## Audioscripts

## TEST 1

## SECTION 1

WOMAN: On, ii. I wanted to find out about cookery classes. I believe there are some one-day classes for tourists?  Well, they're open to everyone, but tourists are always welcome. OK, let me give you some details of what's available. There are several classes. One very popular one is at the Food Studio.  WOMAN: OK.  They focus on seasonal products, and as well as teaching you how to cook them, they also show you how to choose them.  Q1			
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97		Is it just by the market?	
		M. Comments	97

## **Audioscripts**

OFFICIAL:

That's right. So they don't have any problem getting their ingredients. They're right next door. And they also offer a special two-hour course in how to use a knife. They cover all the different skills – buying them, sharpening, chopping them, sharpening, chopping them, sharpening, chopping them, sharpening, chopping the chniques. It gets booked up quickly though so you'd need to check it was available.

Q10

available. Right, well thank you very much. I'll go and ... WOMAN: