**GCSE ENGLISH LANGUAGE**

**COMPONENT 2**

**19th and 21st Century Non-fiction Reading and Transactional/Persuasive Writing**

**2 hours**

**ADDITIONAL MATERIALS**

Resource Material for use with Section A.

A 12 page answer book.

**INSTRUCTIONS TO CANDIDATES**

Use black ink or black ball-point pen.

Answer all questions in Sections A and B

Write your answers in the separate answer book provided.

You are advised to spend your time as follows:

 Section A - about 10 minutes reading

 - about 50 minutes answering the questions

 Section B spend 30 minutes on each question

 - about 5 minutes planning

 - about 25 minutes writing

**INFORMATION FOR CANDIDATES**

Section A (Reading): 40 marks

Section B (Writing): 40 marks

The number of marks is given in brackets at the end of each question or part-question.

**We should take pride in Britain’s acceptable food**

**The fact that 12% of Spaniards now think our cuisine is a reason to visit the UK should be a cause for celebration David Mitchell**

A phrase really jumped out at me from a newspaper last week. The *Times* said a recent survey into Spanish attitudes to Britain, conducted by the tourism agency Visit Britain, “found that only 12% of Spaniards considered the UK to be the best place for food and drink”. That, I thought to myself, may be the most extraordinary use of the word “only” I have ever seen.

Has its meaning recently flipped? Has it been warped by an internet hashtag or ironic usage by rappers? Is it like how “bad” or “wicked” can mean good, and actors receiving awards use the word “humbled” to mean “incredibly impressed with myself”? Because, if “only” still means what I think it means, the paper is implying it expected *more* than 12% of the people of Spain to think Britain was “the best place for food and drink”.

That’s quite a slur on the Spanish. How delusional did it expect them to be? What percentage of them would it expect to think the world was flat? I know we’re moving into a post-truth age, but 12% of a culinarily renowned nation considering Britain, the land of the Pot Noodle and the garage sandwich, to be the world’s No 1 destination for food and drink is already a worrying enough finding for the Spanish education system to address. It would be vindictive to hope for more.

Maybe some of the 12% are enthusiastic food anthropologists whose motivation for going anywhere is to try the food and drink. They’ve consumed everything from yak testicles to locust wee, so fascinated are they by humankind’s huge range of nourishment techniques. A bit of academic interest, and the memory of a disappointing white ant egg soup or crispy tarantula, might really help soften the blow of a first baffled visit to the salad cart at a Harvester.

You may say I’m talking Britain down, and I’m certainly not talking it up. I would argue, though, that I’m talking it along. Food here is OK. Or rather, it’s sometimes terrible and sometimes delicious but usually neither and it averages out as fine. Lots of us are really fat now – that’s got to be a good sign.

The British Ambassador to Spain betrayed weaknesses in our cooking, even as he spoke up for it: “The idea is to combat the stereotype about British food and drink and promote the idea that we take ideas from around the world and we adapt them for this cosmopolitan cuisine we know today.”

What does that mean? Despairing of our grim native fare, we steal dishes from other countries and slightly ruin them? Put chorizo in the paella and cream in the bolognese and make baguettes with the consistency of sponge? Or was he saying that our comparative dearth of culinary excellence has allowed us a greater open-mindedness to other cultures’ food traditions, which has now dragged our own food standards slightly closer to par?

Alas, the stereotype bemoaned by the ambassador has its basis in truth: delicious food has never been a cultural priority. In our collective national soul, we don’t believe that the niceness of meals is that important. Perhaps on special occasions, but not every day.

The fact that food has improved in Britain is a sign, not of a major change in those cultural priorities, but of two other factors: how international we’ve become and our competitive spirit. The food has been brought up to standard, for the same reasons that we’ve put in proper coffee machines and wifi – to show we’re keeping up. We proudly note how highly the restaurants of chefs like Heston Blumenthal come in international rankings even as we peel the film off our microwave dinners. In food, as in cycling, Britain can now win.

**I - Old English Fare.**

**(Extract from The Gourmet's Guide to London By Newnham-Davis, 1899)**

WHEN a foreigner or one of our American cousins, or a man from one of the Colonies, comes to England, the first question he generally asks is: “Where can I get a typical good old English dinner?” Good old English fare is by no means unabundant in London -and old English fare I would define as being the very best native material, cooked in the plainest possible manner.

When men on short commons on an exploring expedition, or on a sporting trip, or on active service, talk of the good things they will eat when they get home to England, the first idea that occurs to most of them is how delightful it will be to eat a good fried sole once again; and with fried sole may be coupled English bacon, for no bacon anywhere else in the world is as good as that which the kitchenmaids fry in thousands of British kitchens. Perhaps the Channel sole and the bacon of the Southern Counties, Oxford marmalade and Cambridge sausages belong to the home breakfast-table more than to meals in the haunts of the gourmet.

Now and again I meet in great restaurants such good English dishes as Lancashire hot-pot and gipsy pie, which is an admirable stew of chicken and cabbage, shepherd’s pie, in which the minced meat is, covered with a well-browned layer of mashed potato. The pork-pie now seems sacred to railway refreshment-rooms, picnics and race-courses. Oysters are real British fare, though other countries have learned from us to appreciate them.

The typical British dinner most often quoted is that which the Lord Dudley of the thirties, a noted epicure, declared was a dinner “fit for an emperor,” and it runs thus: “A good soup, a small turbot, a neck of venison, duckling with green peas, or chicken with asparagus, and an apricot tart.”

One of the most typical British dinners I have eaten was that which a ‘gallant colonel, who very worthily filled the mayoral chair at Westminster, used to give annually at the Cavour Restaurant. It consisted of a large turbot, a sucking-pig nicely roasted, and apple pudding. Roast sucking-pig is a dinner dish better understood in England than anywhere else in the world. When the Duke of Cambridge, brother of George the Fourth, was entertained in princely fashion at Belvoir, and was shown the menu of a dinner on which a great French chef had ex-hausted all his inventiveness, and was asked if there were any dishes not included in the feast for which he had a fancy, answered that he would like some roast pig and an apple dumpling, both good British dishes!

**SECTION A: 40 MARKS**

*Answer* **all** *of the following questions*

*The first extract, “We should take pride in Britain’s acceptable food,” is from an article in The Guardian written by comedian David Mitchell about modern British food.*

*The second extract, “Old English Fare,” is from a book written by Lieutenant Colonel Newnham-David in which he wrote about British food and reviewed restaurants he’d visited at the end of the nineteenth century.*

**Read the extract of the article published in The Guardian in the separate Resource Material.**

**A1.** (a) According to The Times, what percentage of Spaniards considered the UK to be the best place for food and drink? [1]

(b) What two things is Britain considered “the land of”? [2]

**A2.** How does the Mitchell persuade is that British food is, for the most part, not all that great?

You should comment on:

* What he says
* His use of language and tone
* The way he presents his arguments about the mediocrity of British food [10]

**To answer the following questions you will need to read book extract by Newnham-Davies.**

**A3.** (a) How does he define “old English fare”? [1]

(b) Which two English towns does he mention as producing excellent food? [1]

 (c) Name one of the members of the Royal Family mentioned by Newham-Davies. [1]

**A4.** What do you think and feel about Newnham-Davis’ description of British food?

You should comment on:

* What is said
* How it is said

*You must refer to the text to support your comments.* [10]

**To answer the following questions you will need to use both texts.**

**A5.** Using information from both texts explain how British food has changed over time. [4]

**A6.** Both of these texts are about British food. Compare the following:

* The writers’ attitudes towards British food
* How they make their views clear to the reader

*You must use the text to support your comments and make it clear which text you are referring to.* [10]

**SECTION B: 40 marks**

*Answer Question B1* ***and*** *Question B2.*

*In this section you will be assessed for the quality of your writing skills.*

*For each question, 12 marks are awarded for communication and organisation; 8 marks are awarded for vocabulary, sentence structure, punctuation and spelling.*

*Think about the purpose and audience for your writing.*

*You should aim to write about 300-400 words for each task.*

**B1.** Tourism agency Visit Britain wants to attract more tourists to Britain.

**Write a guide about food and drink in the United Kingdom – aimed at foreign visitors.**

 You could include:

* Special dishes worth trying.
* The best places to eat and drink on different budgets.
* Some foods tourists might wish to avoid! [20]

**B2.** Imagine you have recently visited a restaurant with friends or family where you received terrible service.

**Write a formal letter of complaint outlining details of when you were there, what went wrong and what you’d like the restaurant manager to do about it.** [20]