode label here.

## **Part A**

### **Situation**

You are listening to a YouTube Channel called *Extraordinary Hong Kong People* hosted by YouTuber sisters Monica and Candice Cheung. On their YouTube channel they investigate Hong Kongers who have made an impact in the world in unusual ways.

In Part A, you will have a total of four tasks to do. Follow the instructions in the Question-Answer Book and in the recording to complete the tasks. You will find all the information you need in the Question-Answer Book and the recording. You now have two minutes to familiarise yourself with Tasks 1-4.

**Task 1 (13 marks)**

Candice and Monica are interviewing their first guest about her life story and career. Listen and write the information in the spaces below. The first one has been provided as an example. You now have 30 seconds to study the task. At the end of the task, you will have one minute to tidy up your answers.

What is the name of the show? Extraordinary Hong Kong People (example)

Who is their guest? (1) \_\_\_\_\_

Which year did she move to Hong Kong? (2) \_\_\_\_\_

Which part of Hong Kong did her family move to? (3) \_\_\_\_\_

(4) What was her father's job?

- A. Air Traffic Controller
- B. Rescue Plane Navigator
- C. Airport Security Officer
- D. Jet Pilot Instructor

A	B	C	D
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

What type of aircraft does she fly? (5) \_\_\_\_\_

Why did she choose to fly that kind of aircraft? (Give TWO reasons)

(6) \_\_\_\_\_

(7) \_\_\_\_\_

Answers written in the margins will not be marked.

Answers written in the margins will not be marked.

Answers written in the margins will not be marked.

Please stick the barcode label here.

**Story of how she met her husband**

He was a (8) \_\_\_\_\_ of a cargo ship. One day, when he was sailing in the Lamma Channel, he broke his (9) \_\_\_\_\_

when he (10) \_\_\_\_\_ .

She then flew him to (11) \_\_\_\_\_ .

What kind of club did they meet at one year later?

(12) \_\_\_\_\_

Where did she ask him out for a date?

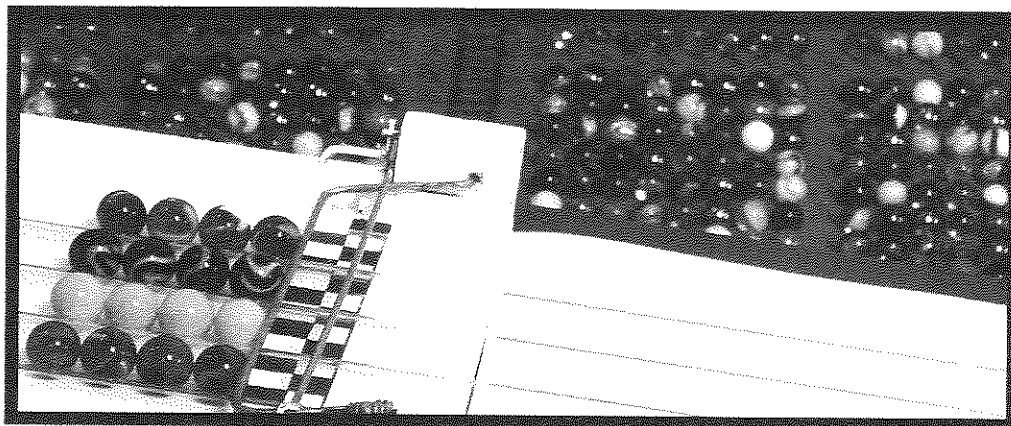
(13) \_\_\_\_\_

Answers written in the margins will not be marked.

**END OF TASK 1**

**Task 2 (13 marks)**

Candice is chatting to Ranbir Singh about marble racing, a pastime gaining popularity in Hong Kong. Listen and fill in the missing information in the spaces below. One has been provided as an example. You now have 30 seconds to study the task. At the end of the task, you will have one minute to tidy up your answers.



*Teams line up for a marble racing event*

Marbles are little glass balls that children play with (example)

**History of Lars Jensen**

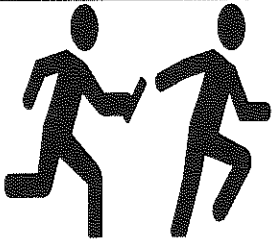
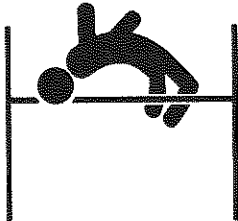

Timeline	Details
2011	Started building marble race tracks (14) _____ _____, which became crowded.
2013	Started (15) _____ of marble racing. The races were (16) _____ but (17) _____.
2016	Began the Marble Olympics and invited (18) _____ _____ to join.

Answers written in the margins will not be marked.

Answers written in the margins will not be marked.

Answers written in the margins will not be marked.

### Marble Olympic events

Event	Human Version	Marble Version
Relay Race		The marble hits a (19) _____ and the (20) _____ of the marble pushes the next marble forward.
High Jump		The marble rolls down a (21) _____ to build up enough speed to fly over a (22) _____.
Outdoor Marathon		The track is made of (23) _____ with carefully placed (24) _____.

### Marbles and the future

(25) Ranbir's plan for next year is to \_\_\_\_\_  
\_\_\_\_\_ to the Tokyo Marble Olympics.

(26) In the future, Ranbir thinks marble technology will \_\_\_\_\_  
\_\_\_\_\_.

Answers written in the margins will not be marked.

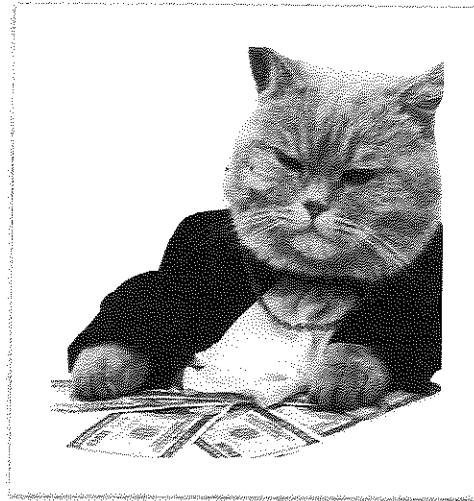
END OF TASK 2

Answers written in the margins will not be marked.

Answers written in the margins will not be marked.

**Task 3 (14 marks)**

Monica is hosting a discussion on a cat called Mr Suess, who has become a popular Internet influencer. With Monica are Estella Webber, owner of the cat, and Max Hui, chair of the Hong Kong Cat Shelter. Listen to the conversation and make notes in the notesheet below. Please note that you do not need to answer in complete sentences. You now have 30 seconds to study the task. At the end of the task, you will have one minute to tidy up your answers.



*Mr Suess*

**Facts about Mr Suess:**

- Has (27) \_\_\_\_\_ followers.
- Is more influential than (28) \_\_\_\_\_ according to (29) \_\_\_\_\_.

**Things Mr Suess is famous for:**

(30) \_\_\_\_\_

(31) \_\_\_\_\_

(32) \_\_\_\_\_

Answers written in the margins will not be marked.

Answers written in the margins will not be marked.

Answers written in the margins will not be marked.



**Methods used by Estella to train her cat:**

- Places the food treat where she (33) \_\_\_\_\_.
- Repeats the action but (34) \_\_\_\_\_, because  
(35) \_\_\_\_\_.

**Reasons why cat videos are more popular than dog videos on YouTube:**

- (36) \_\_\_\_\_
- (37) \_\_\_\_\_

**Benefits of Internet cat influencers:**

- (38) \_\_\_\_\_
- (39) \_\_\_\_\_

**Concern about Internet cat influencers:**

- (40) \_\_\_\_\_

Answers written in the margins will not be marked.

**END OF TASK 3**

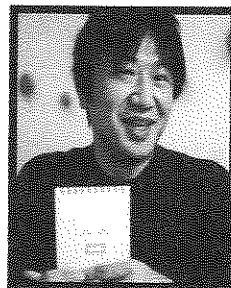
**Task 4** (13 marks)

Candice and Monica have made a short documentary about the development of emojis as the new language of the Internet. Listen to the conversation and answer the questions below. Please note that you do not need to answer in complete sentences. You now have 30 seconds to study the task. At the end of the task, you will have three minutes to tidy up your answers.

**History and background of emojis**



*Vladimir Nabokov*



*Shigetaka Kurita*

What did Vladimir Nabokov do in the 1950s which is similar to how we use emojis now?

(41) \_\_\_\_\_

What is Shigetaka Kurita's contribution to the development of emojis?

(42) \_\_\_\_\_

What is the current definition of an emoji?

(43) \_\_\_\_\_

What is currently not considered an emoji?

(44) \_\_\_\_\_

Answers written in the margins will not be marked.

Answers written in the margins will not be marked.

Answers written in the margins will not be marked.

### Interesting facts about a popular emoji



What's the difference in how teenagers and married couples use this Emoji?

Teenagers: (45) \_\_\_\_\_

Married couples: (46) \_\_\_\_\_

### Background on The World Committee for Emojis

What are the two main functions of the committee?

Main Function I. (47) \_\_\_\_\_

Main Function II. (48) \_\_\_\_\_

### Concerns about The World Committee for Emojis

Concern	Consequence
(49) _____ _____	(50) _____ _____ _____
Committee is made up of middle-aged white men	(51) _____ _____ _____
(52) _____ _____	(53) _____ _____

Answers written in the margins will not be marked.

**END OF TASK 4**

**End of Part A**

**Now go on to Part B**

Sources of materials used in this paper will be acknowledged in the *HKDSE Question Papers* booklet published by the Hong Kong Examinations and Assessment Authority at a later stage.

Candidate Number

Please stick the barcode label here.

**HKDSE 2023**  
**ENGLISH LANGUAGE**  
**PAPER 3 PART B1**  
**Question-Answer Book**

**B1**  
 EASY SECTION

**Task 5: Fact file for The Live, Study, Cook Talent Competition (16 marks)**

Complete the fact file below for the competition website. Use the information from the B1 Data File and your own notes.

**The Live, Study, Cook Talent Competition**

*Here's everything you need to know before sending your video to competition@teennetchef.com.*

The Show: Live, Study, Cook		The Food	
Description:	An exciting new series of everyone's favourite cooking show on <i>Teen NetChef TV!</i>	Types of food contestants should cook in the video: 3. _____ 4. _____	
Number of episodes:	1. _____	The best kind of recipe to use: 5. _____ _____	
Filming locations:	Different restaurants in Hong Kong		
Filming starts in:	2. _____	Maximum cost: 6. \$ _____ per recipe	

**The Prizes** – *The winner gets to be the chef for the new series. We also have these other great prizes:*

Winner:	7. _____
Runner-up:	8. _____
Lucky draw:	9. _____

**The Rules for Live, Study, Cook Chefs**

Age limits:	10. _____	Ingredients that are NOT allowed:	11. _____ 12. _____
Video guidelines:	As well as including their recipe on the video, chefs should clearly state the following: 13. _____ 14. _____		

Answers written in the margins will not be marked.

Answers written in the margins will not be marked.

Answers written in the margins will not be marked.

**END OF TASK 5**



**Task 6: Email to Ms Ma** (18 marks)

Write an email replying to Ms Ma using information from the B1 Data File and your own notes. Write around 120 words.

<b>Subject:</b>	Re: Re: Request for the use of Golden Sun Tower Private Kitchen	

Answers written in the margins will not be marked.

Answers written in the margins will not be marked.

Answers written in the margins will not be marked.

Answers written in the margins will not be marked.

Answers written in the margins will not be marked.

30

35

**END OF TASK 6**

**Task 7: Email to William Puddle** (19 marks)

Write an email to William Puddle regarding his recipe using the information in the B1 Data File. Write around 120 words.

Subject:

5

10

15

Answers written in the margins will not be marked.

Answers written in the margins will not be marked.

20

25

30

35

40

Answers written in the margins will not be marked.

Answers written in the margins will not be marked.

**END OF TASK 7**  
**END OF PART B1**

HONG KONG EXAMINATIONS AND ASSESSMENT AUTHORITY  
HONG KONG DIPLOMA OF SECONDARY EDUCATION EXAMINATION 2023

## ENGLISH LANGUAGE PAPER 3

### PART B1

### DATA FILE

#### GENERAL INSTRUCTIONS

- (1) Refer to the General Instructions on Page 1 of the Question-Answer Book for Part A.

#### INSTRUCTIONS FOR PART B1

- (1) The Question-Answer Book for Part B1 is inserted into this Data File.
- (2) For Part B, attempt **EITHER** those tasks in Part B1 (Tasks 5 – 7) **OR** those in Part B2 (Tasks 8 – 10).
- (3) You are advised to use a pen for Part B.
- (4) The Data Files will **NOT** be collected at the end of the examination. Do **NOT** write your answers in the Data Files.
- (5) Hand in only **ONE** Question-Answer Book for Part B, either B1 or B2, and tie it with the Question-Answer Book for Part A.

Not to be taken away before the  
end of the examination session



## Part B

### Situation

You are Nico Lin. You work at the internet TV company *Teen NetChef TV* that makes streaming TV shows in Hong Kong. You assist Mr Archie Li, the Marketing Manager for *Teen NetChef TV*. You have been asked to complete some tasks.

You will listen to a recording of an online staff meeting between the show producer Ms Winnie Tang, the Director of *Teen NetChef TV* Mr Dante Cruz, and Archie Li. Take notes under the appropriate headings.

Before the recording is played, you will have five minutes to study the Question-Answer Book and the Data File to familiarise yourself with the situation and the tasks.

Complete the tasks by following the instructions in the Question-Answer Book and on the recording. You will find all the information you need in the Question-Answer Book, the Data File and on the recording. As you listen you can make notes on page 3 of the Data File.

You now have five minutes to familiarise yourself with the Question-Answer Book and the Data File.

## Contents

	Page
1. Listening note-taking sheet for online staff meeting .....	3
2. Email from Archie Li to Nico Lin .....	4
3. Finance Department notice .....	5
4. Project Team memo .....	5
5. Email from Ms Betty Ma, owner of Golden Sun Tower Private Kitchen .....	6
6. <i>Live, Study, Cook</i> Prize Fund group chat .....	7
7. Filming Team group chat .....	7
8. Best Baked Potato Fries: William Puddle's recipe .....	8
9. Best Baked Potato Fries: Online comments and suggestions .....	9
10. Email from Chef Christine – <i>Head Chef@ Teen NetChef TV</i> .....	10

### **Listening note-taking sheet for online staff meeting**

Listen to the recording of an online staff meeting between the show producer Ms Winnie Tang, the Director of *Teen NetChef TV* Mr Dante Cruz, and the Marketing Manager Mr Archie Li.

#### **Live, Study, Cook**









- Filming schedule
- Kinds of food in the competition

#### **William Puddle's viral video**

#### **Golden Sun Tower Private Kitchen complaints**

#### **New show: *Viewer's Choice***

Email from Archie Li to Nico Lin

File		Message					
 Junk	 Delete	 Reply	 Reply All	 Forward	 Move ▼	 Mark Unread ▼	 Follow up ▼
To: Nico Lin From: Archie Li Subject: Things to do				Sent: 22nd April 2023 9:02AM			
<p>Hi Nico,</p> <p>Here are your tasks for today.</p> <p>First, can you update the fact file for the <i>Live, Study, Cook</i> talent competition website? As you know, contestants send us a video of their cooking and the winner gets to be the chef in the new series. The fact file tells them all the basic information, including the other great prizes on offer. Check the Project Team memo, the Finance Department notice, the <i>Live, Study, Cook</i> Prize Fund group chat and listen to the online staff meeting to help you.</p> <p>Second, can you respond to the email from Ms Ma? She is the owner of Golden Sun Tower Private Kitchen and she has some complaints about the last time we filmed there. Please write an email to explain how we will be addressing the problems. Check the email from Ms Ma, the Filming Team group chat, and listen to the online staff meeting for how to respond.</p> <p>Thirdly, write an email to William Puddle to tell him about the changes to his Best Baked Potato Fries recipe. William will soon be uploading an updated recipe to our website, based on the suggestions of our head chef Christine and the fans we invited to comment online. Look at William's recipe and the online comments and suggestions. I also think Christine sent you an email with her decisions about the changes.</p> <p>That's all for now.</p> <p>Thanks,</p> <p>Archie</p>							

## Finance Department notice

*Live, Study, Cook* Budget Update, 17<sup>th</sup> April 2023

To all *Teen NetChef TV* Staff,

The winner of the Talent Competition will be the chef for the new series of *Live, Study, Cook*. We have also secured these other great prizes from our main sponsor *HomeBuilders*, the furniture design company.

They will give us:

- a new *Royalty* kitchen
- a *Frosty* fridge

These will be for the Winner and Runner-up respectively.

This is excellent news, and should ensure lots of participants this year.

And the good news keeps coming: we are hoping to hear soon what our other main sponsor, *Supersave HK*, will give us. Stay tuned!









## Project Team memo

### Project Team Memo

Reminders for the *Live, Study, Cook* Talent Competition

1. What are the age limits for chefs on *Live, Study, Cook*?  
Chefs must be no younger than 14 and no older than 16 years old.
2. Where should chefs get their recipe from?  
A recipe from the internet or a cookery book is fine, but the judges all prefer traditional family recipes. These are the most special.
3. What should chefs include in the video?  
As well as cooking their chosen recipe, chefs must clearly answer the following questions on the video:
  - a) How much does each ingredient weigh?
  - b) What alternative ingredients do you suggest?
4. How much money should chefs spend on the ingredients?  
The limit is two hundred dollars for each recipe.
5. Is there anything that should not be used in the recipe?  
Yes - two types of products will result in disqualification:
  - a) Pre-cooked ingredients, e.g. whole roast chicken, pie crusts.
  - b) Alcoholic drinks, e.g. beer, wine.

**Email from Ms Betty Ma, owner of Golden Sun Tower Private Kitchen**

File		Message					
							
Junk	Delete	Reply	Reply All	Forward	Move ▼	Mark Unread ▼	Follow up ▼
To: Nico Lin				Sent: 17th April 2023 9:02AM			
From: Betty Ma							
Subject: Re: Request for the use of Golden Sun Tower Private Kitchen							
<p>Dear Sir,</p> <p>I am writing about your request to film another cookery show at our private kitchen. The last time you filmed here your staff caused several problems. These problems must be addressed before you can film here again.</p> <ul style="list-style-type: none"><li>• Last time, you filled both our lifts with your big, heavy cameras. You took so many trips that people in the building had to either use the stairs or wait for a whole hour to use the lifts. This cannot happen again and I would like to know what you intend to do about it.</li><li>• Also, your chef started a fire in the kitchen! When we called, your staff said not to worry as it was something minor. I'd really like to know what that was! It also seemed your staff members did not know what to do in case of a fire. This is unacceptable and I want to know how things will be better next time.</li></ul> <p>Finally, this time we have decided to close the kitchen to customers on the day you film. We therefore ask for the additional sum of HK\$10,000 to cover our costs.</p> <p>We look forward to reading your reply.</p> <p>Ms Betty Ma Golden Sun Tower Private Kitchen</p>							

**Live, Study, Cook Prize Fund group chat**

Wednesday 19<sup>th</sup> April

Winnie: I've just got some great news: *Supersave HK* will give us a \$2000 voucher. 😊

Archie: Hurray! That *is* good news. 🎉 Will this be the new Runner-up prize?

Winnie: No Archie – we've decided to have a lucky draw for all the participants.

Winnie: Exactly.

Archie: So, this will be the prize for that?

Archie: Ok. I'll send a screengrab of this chat to Nico to include this prize in the Fact File.

Winnie: Great. Tell Nico not to forget to include the brand names of the prizes!

Archie: 👍

**Filming Team group chat**

Thursday 20<sup>th</sup> April

Winnie: Any ideas about the lift problem mentioned by Ms Ma?

Dante: Well, we can't do filming without the cameras! Tell her we can't do anything.

Archie: Wait: how about using digital cameras? They're light and they'll fit in one bag.

Winnie: Good: that would mean only one trip in the lift. How about the filming quality?

Dante: It's fine. Let's use them.

Archie: OK. I'll send this to Nico for the reply email to Ms Ma.

Dante: One more thing: get Nico to tell Ms Ma about our new policy. That should make her happy!

Archie: Which policy?

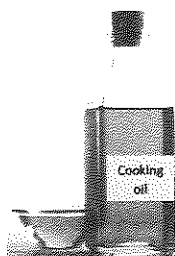
Winnie: The policy that we will leave the building before 10pm.

Archie: 👍

## Best Baked Potato Fries: William Puddle's recipe

### ☆ William Puddle's Best Baked Potato Fries Recipe ☆

*This mouth-watering recipe is the ultimate comfort food. Serves 2 people.*



#### Ingredients

3 large potatoes

Salt and pepper

Cooking oil – your choice!



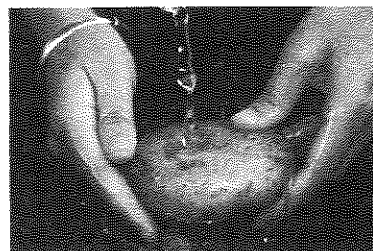
#### Equipment

Sharp knife

Chopping board

Baking tray

#### Instructions



#### Oven temperature

1. Heat the oven to 220°C

#### Preparation

2. Wash three large potatoes with cold water
3. Cut the potatoes into fries, about 1.5 cm thick
4. Put the fries on a baking tray
5. Pour over a little cooking oil
6. Add salt and pepper

#### Cooking time

7. Bake in the oven for 35 minutes

#### Serving suggestion

8. Serve with chili sauce

What do you think about William's recipe? Leave a comment below!

Our experts, Chef Christine and her team, will try your suggestions.

The best suggestions will be included in the next update, so give it a try!

## Best Baked Potato Fries: Online comments and suggestions

Graham 🗣️

I think William's oven temperature is too hot. Better to set the oven to 210°C or the fries will burn.

Martha 🗣️

Same problem here: I also changed to 210°C to avoid this.

Rachael 🗣️

Mine were OK at 220°C, but I've only tried the recipe once.

★ *Chef Christine – Head Chef @ Teen NetChef TV* ★

Thank you for the suggestion, Graham. We will look into this.

Jamie 🗣️

Do I need to dry the potatoes after washing them?

Julia 🗣️

Yes, you must! Water = no crunch!

★ *Chef Christine – Head Chef @ Teen NetChef TV* ★

Good point, Julia! It is important to dry the potatoes carefully after washing them.

Martha 🗣️

Water means that your fries will be soggy.

Gordon 🗣️

A lot of people don't like chili – too spicy. Any idea for an alternative?

Julia 🗣️

Even better = smoky BBQ!

★ *Chef Christine – Head Chef @ Teen NetChef TV* ★

Thanks, Julia! We'll try this.

Gordon 🗣️

Thanks, Julia! That's my favourite sauce!

Delia 🗣️

What's the best type of cooking oil to use?

Martha 🗣️

I like peanut oil.

Jamie 🗣️

You should try olive oil. It's brilliant!

★ *Chef Christine – Head Chef @ Teen NetChef TV* ★

Thanks for your question, Delia. We will check this out.

Jamie 🗣️









I cooked my fries for 35 minutes and they tasted so dry! Is this too long?

★ *Chef Christine – Head Chef @ Teen NetChef TV* ★

Hi Jamie! 35 minutes might be too long – we'll check.



**Email from Chef Christine – Head Chef @ Teen NetChef TV**

File		Message					
							
Junk	Delete	Reply	Reply All	Forward	Move ▼	Mark Unread ▼	Follow up ▼
To: Nico Lin From: Christine Subject: Suggestions for the New Fries Recipe				Sent: 20th April 2023 9:22AM			
<p>Hi Nico,</p> <p>We tried some of the suggestions and here are my recommendations. In your email to William, remember to explain why we are making each change. There's no need to include the name of the person making each suggestion, though. They'll know who they are!</p> <p>I definitely agree with Julia's suggestion about the best sauce to serve with the fries, so be sure to get William to make this change!</p> <p>Our chefs have tested the other suggestions from the online comments. This is what we have decided:</p> <ul style="list-style-type: none"><li>• Preparation Include my suggestion about drying the potatoes.</li><li>• Cooking time 30 minutes is a much better time to recommend. We had the same experience as Jamie.</li><li>• Oven temperature We agree with Graham's idea. Please lower the suggested temperature.</li><li>• Cooking oil We agree with Jamie's suggestion. Add this to the recipe because this oil gives the fries the best flavour.</li></ul> <p>Best, Christine <i>Head Chef @ Teen NetChef TV</i></p>							

**THIS IS THE LAST PAGE OF THE PART B1 DATA FILE**

Sources of materials used in this paper will be acknowledged in the *HKDSE Question Papers* booklet published by the Hong Kong Examinations and Assessment Authority at a later stage.

Candidate Number

--	--	--	--	--	--	--	--	--	--

**HKDSE 2023**  
**ENGLISH LANGUAGE**  
**PAPER 3 PART B2**  
**Question-Answer Book**



Please stick the barcode label here.

**Task 8: Website announcement** (19 marks)

Write an announcement for the *Teen NetChef TV* website in support of William Puddle. Use the information from the B2 Data File and your notes. Write around 200 words.

Answers written in the margins will not be marked.

Answers written in the margins will not be marked.

5

10

15

20

Answers written in the margins will not be marked.



Answers written in the margins will not be marked.

25

30

35

40

45

Answers written in the margins will not be marked.

Answers written in the margins will not be marked.

Please stick the barcode label here.

Answers written in the margins will not be marked.

Answers written in the margins will not be marked.

50

55

60

65

70

Answers written in the margins will not be marked.

**END OF TASK 8**

**Task 9: Staff training email** (17 marks)

Write an email to inform all staff about training courses. Use the information from the B2 Data File and your notes. Write around 150 words.

Subject:

5

10

15

20

Answers written in the margins will not be marked.

Answers written in the margins will not be marked.

Answers written in the margins will not be marked.

25

30

35

40

45

50

Answers written in the margins will not be marked.

**END OF TASK 9**

**Task 10: Video script** (17 marks)

Write a short script to promote the new streaming TV show *Viewer's Choice*. Use the information from the B2 Data File and your notes. Write around 120 words.

Answers written in the margins will not be marked.

5

10

15

20

25

Answers written in the margins will not be marked.

Answers written in the margins will not be marked.

Answers written in the margins will not be marked.

Answers written in the margins will not be marked.

30

35

40

45

50

Answers written in the margins will not be marked.



Answers written in the margins will not be marked.

55

60

65

70

75

Answers written in the margins will not be marked.

Answers written in the margins will not be marked.

**END OF TASK 10**

**END OF PART B2**

HONG KONG EXAMINATIONS AND ASSESSMENT AUTHORITY  
HONG KONG DIPLOMA OF SECONDARY EDUCATION EXAMINATION 2023

## ENGLISH LANGUAGE PAPER 3

### PART B2

### DATA FILE

#### GENERAL INSTRUCTIONS

- (1) Refer to the General Instructions on Page 1 of the Question-Answer Book for Part A.

#### INSTRUCTIONS FOR PART B2

- (1) The Question-Answer Book for Part B2 is inserted into this Data File.
- (2) For Part B, attempt **EITHER** those tasks in Part B1 (Tasks 5 – 7) **OR** those in Part B2 (Tasks 8 – 10).
- (3) You are advised to use a pen for Part B.
- (4) The Data Files will **NOT** be collected at the end of the examination. Do **NOT** write your answers in the Data Files.
- (5) Hand in only ONE Question-Answer Book for Part B, either B1 or B2, and tie it with the Question-Answer Book for Part A.

Not to be taken away before the end of the examination session
---

## Part B

### Situation

You are Nico Lin. You work at the internet TV company *Teen NetChef TV* that makes streaming TV shows in Hong Kong. You assist Mr Archie Li, the Marketing Manager for *Teen NetChef TV*. You have been asked to complete some tasks.

You will listen to a recording of an online staff meeting between the show producer Ms Winnie Tang, the Director of *Teen NetChef TV* Mr Dante Cruz, and Archie Li. Take notes under the appropriate headings.

Before the recording is played, you will have five minutes to study the Question-Answer Book and the Data File to familiarise yourself with the situation and the tasks.

Complete the tasks by following the instructions in the Question-Answer Book and on the recording. You will find all the information you need in the Question-Answer Book, the Data File and on the recording. As you listen you can make notes on page 3 of the Data File.

You now have five minutes to familiarise yourself with the Question-Answer Book and the Data File.

## Contents

	Page
1. Listening note-taking sheet for online staff meeting.....	3
2. Email from Archie Li to Nico Lin .....	4
3. Big Cheese Celebrity Food Gossip article .....	5
4. Draft storyboard for the promotional video, with Dante Cruz's comments.....	6
5. Chat between William Puddle and Archie Li .....	7
6. All staff weekly email from Dante Cruz.....	8
7. Corporate Training Intranet page .....	9
8. Corporate Training: reviews from previous participants .....	10

### **Listening note-taking sheet for online staff meeting**

Listen to the recording of an online staff meeting between the show producer Ms Winnie Tang, the Director of *Teen NetChef TV* Mr Dante Cruz, and the Marketing Manager Mr Archie Li.

#### **Live, Study, Cook**









- Filming schedule
- Kinds of food in the competition

#### **William Puddle's viral video**

#### **Golden Sun Tower Private Kitchen complaints**

#### **New show: *Viewer's Choice***

Email from Archie Li to Nico Lin

File		Message					
							
Junk	Delete	Reply	Reply All	Forward	Move ▼	Mark Unread ▼	Follow up ▼

To: Nico Lin  
From: Archie Li  
Subject: Things to do

Sent: 22nd April 2023 9:02 AM

Dear Nico,

Here are your tasks for today.

I need you to write the announcement for our website to show our support for *Teen NetChef TV* star William Puddle. His cooking video went viral recently, for all the wrong reasons: see the article from Big Cheese Celebrity Food Gossip that I've sent you. I've discussed this in a chat with William, which I'll send to you as well, so we can present his side of the story. Make sure you acknowledge and explain William's mistake, but also explain the misunderstandings that people have about the other events in the video.

I also need you to write an email to all staff to recommend training courses for the coming year. Dante Cruz's most recent email sets the scene for this, so take a look at that first. All the available courses have been posted on our Corporate Training Intranet page, along with reviews from previous participants. Three courses will be enough: briefly describe the three courses staff should sign up for (I think it's pretty clear which three stand out) and explain how their work will benefit from each one.

Next, please write the script for the promotional video for our new cookery show *Viewer's Choice*. I've sent you a draft of the storyboard for the video, along with comments from Dante, so you know what to write about. Be careful, though: we've made several changes since that draft. Make sure you have the most up-to-date information in your script. I remember both William and Dante giving some updates recently.

Finally, we discussed all of the above at the most recent online staff meeting. I've sent you the recording (I'm still working on the minutes). Listen to our discussion.

Thanks,

Archie

## Puddle Starts a Flood!

### William Puddle's disastrous cooking video goes viral

Tuesday 18<sup>th</sup> April 2023

- *Teen NetChef TV star's latest video did not go swimmingly*
- *Can his career survive the soaking?*

Viewers expressed shock on Monday at the disasters that befell celebrity chef William Puddle in the *Teen NetChef TV* test kitchen. The video, showing a series of calamitous mistakes, quickly went viral after appearing on Puddle's social media accounts.

#### Water, water everywhere!

The video opens with Puddle seemingly flooding his kitchen without realising it! After turning on the kitchen tap to wash some potatoes, Puddle turns to the camera to talk about the science of cutting onions, with the sink rapidly filling up behind him.

After about thirty seconds, Puddle finally realises his big mistake. The floor is flooded and Puddle is even seen apparently slipping in the mess as he reaches for the tap.

#### "Irresponsible behaviour"

Puddle's poor performance didn't end there: viewers noticed that after turning off the tap and cleaning up the floor, Puddle chops up some raw chicken. He then starts slicing up the other ingredients without washing his hands.

Experts agree that these shocking safety mistakes set a terrible example to other chefs, especially younger fans.

"This is irresponsible behaviour from a TV Chef," said Sam Cooke, Head Chef of rival streaming show *SuperChefTV*. "If we allow children to follow Mr Puddle's example, who knows what could happen?"



*Puddle steps in it!*

William Puddle cleans up the mess from the flood in a screen-grab from the viral video.

#### Puddles of tears

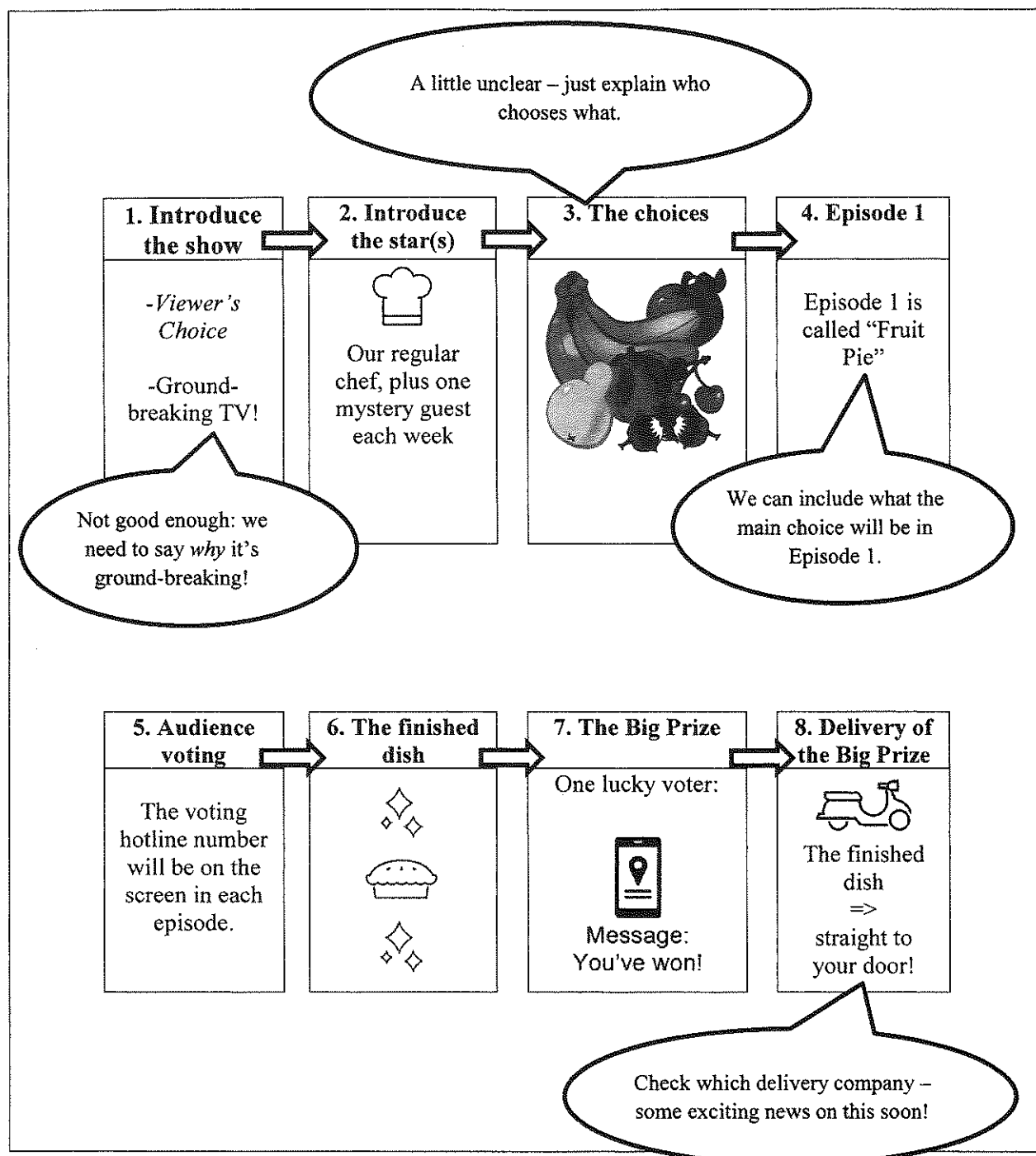
Perhaps realising his downfall, Puddle even appears to be crying towards the end of the video. He starts wiping his face with a tea towel, the same one he used to dry the raw chicken.

"His eyes were clearly watering in the video. Someone should not be around dangerous cooking appliances and sharp knives if they can't control their emotions," said Cooke.

Neither Puddle, nor the director of *Teen NetChef TV*, Mr Dante Cruz, could be reached for comment.

With rumours of a new show coming soon, Puddle is surely in hot water after this latest fiasco!

Draft storyboard for the promotional video, with Dante Cruz's comments



## Chat between William Puddle and Archie Li

Wednesday 19<sup>th</sup> April

**Archie:** What were you thinking? Was this some kind of a joke? How did you flood the kitchen?

**William:** I'm so sorry! This was my mistake. I forgot to turn off the tap! We've just switched from an automatic tap to a manual one and I forgot it wouldn't turn off by itself! I thought everyone would see the funny side! What did Dante say? Am I still the star of *Viewer's Choice*?

**Archie:** We'll get to that in a moment. First, tell me what happened with the raw chicken.

**William:** I swear it's not what it looks like! I was so careful – I always am. I had to edit the video because it was too long - I cut out the parts where I cleaned everything!

**Archie:** And the tea towel? Can you explain that?

**William:** Honestly, I used a clean one! It just looks like I didn't because I have 150 of the same kind! Don't you remember? I showed them in my kitchen tour video.

**Archie:** Yes, but only your fans know about your other videos, not everybody! All right. Now that we've figured out what really happened I'll get Nico to show our support on the website.

**William:** Thank you so much! Now let me pay you back: I have some news about the new show that I think might cheer up Dante.

**Archie:** Go on.

**William:** So, we planned to have a different mystery guest each week, right? Well, Mary Steward just called. She says she supports me, she wants to help and she wants to be my co-star!

**Archie:** Mary Steward? The Queen of TV Cooking? As a co-star?! Well, she just might be able to save you! OK, let's go with her as the co-star and forget the mystery guest idea. If she confirms soon, we absolutely must include this in the promotion video.









**William:** Agreed. Thanks, Archie! That should get the voting hotline ringing!!!

**Archie:** Did nobody tell you? We decided that viewers will be able to vote for free through the *Teen NetChef TV* app. We've cancelled the voting hotline.

**William:** Oh, I see. Good decision!



**All staff weekly email from Dante Cruz**

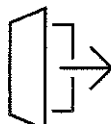
File		Message						
 Junk	 Delete	 Reply	 Reply All	 Forward	 Move ▼	 Mark Unread ▼	 Follow up ▼	
To: All staff		Sent: Thursday 20th April 2023 9:02AM						
From: Dante Cruz								
Subject: Weekly Email								
<p>Dear All</p> <p>Great to hear that you're all working hard to make our dreams for the new series of <i>Live, Study, Cook</i> a reality. Here are the latest initiatives to make sure that we all keep on track and strive to achieve:</p> <ol style="list-style-type: none"><li>1. <b>Special training</b> Those of you who listened to the online staff meeting will have heard that we identified two areas of training that we need urgently. We have since decided to extend both of these to all staff, not just chefs.</li><li>2. <b>Food hygiene training</b> Similarly, staff are encouraged to do food hygiene training. As per our company policy on food hygiene, trainers for this course must be approved by the Health Advisory Board (HAB).</li><li>3. <b>Annual Review Targets (ARTs)</b> I have informed Human Resources that all training will count as credit towards your Annual Review Targets (ARTs). These will look really good on an appraisal!</li><li>4. <b>Viewer's Choice - updates</b><ol style="list-style-type: none"><li>a) I'm delighted to announce that Mary Steward has confirmed her availability for <i>Viewer's Choice</i>!</li><li>b) More exciting news: our Big Prize – the finished dish – will be delivered by the food delivery company <i>FlyingFood</i> using a drone. Cutting edge technology!</li><li>c) We've agreed that the main choice in Episode 1 will be between apple and blueberry filling. Yum! We should mention this in any promotional materials.</li></ol></li></ol> <p>Keep up the good work and <i>Bon Appetit</i>!</p> <p>Dante Cruz</p>								

Course Provider:

**Pinafore Solutions**

***Life-Proof Professional Chef Training***

Pinafore Solutions offers training and development programmes for culinary staff.



**Available courses**

**1. Advanced Fire Safety**

This course will help develop and manage your staff in the realm of fire safety. We include helpful guidance on how to develop a fire plan as well as the important things to consider when training fire marshals. Finally, we've got you covered in maintaining those all-important emergency routes that could be vital in the survival of you and your employees. Sign up today!

**2. Hazard Awareness**

The kitchen is full of fire hazards and dangers. Can you recognise them all? A professional chef needs all the tricks of the trade to keep everyone safe. This course starts with how to use a fire extinguisher and moves on to how to keep fire exits clear – a must for the next culinary genius!

**3. Food Hygiene Basics**

Our most popular course: see how to handle raw food and cook at a safe temperature. AFH approval pending!

Course Provider:

**The Grill Gurus**

Need comprehensive chef training for indoor and outdoor chefs? The Grill Gurus can help! Rest assured that your kitchen staff will know how to cook safely for happy kitchens, campfires and barbeques!

We run training sessions for the modern adventurous chef. All instructors are HAB approved.

**Courses**

**A: The Chef's Special**

The ultimate food safety guide for adventurous chefs, including "Food Safety 101": *from the test kitchen to the plate™*. "Keep it separate, stupid!" is our tongue-in-cheek guide to avoiding cross-contamination in the kitchen, while "Burn those bugs" explains the importance of safe cooking temperatures.

**B: The Fire Chef's Manual**

We cover all the basics to make your alfresco cooking experience as safe as possible. Learn how to light a campfire safely, then we'll get you ready to use a fire extinguisher when things go wrong. Putting out an oil fire is something that's more difficult than it looks: we'll guide you through the tricky process. Trust us to make sure *only the food gets burnt™*.

Course Provider:

**PR Productions**

***Perfecting Dreams for Online Creators***

Let PR Productions pave your path to personal perfection!

Online booking is now open. Each course features 5 hours of Zoom sessions with certified Social Media Influencers!

Courses	Details
Option 1: Be Your Best!	We teach the importance of Crystal Clear Communication™: the art of only saying what you mean and meaning what you say. After this course, you'll be a social media angel, showing your perfect self, all the time! Our previous graduates include stars of stage and screen, CEOs and KOLs. Yoga mums and fitness dads also welcome!
Option 2: Maximise My Money	How to turn your social media feed into a money-spinner? It's not just about the way you sound, but what your customers can see. Join this course to <i>write like a millionaire™</i> and monetise your brand today!

### Corporate Training: reviews from previous participants

#### Food Hygiene Basics

I loved, loved, loved this course. They went through everything, in lots of great detail. As a newly-trained chef, this is going to be a massive benefit to me. A bit of a shame that the instructors lost their HAB approval (they're switching to AFH – the Association of Food Health – next year), but still totally worthwhile as they knew what they were doing.

The instructors gave out some really interesting tips on food safety. Although I liked the course, I thought it was a bit too short. It would have been better to have some time for questions at the end.

#### The Chef's Special

Yes, great: no complaints. My boss made me do this course. I thought the "101" section, which focused on food hygiene, was really informative, and the "Keep it separate, stupid!" part made me laugh!

What a fab day! Great tips on how to have a food-safe kitchen. It mostly deals with work settings, though, so nothing I could use at home. Still, it will definitely have its uses in my cooking career as it comes with a professional qualification.

#### Hazard Awareness

I was feeling really under the weather that day and my mum said I shouldn't go, but I'm really glad I did in the end as this course has something for everyone, not just chefs. Perseverance really pays off in so many areas of life!

#### The Fire Chef's Manual

This was awesome. Jake, the instructor, was super knowledgeable and answered all my questions. He's a surfer, just like me, so it was really useful to learn about cooking on the beach over an open-air fire. Paradise! My buddy Steve says he thought it was a waste of time because he works at an indoor kitchen. I told him to change jobs! Ha!

#### Advanced Fire Safety

Lots of information, but it's really only for management-level staff, not for everyone, even though that's not clear in the course description. I actually fell asleep in the boring online sessions. Must do better, Pinafore Solutions!

I understand that fire marshal training is a very serious issue, and we need to train staff properly, but do we really need 25 hours of online talks for this? Inefficient and expensive.

#### Be Your Best!

O.M.Gosh! What a wonderful course. I'm a fashion blogger and this has already improved my videos. Life's so much easier now! 😊 Also, Jinny, who runs the course, is lovely! Her happy smile kept me motivated day after day.

This course is absolutely not just for social media stars: I work in PR as well as being a vlogger. Before, I had real trouble communicating in work meetings – not anymore! That purple backdrop was to die for as well – you'll see what I mean when you log in for the first time. You're welcome! 😊

#### Maximise My Money

Such a good course – the tips really helped me to maximise my brand and start raking in the profit. I blew my competitors out of the water with deftly-crafted written text and some stunning visuals. Take this together with PR Productions' course on communication and you'll be the complete package.

### THIS IS THE LAST PAGE OF THE PART B2 DATA FILE

Sources of materials used in this paper will be acknowledged in the *HKDSE Question Papers* booklet published by the Hong Kong Examinations and Assessment Authority at a later stage.

**Hong Kong Diploma of Secondary Education Examination 2023**  
**English Language Paper 3 Listening and Integrated Skills**

Time: (56:47)

**Tapescript**

**Track 1**

Announcer:

Hong Kong Diploma of Secondary Education 2023, English Language Paper 3, Listening and Integrated Skills.

Instructions to Candidates. You should have on your desk a Part A Question-Answer Book, a Part B1 Data File with a Part B1 Question-Answer Book inserted and a Part B2 Data File with a Part B2 Question-Answer Book inserted. Do not open them until you are told to do so. I repeat, do not open the Question-Answer Books or the Data Files until you are told to do so.

Now write your Candidate Number in the space provided on Page 1 of your Part A Question-Answer Book.

(10 second pause)

Now look at the Part A Question-Answer Book. Check that the Part A Question-Answer Book has no missing pages. Look for the words 'End of Part A. Now go on to Part B' on the last page.

(10 second pause)

Now stick your barcode labels in the spaces provided on Pages 1, 3 and 5. Close your Part A Question-Answer Book when you have finished.

(10 second pause)

Now look at your Part B1 Data File. Take out the inserted Part B1 Question-Answer Book. Check that your Part B1 Data File has no missing pages. Look for the words 'This is the last page of the Part B1 Data File' on the last page.

(10 second pause)

Now write your Candidate Number in the space provided on Page 1 of your Part B1 Question-Answer Book.

(10 second pause)

Check that the Part B1 Question-Answer Book has no missing pages. Look for the words 'End of Part B1' on the last page.

(10 second pause)

Now stick your barcode label in the space provided on Page 1. Close the Part B1 Question-Answer Book when you have finished.

(10 second pause)

Now look at your Part B2 Data File. Take out the inserted Part B2 Question-Answer Book. Check that the Part B2 Data File has no missing pages. Look for the words 'This is the last page of the Part B2 Data File' on the last page.

(10 second pause)

Now write your Candidate Number in the space provided on Page 1 of your Part B2 Question-Answer Book.

(10 second pause)

Now check that the Part B2 Question-Answer Book has no missing pages. Look for the words 'End of Part B2' on the last page.

(10 second pause)

Now stick your barcode labels in the spaces provided on Pages 1 and 3. Close the Part B2 Question-Answer Book when you have finished.

(10 second pause)

You are reminded that all examination materials will be played ONCE only. This paper is divided into two parts: Part A and Part B. For Part A, you should use a pencil to answer all questions. For Part B, you can use a pen or a pencil. Put up your hand now if you have any difficulties. It is not possible to handle complaints after you have taken the paper.

(10 second pause)

The listening component is about to begin. Keep your earphones on until you are told to take them off.

(3 second pause)

Open your Part A Question-Answer Book at page 3. Part A is about to begin.

(3 second pause)

**Track 2**

Announcer:

Part A.

Situation.

You are listening to a YouTube Channel called *Extraordinary Hong Kong People* hosted by YouTube sisters Monica and Candice Cheung. On their YouTube channel they investigate Hong Kongers who have made an impact in the world in unusual ways.

In Part A, you will have a total of four tasks to do. Follow the instructions in the Question-Answer Book and in the recording to complete the tasks. You will find all the information you need in the Question-Answer Book and the recording. You now have two minutes to familiarise yourself with Tasks 1 - 4.

(2 minutes of Greensleeves)

(Tone)

### Track 3

Announcer: Task 1

Candice and Monica are interviewing their first guest about her life story and career. Listen and write the information in the spaces below. The first one has been provided as an example. You now have 30 seconds to study the task. At the end of the task, you will have one minute to tidy up your answers.

(30 seconds of Greensleeves)

(Tone)

Candice: Hello there everyone in Cyberland. This is Candice.

Monica: And this is Monica.

Monica and Candice: And we are Extraordinary Hong Kong People.

Candice: And our extraordinary guest today is. Drumroll please. (Taps table)

Monica and Candice: Our extraordinary mother!

Monica: Hello Mum.

Candice: Mum!

Hannah: Oh my! You two are really putting on a show. Hello to all your viewers.

Monica: Now mum. You have had an extraordinary career but before we get to that let's find out about your life. First of all, when did you come to Hong Kong?

Hannah: I was born in Guangzhou. But I'm not saying when. Ha ha. And we moved to Hong Kong... Help. When was that again? It was three years before they started work on Chek Lap Kok airport.

Monica: Didn't they begin building the airport in 1991? So, three years before then?

Hannah: Yes, 1988. That was a long time ago. I was a young girl. My father – your Grandpa Choi – moved us to East Point in Hong Kong.

Candice: East Point! So, Grandpa Choi has always lived in East Point? That's a long time. I remember him giving us tours of the air traffic control tower when we were little. It was so exciting.

Hannah: That's what I thought too when I was a girl. And that's when I fell in love with flying.

Candice: And yet you did not follow in Grandpa's footsteps and become an air traffic controller.

Hannah: No, I wanted to fly. But I wasn't interested in planes or jets or airliners or anything like that. As far back as I can remember, I always wanted to be a helicopter pilot.

Candice: But why did you want to be a helicopter pilot specifically? What's the appeal?

Hannah: The appeal? Well, gosh, let me see now. First of all, I love the noise helicopters make – it's so powerful! Whoop, whoop, whoop, whoop!

Monica: Oh mum. Really? The noise?

Hannah: You bet ya!

Monica: So, what's the other thing?

Hannah: Well the other thing is being able to land anywhere. I still think it is amazing. Anywhere you need to land you can.

Monica: But you're not just a regular helicopter pilot. You're a rescue helicopter pilot. Which brings us to your extraordinary story. Candice.

Candice: How you and Dad met is very very romantic. Please share this story with our followers.

Hannah: Well, I rescued your father in my helicopter. He was the captain on one of those huge cargo ships. He was sailing a ship in the Lamma Channel when he broke his ankle.

Candice: Oh, poor dad! How did he break his ankle? Was it in a terrible storm?

Monica: Did the ship sink?

Hannah: Oh, stop it you two. You know perfectly well what happened. He fell down some stairs on the ship.

Monica: Ha ha ha. Poor dad. It's so undramatic, falling down the stairs.

Hannah: Yes, but if you fell down some stairs and broke your ankle, you wouldn't be laughing.

Monica: So, what happened after that?

Candice: So, did you meet him then – when you were flying him to the hospital?

Hannah: Of course not. I only saw him then but I didn't speak to him. I was flying the helicopter. Besides, that would be completely unprofessional.

Candice: I know. I know. You're very professional, mum.

Hannah: Thank you for noticing. So, actually it was about a year after I rescued him when I first spoke to him. You see I joined a rock-climbing club. Your father and I were in the same group of beginners.

Candice: So, what happened? Did you rescue him again at the rock-climbing club?

Hannah: No, we were both good at rock climbing. What actually happened was when I told him I flew rescue helicopters, he told me about his accident and we quickly put two and two together.

Monica: And we were the result!

Hannah: More's the pity. Anyway, it wasn't love at first sight. He was so shy back then. It was a few months after joining the rock-climbing club that I asked him out on a date. Then it was love. It was so funny because I asked him out when we were on top of a cliff. I am not sure if he looked nervous because I asked him out or because we were on top of a cliff. But he said yes.

*(2 second pause)*

Announcer: That is the end of Task 1. You now have 1 minute to tidy up your answers.

*(60 seconds of Greensleeves)*

*(Tone)*

#### Track 4

Announcer: Task 2.

Candice is chatting to Ranbir Singh about marble racing, a pastime gaining popularity in Hong Kong. Listen and fill in the missing information in the spaces below. One has been provided as an example. You now have 30 seconds to study the task. At the end of the task, you will have one minute to tidy up your answers.

*(30 seconds of Greensleeves)*

*(Tone)*

Candice: Okay, everyone. Today we have Ranbir Singh whose marble racing competitions on YouTube have become an Internet sensation in Hong Kong with millions of views. Welcome Ranbir. So why don't we start with what's what. What's the history? What's this all about?

Ranbir: Thank you, Candice. So, I'm sure your viewers know what marbles are - those little glass balls that children play with. Well, what your viewers may not know is that you can race marbles. Not only that, you can do all sorts of competitions. And that's what I've been doing for the last four years.

But the story of marble racing actually begins more than ten years ago with someone called Lars Jensen, who's from the Netherlands. Back in 2011, Lars started racing marbles by making all of these different marble race tracks. These

race tracks were amazing and he made all the tracks in his bedroom at home. After watching this, I'd recommend that you click on the links below and you'll see a video of Lars in his bedroom in 2011 with all of the tracks. It's pretty crowded.

Then, in 2013, Lars started making YouTube videos of marble racing. Those were really the first marble racing videos ever. Back in 2013, the races were very simple compared to the races we see on his YouTube channel nowadays. Very simple but still fun to watch.

In 2016 Lars founded the Marble Olympics. So, to start the Olympics, he invited teams from fifteen other countries to the Marble Olympics to take part in different events. So now he holds the Olympics every two years in a different city and teams from other countries go to compete.

Candice: Can you tell us more about some of those events?

Ranbir: OK, so, let's have a closer look at some of the main Olympic events. Now, if your viewers haven't seen these, you have to remember that the marbles take the place of humans. So, for instance, one of the most popular events is the relay race. Now, in a regular human relay race, one runner passes a baton to another runner. But in the Marble Olympics, imagine there are two marbles who are the runners. The first marble rolls down a track until it hits a gate. That gate stops the first marble but the force of the marble knocks the second marble forward and the second marble now rolls. So, it's the force of that first marble that's the important thing.

Right, let's see, another example.... ehm.... the high jump. As with the human high jump a pole is placed at different heights. But instead of using leg power - marbles don't have legs, of course - the marble gets its jumping power from rolling down a slope. So, the marble goes down the slope faster and faster and uses its speed. I mean, the speed it gets from going down the slope, to fly up and over the pole. So that's the high jump.

My favourite of all the events is the outdoor marathon. So, an outdoor marathon for humans will have runners race through forests and mountains. In the marble version, the marbles roll down a course that has been cut into sand, usually on a beach. So, the course is cut into sand but there are obstacles like sticks and stones put at various places on the course. What I really love is when the marbles get stuck behind one of the obstacles. That's what makes it great viewing. It's brilliant to watch.

Candice: So, what's the future for marble racing?

Ranbir: Well, marble racing has become really popular across the world, especially during the pandemic. Next year the Marble Olympics will be held for the first time in five years and they'll be held in Tokyo, and I plan to take a Hong Kong team there. It'll be a historical moment for marble racing in Hong Kong.

And beyond that, with all these international teams joining the Olympics, I am sure you are going to see advances in marble technology. Countries will want their marbles to win and I predict that marble technology will become much more advanced.

Candice: I used to worry about advanced robots taking over the world, now I'm worried it will be the marbles instead!

*(2 second pause)*

Announcer: That is the end of Task 2. You now have one minute to tidy up your answers.

*(60 seconds of Greensleeves)*

*(Tone)*

### Track 5 Announcer:

Task 3.

Monica is hosting a discussion on a cat called Mr Suess, who has become a popular Internet influencer. With Monica are Estella Webber, owner of the cat, and Max Hui, chair of the Hong Kong Cat Shelter. Listen to the conversation and make notes in the notesheet below. Please note that you do not need to answer in complete sentences. You now have 30 seconds to study the task. At the end of the task, you will have one minute to tidy up your answers.

*(30 seconds of Greensleeves)*

*(Tone)*

24 Monica: Welcome Estella and internet sensation Mr Suess.

Estella: Say hello Mr Suess. Look he's smiling. What's that Mr Suess? He says he loves your show.

Monica: Thank you Mr Suess. And welcome Max from the Hong Kong Cat Shelter.

Max: Nice to meet you Monica, Estella. ... Mr Suess.

Monica: Now I have to say I don't think we've ever had as big a star as Mr Suess on our show, so this is a great honour. Just in case you don't know Mr Suess, Mr Suess has 4.1 million followers on YouTube.

Estella: 4.12 million as of yesterday actually.

Monica: I stand corrected, sorry Mr Suess. Getting even more popular by the day. And he is considered more influential than the TV News according to a recent survey.

Estella: That's right. More people watch Mr Suess than they watch the TV news every day. That survey was very recent too, only a few days ago.

Monica: Then I guess the big question is why? I mean he's cute but how come he's such a huge success.

Estella: Well, Mr Suess is famous for three things. First is that Mr Suess simply loves dressing up as superheroes. He's dressed up as Batman, Superman, Ironman – all the superheroes.

Max: I'm not sure Mr Suess loves dressing up as superheroes.

Estella: Yes, he does actually!

Max: And I suppose he dances too?

Estella: Don't be silly. As if Mr Suess would dance! He's far more talented than that. Mr Suess plays the piano. In fact, his piano playing videos are the most popular ones. And the other thing that makes him an internet sensation is that Mr Suess gets gifts from all over the world.

Max: So, he's popular for getting gifts?

Estella: Well, no. It's not just getting the gifts. He's famous for opening the gifts. His viewers love to watch Mr Suess open the gifts that people send him. He got a cat-sized car last week. Did you see that one?

Max: No, I think I missed it.

Monica: That's fascinating Estella. But how do you train Mr Suess to do things for these videos? Aren't cats difficult to train?

Estella: There are two main methods I use to train my cat. The first method is to place food rewards at the place I want him to go. When Mr Suess goes to that certain spot, I give him a little food treat.

Monica: Interesting. So, what's the other method?

Estella: I repeat the action I want Mr Suess to perform, but here's the important part. I keep each session short.

Monica: Just to check that our viewers got that. You repeat the action you want him to do but only for a short period each time. Why only a short period?

Estella: Cats have a very short attention span. If you try to get them to repeat an action for too long the cat will lose interest.

Monica: Now Max, you've been studying this Internet cat influencer phenomenon and you've discovered that cat videos are much more popular than dog videos on YouTube. Why is that?

Max: Well, our research has shown that people prefer watching cat videos for two reasons. The first is that cats have lives that are more mysterious than dogs.

Estella: That's so true! Mr Suess' life is a complete mystery to me. When I am out of the flat, he gets up to all kinds of things. I'm so curious about what he does that I have cameras all over the house to record what he is doing when I'm not there. But even then, he disappears. He's a real man of mystery.

Max: And the second is that cat behaviour is less predictable than dog behaviour. What cats do is more surprising because of this.

Estella: Oh gosh yes. Dogs are so boringly predictable. I'm never surprised by what a dog does.

Monica: Now, Max, you have expressed concern about owners like Estella here who use their cats for monetary gain on the Internet.

Max: Yes, I am not saying that what Estella is doing does not have benefits for cats. For instance, our research has shown Internet cat influencers like Mr Suess create positive feelings in their viewers.

Estella: Mr Suess makes all his viewers feel positive. He's a very positive cat. Did your research also show that Internet cats encourage people to adopt stray cats?

Max: Yes, our research did show that adoption of stray cats is linked to Internet cat influencers. This is definitely a good thing for stray cats. But we do have concerns.

Monica: Such as?

Max: Our main concern is with cat owners who abandon their cat once their cat stops being popular or making money.

Estella: Oh, that's awful. I would never abandon Mr Suess. Even if he became unpopular I would always keep him.

Monica: I'm trying to imagine what might make a cat unpopular. Maybe some offensive tweet about birds?

(2 second pause)

Announcer: That's the end of Task 3. You now have one minute to tidy up your answers.

(60 seconds of Greensleeves)

(Tone)

## Track 6

Announcer: Task 4.

Candice and Monica have made a short documentary about the development of emojis as the new language of the Internet. Listen to the conversation and answer the questions below. Please note that you do not need to answer in complete sentences. You now have 30 seconds to study the task. At the end of the task, you will have three minutes to tidy up your answers.

(30 seconds of Greensleeves)

(Tone)

The emoji. Where do they come from? What fun facts can we learn about them? Do they have a dark side? Let's ask an expert.

Hi there. This is Dr Antoni Badura, and I'm a professor of computer science at the University of Hong Kong and also a current member of The World Committee for Emojis. Let's begin with a bit of history. The idea of using a picture of a face to show emotions goes back a long way. But when do we find things like emojis inserted into writing? The first person to do this might be the famous Russian novelist Vladimir Nabokov. Back in the 1950s Nabokov used brackets in his letters and correspondences to indicate to the reader that he was happy. I don't think anyone had used brackets to show happiness in everyday writing before then.

But when we think of emojis as we use them today in online texting, there is one person who has arguably made the biggest contribution to the development of emoji and that is Shigetaka Kurita. Back in the 90s, he was a designer for a mobile phone company and while working there he created the first set of emojis. Now while other people claim to have used one or two emojis here or there, Kurita went much further and created a whole collection of emojis for use on mobile phones. This to me is the true beginning of emojis as we use them today.

Presently there is some debate about what is and what is not an emoji. Let me provide the latest definition that we experts in the industry subscribe to. An emoji is a picture that is used in texting to convey an emotion or an idea. So, when we say picture we would mean something that is drawn, in which case a photograph cannot be an emoji. I'm not saying that this won't change in the future, but currently an emoji must be a drawn picture and not a photo.

It is hard to understate how influential emojis are in our lives these days. Let's have a look at the most popular emoji in use around the world. I'm sure you've all used the emoji called "Face Throwing a Kiss". Well, here's a fun fact about this emoji. There are two groups of people who most use this emoji. One is teenagers who are flirting, and let's face it, emojis are great way to flirt, and the other, somewhat surprisingly, is married couples. Apparently, married couples use this emoji not to flirt, but instead to show affection.

Now as I said in my introduction, I am a member of The World Committee of Emojis. So, what is this committee about? Well, it serves two functions. The first is to decide which emojis will be created. The emojis you find on your smartphones are not random or created by anyone who wants to make emojis. The committee decided which ones you should have. The second function of the committee is to standardise the codes for all emojis so that communication technologies will understand which emoji is being sent. Think about it. If the codes were not standardised and each communication technology used a different code, then people with Apple iPhones could not send emojis to people with Samsung Galaxies.

Here is a good place to talk about the darker side of emojis. Alas, it is not all smiles and laughter in the land of our cartoon friends. Even though I am a member, this still does not mean I agree with everything the committee does.

The first issue of concern is that the committee has too much control. That's one of the most common concerns people express. And as a result of the committee's



control, we effectively have a limit on how people express themselves emotionally. Keep in mind that many emojis are a stand in for the emotions we convey through body language and facial expressions when texting, and we should not limit this range of emotional expression.

This feeds into my second concern, which is that they, the committee, I mean, are all middle aged and white. Despite its title, the World Committee of Emojis, is not actually representative of the many cultures and communities that use the Internet. The committee, no matter how well intentioned, does not represent the vast diversity of people from different cultures and communities around the world. In my view, we cannot continue to have a committee that comprises entirely of a bunch of middle-aged, male, Western computer engineers.

My third concern is that the work of the committee is not made public enough. It needs to open its doors and let the public see what it is doing. If it does not make its work more public then this will lead to suspicion. We do not want people to become suspicious of the committee because they lack the opportunity to look at its work or think that the committee is somehow secretive and beyond scrutiny.

Well, that's it from me. Hope you found my guide to the world of emojis an interesting one.

*(2 second pause)*

Announcer: That is the end of Task 4 and of Part 3A. You now have three minutes to complete your answers to Task 4 and to tidy up all your other answers.

*(3 minutes of Greensleeves)*

*(Tone)*

### Track 7

Announcer:

Part B

Look at page 2 of your Data File.

Situation

You are Nico Lin. You work at the internet TV company *Teen NetChef TV* that makes streaming TV shows in Hong Kong. You assist Mr Archie Li, the Marketing Manager for *Teen NetChef TV*. You have been asked to complete some tasks.

You will listen to a recording of an online staff meeting between the show producer Ms Winnie Tang, the Director of *Teen NetChef TV* Mr Dante Cruz, and Archie Li. Take notes under the appropriate headings.

Before the recording is played, you will have five minutes to study the Question-Answer Book and the Data File to familiarise yourself with the situation and the tasks.

Complete the tasks by following the instructions in the Question-Answer Book and on the recording. You will find all the information you need in the Question-Answer Book, the Data File and on the recording. As you listen you can make notes on page 3 of the Data File.

You now have five minutes to familiarise yourself with the Question-Answer Book and the Data File.

*(5 minutes of Greensleeves)*

*(Tone)*

The recording is about to begin. Turn to Page 3 of the Data File.

*(5 second pause)*

### Track 8

Winnie:

Hi everyone. Thanks for joining us today.

Dante:

Hi, good to see you.

Archie:

Hi, can you hear me? Sometimes this mic doesn't work.

Dante:

Yeah, we can hear you Archie.

Winnie:

Right. There's a lot to get through. Archie, er, can you take notes?

Archie:

OK, yep.

Winnie:

First, we need to have a chat about Live, Study, Cook and we will need to talk about what's going on with William Puddle.

Dante:

Ah yes, things aren't going well with William, I hear.

Winnie: Hmm, I'm afraid not. Let's talk about Live, Study, Cook first though.

Archie: Sure.

Winnie: First, the filming schedule. The big news is that we've got the money for ten different episodes.

Dante: Ten episodes? Great! I thought we could only have eight.

Winnie: No, that's been changed to ten. We checked with the finance department.

Archie: And when will that start?

Winnie: Well, we were hoping to start filming in July, but we all know that with the summer holidays, that's just not going to happen, so we've pushed it back until October.

Archie: October, good idea. It'll be much more comfortable then.

Dante: All right, and what about the food? Have you decided on what kind of food they should cook for the Live, Study, Cook competition for this series?

Winnie: Ok, well, first we thought about breakfast foods, but they're probably too easy, so we're now going with main dishes.

Dante: Main dishes, ok. So, things you would have for lunch and dinner.

Winnie: Right, yeah. Things like soup, chicken, roast vegetables. The other option, which I'm sure will be very popular, is desserts.

Dante: Desserts! Great!

Winnie: Mmm, yes. Cakes, ice-cream, biscuits... anything sweet.

Dante: That sounds wonderful. All right, let's move on. All right, let's talk about this viral video with William Puddle then. Can you tell me what the problems were?

Winnie: Ah, it's all here in this tabloid story. Flood... in the kitchen.

Dante: A what?

Winnie: A flood.

Dante: Really?

Winnie: Yeah, I'm afraid so. A real flood. And there were some possible food safety issues, but we think it's all been a misunderstanding.

Dante: And this is our star chef, William? Oh, this is not good news. We have just signed off on a huge budget for his new show.

Winnie: Oh dear.

Archie: People are also saying he was very upset in the video, right?

Winnie: He wasn't upset – he was chopping onions! That's why he was crying. The whole video was about cooking with onions!

Dante: And look, my name is right there at the bottom! Oh, this is embarrassing. This is not good. Not good at all.

Winnie: Er, can I make a suggestion? Erm, I think all staff should be asked to go on a social media training course.

Dante: Hm. OK. So what would that involve?

Winnie: Well, we would need to find a course all about behaving properly online, and saying things so that people don't misinterpret what you're saying.

Archie: So, er, how not to offend people. That kind of thing?

Winnie: Exactly.

Dante: Right, well I could include that in my all staff email this week. But I think we need to sweeten the deal to keep everybody happy. Any ideas?

Winnie: Overtime pay?

Dante: I'm afraid not. Too expensive.

Archie: How about, er, an extra day of leave?

Dante: An extra day off work? Hm, OK, but not for everyone. Er... I know: a day off work, but only if they do three courses.

Winnie: Yes, that's good: they have to do three courses, and only the first ten people to complete all three can get an extra day off.

Dante: Great idea! Narrow it down to ten. Create a bit of competitive spirit! Ah, anything else we need to discuss?

Winnie: Yes, um, there were some issues at Golden Sun Tower. We need to do something about the little fire problem that we had the last time we used the private kitchen there.

Archie: Ah, the little fire problem.

Dante: Excuse me, a fire?! Why am I only hearing about this now? First a flood and now a fire.

Winnie: Well, you see, it wasn't really a fire. It was just a piece of burnt toast.

Dante: Our chefs burnt the toast? Well, that's embarrassing!

Winnie: Ah, yes, it is. We've had a complaint from the owner of the private kitchen. They said that our staff didn't know what to do when they started the fire.

Dante: Well that's not good.

Winnie: I mean, as I said before, it wasn't a real fire.

Dante: Well then, I think our chefs will need to do some fire safety training, don't you?

Winnie: Absolutely. We'll... we'll work out a schedule.

Archie: Ok, fire safety training for chefs.

Winnie: Er, there's another problem regarding costs.

Dante: Go on.

Winnie: The private kitchen wants money to cover their cost, as they can't serve diners when we're filming.

Dante: How much do they want?

Winnie: Ten thousand dollars.

Dante: Ten thousand dollars! That's absurd! Absolutely not. Five thousand. They can take it or leave it.

Archie: So, five thousand for the private kitchen. I'll make a note of that.

Dante: Now, something a bit happier. I have some news about the new show. It's with William, but it will still be amazing. It's called "Viewer's Choice".

Winnie: Hmm, what's so amazing about it?

Dante: Well, because it's interactive. Viewers can actually choose their own ingredients and decide what William cooks right there on the show. It'll be the first ever fully interactive online TV cooking show!

Archie: Interactive?! How on Earth will that work?

Dante: Oh, don't worry, we'll send you the details. There's a storyboard, and I've added some updates.

Winnie: Is any of it recorded?

Dante: No, it's totally live, and it's going to change the face of TV cooking forever!

Archie: And it's live? But so many things could go wrong! We can't let William ruin his career again!

Dante: Ah, but think of how many things could go right! It's a guaranteed winner!

(2 second pause)

Announcer: That is the end of the listening component of this paper. You will now have one hour and fifteen minutes to complete the written tasks in either Part B1 or Part B2. An announcement will be made when time is up. Take off your earphones now and turn off the radio.