

## Set xx ESOL (QCF) Skills for Life Speaking and Listening Level 2

### Mark Scheme for Part C: Listen and Respond

To achieve the Assessment Criteria the candidate must:

LO	AC	Notes for Assessment	LO 1 AC Met X/✓	LO 2 AC Met X/✓	LO 3 AC Met X/✓	LO 4 AC Met X/✓	Candidate Responses Assessor Notes
1	1.1	follow the main points to make some reference to cooking stuffed peppers when answering questions.	✓				
1	1.2	identify the required detailed information to answer questions.  Allow <b>one</b> incorrect response from questions in Task C.	✓				
1	1.3	correctly follow the assessor instructions for the task.	✓				
1	1.3	follow the text instructions and respond appropriately to the instructions to answer questions.	✓				
2	2.1	generally use clear pronunciation so they can be understood when answering questions.		✓			
2	2.2	generally use appropriate language and content to answer questions.		✓			
3	3.1	answer questions to present the required information with appropriate detail and register.			✓		

Assessor has only ticked boxes, no comments offered. One example of a question answered is expected here. These can be ticked on the QP to show candidate has responded appropriately. This evidence should accompany the LO & UAR.

# Set xx ESOL (QCF) Skills for Life

## Speaking and Listening Level 2

### Mark Scheme for Part C: Listen and Respond

Questions and Sample Responses	Candidate Responses Assessor Comments
<p><b>1. What is the next step after putting the peppers onto a greased baking tray?</b></p> <p>Accept any <b>one</b> of the following:</p> <ul style="list-style-type: none"> <li>• <i>bake the peppers</i></li> <li>• <i>cook at 200c, gas mark 60</i></li> <li>• <i>cook for 25-30 minutes.</i></li> </ul>	<p>1. 8.49.</p> <p>Put for 200c and gas mark 6 for 25-30 minutes</p>
<p><b>2. What indicates that the onion and garlic are cooked perfectly?</b></p> <p>Accept any <b>one</b> of the following:</p> <ul style="list-style-type: none"> <li>• <i>soft</i></li> <li>• <i>see-through</i></li> <li>• <i>not brown.</i></li> </ul>	<p>2.</p> <p>Soft, not brown.</p>
<p><b>3. Identify two ingredients that should be added to the rice and walnut mixture.</b></p> <ul style="list-style-type: none"> <li>• <i>(chopped) basil</i></li> <li>• <i>parsley</i></li> <li>• <i>seasoning.</i></li> </ul>	<p>3.</p> <p>Basil &amp; Parsley</p>
<p><b>4. What two things indicate that the peppers are cooked?</b></p> <p>Accept any <b>one</b> of the following:</p> <ul style="list-style-type: none"> <li>• <i>soft</i></li> <li>• <i>brown around the edges.</i></li> </ul>	<p>4.</p> <p>Soft brown round the edge</p>
<p><b>5. From the text, give two ways that the stuffed peppers can be served to make a more filling meal.</b></p> <p>Accept <b>one</b> of the following:</p> <ul style="list-style-type: none"> <li>• <i>(grilled) fish</i></li> <li>• <i>(roasted) chicken.</i></li> </ul>	<p>5.</p> <p>grilled fish roast chicken.</p>
<p><b>6. Why must the pre-cooked rice be stored in a refrigerator?</b></p> <ul style="list-style-type: none"> <li>• <i>prevent / stop / kill spores</i></li> <li>• <i>prevent food poisoning.</i></li> </ul>	<p>Prevent spore. food poisoning</p>

**7. Give two other pieces of information from the text that was read to you.**

- 'Dish of the day'
- ✓ serves four (people)
- ingredients: 4 red peppers / 1 small onion / 1 clove of garlic / 100 grams of pre-cooked rice / 50 grams of chopped walnuts / olive oil
- peel / chop onion / garlic
- ✓ wash the peppers / clean safe to eat
- slice top off each
- remove seeds
- use a tablespoon to push in rice mixture
- put tops back on
- spray with olive oil
- ensure rice is piping hot
- serve as a light lunch
- serve with (warm crusty) bread / green salad.

**Accept any of the responses from Questions 1-4 not previously used.**

**Accept any reasonable variations for any of the above questions.**

**Do not accept responses that are not drawn from the task.**

recipe is for 4 people

wash the pepper  
to safe for eating

Inaccurate grammar "That is mean that food not must been poisoning."

Acceptable as question is clearly answered despite the grammar errors.

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