

Please check the examination details below before entering your candidate information

Candidate surname

Other names

Centre Number

Candidate Number

Pearson Edexcel International Advanced Level

Monday 13 January 2025

Morning (Time: 2 hours)

Paper
reference

WEN03/01

English Language

International Advanced Level

UNIT 3: Crafting Language (Writing)

You must have:

Source Booklet (enclosed)

Total Marks

Instructions

- Use **black** ink or ball-point pen.
- **Fill in the boxes** at the top of this page with your name, centre number and candidate number.
- Answer **BOTH** questions.
- Answer the questions in the spaces provided
– *there may be more space than you need.*

Information

- The total mark for this paper is 50.
- The marks for **each** question are shown in brackets
– *use this as a guide as to how much time to spend on each question.*

Advice

- Read each question carefully before you start to answer it.
- Check your answers if you have time at the end.

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(Total for Question 1 = 20 marks)

TOTAL FOR SECTION A = 20 MARKS



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(Total for Question 2 = 30 marks)

TOTAL FOR SECTION B = 30 MARKS
TOTAL FOR PAPER = 50 MARKS



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Topic: Bread

The following texts all deal with the topic of bread and baking.

Text A: An edited blog entry from the website of a wholesale artisan bakery based in the USA.

The Origin of Bread

So, what is bread? Basically, it's a paste of flour and water, cooked over or surrounded by heat.

According to history, the earliest bread was made in or around 8000 BC in the Middle East, specifically Egypt. The quern was the first known grinding tool. Grain was crushed and the bakers produced what we now commonly recognize in its closest form as chapatis (India) or tortillas (Mexico).

Did you know that the Egyptians were skilled beer brewers? It's thought that their brewing expertise combined with the warm climate, produced the world's first sourdough... through their adding wild yeast to the bread mixture. Booze* and bread, people.

Throughout the world, in the following centuries, countries developed their own versions of bread. Some leavened*, others not. Romans invented water-milling around 450 BC and as such, they took bread to what was subsequently regarded as an art form. Interestingly, the richer Romans considered whiter bread as higher quality and more suited to the educated and wealthy.

Likewise, in British medieval times, bread baking became quite the status symbol. The upper classes preferred fine, white loaves, while those of poorer status were left with the rye, bran and coarser breads.

How times have changed...

By 600 BC the Persians had invented a windmill system for milling grains, and Mexicans made the first stone-ground corn tortillas around 100 BC.

It wasn't until 1834 that the steel roller mill was invented, in Switzerland. This was revolutionary in the world of bread baking. Instead of crushing the grain, the roller system broke it open instead, thereby making it easier to separate the endosperm, germ and bran. The gluten-intolerant among us are very thankful for this invention – danke, gracias, grazie, merci*.

The addition of chemicals came into play in the 20th century. Bread became whiter, softer and lasted much longer. The flour was heavily processed but the government enforced the adding back of minerals and vitamins – the enrichment of the flour. However, in the 1970s US consumption fell. In the US it rose again in the 1980s, partly in thanks to bakers going "back to their roots" and producing artisan, rustic, healthier breads without chemicals or additives.

Interesting facts:

The Great Fire of London in 1666 reportedly was started by a baker. Oops.

The French Revolution is thought to have started because of French mobs demanding bread (and you thought you liked bread).

In the days of knights and lords, thick slices of bread called Trenchers were used instead of crockery. Bonus: no washing up, just eat your plate.

Glossary

*Booze – colloquial reference to alcohol

*leavened – bread made with an additive such as yeast to make the dough rise and expand in size

*danke, gracias, grazie, merci – ‘thank you’ in German, Spanish, Italian and French



Text B: An edited article from the website of a European TV news channel based in France.

UNESCO* lists the French baguette as an Intangible Cultural Heritage of Humanity

Imagine the cliché of a French person, and you'll probably picture someone carrying a baguette.

And rightly so – it's a national treasure and nothing beats it, or that warm nostril-tingling waft of freshly baked bread as you enter a boulangerie*.

Make no mistake: it's less a baked good and more a way of life, a symbol of the French art of living.

Well, now the baguette has (finally) been inducted into the UNESCO World Heritage List. To be precise, the "Artisanal know-how and culture of baguette bread" has officially been inscribed on the Representative List of the Intangible Cultural Heritage of Humanity.

Every year, there are roughly 100 new additions to the list from around the world, a list which aims to protect and raise awareness of cultural heritage that cannot be defined by a single place or item.

The UNESCO statement reads that the baguette is "the most popular kind of bread enjoyed and consumed in France throughout the year."

"Baguettes require specific knowledge and techniques: they are baked throughout the day in small batches and the outcomes vary according to the temperature and humidity. They also generate modes of consumption and social practices that differentiate them from other types of bread, such as daily visits to bakeries to purchase the loaves and specific display racks to match their long shape."

A French loaf story

The origins of the love affair between the French and their baguette are not clear.

There are many different theories regarding their creation, the most popular being that Napoleon III supposedly asked bakers to come up with a different shaped bread (compared to the loaf) so that soldiers could easily transport them in their trousers or boots.

The real boom began in the 1920s with the modernisation of production methods. Quicker to knead, rise and bake, the baguette dethroned the large country loaf.

Since 1993, baguettes are protected under a national law, which stipulates that traditional baguettes have to be made on the premises where they are sold and can only be made with four ingredients: wheat flour, water, salt and yeast. They also cannot be frozen at any stage or contain additives or preservatives.

Every day, 12 million French people buy a baguette.

That's 320 baguettes per second.

Glossary

*UNESCO – The United Nations Educational, Scientific and Cultural Organization is the agency of the United Nations contributing to building peace through international cooperation in education, the sciences and culture

*boulangerie – the French word for a bakery

Text C: An edited article from the Sunday magazine of a British newspaper.

Dad, bread and me: how baking gave one teenager a new zest for life

Kitty Tait was 14 when depression struck. Three years later the Orange Bakery she runs with her dad is feted by star bakers on Instagram – and they have their own book of recipes, Breadsong.

Don't, whatever you do, call it a village. Watlington, population 2,643, on the edge of the Chiltern Hills in Oxfordshire, is reputed to be the smallest town in England. "We are so proud of that fact," says 17-year-old Kitty Tait. "The townspeople, the *smallest* townspeople, are very proud of that," interjects Al Tait, Kitty's 52-year-old dad.

Watlington may be diminutive but it is perfectly formed. The Orange Bakery, especially, has developed a cult following. They come, and usually queue, for the sourdough, baguettes and focaccia, but Kitty and Al throw out all sorts of unusual and wonderful bakes. One of their proudest creations is Happy Bread, made from doughnut dough, caramel and sea-salt flakes. If you can't make it to Watlington, there is a new Orange Bakery cookbook called *Breadsong*, named after the hiss and crackle that loaves make when they come out of the oven, a sound that some bakers think sounds like faraway applause.

The Taites are exceptional bakers but the story behind the Orange Bakery might be even more remarkable. "I wouldn't wish what's happened to us to happen to anybody," says Al when he picks me up in the work van. "But I'm so glad it has."

It began in spring 2018, when Al and his wife, Katie, started to notice that something was up with Kitty, then 14 and the youngest of their three children. Kitty was doing well at school and was known for her infectious giggle, but, almost imperceptibly, she became less sociable, more anxious. Kitty had depression and started to see a therapist in Oxford twice a week.

At home, Al and Katie tried everything they could think of with Kitty: gardening, sewing, painting. Nothing stuck. One afternoon, out of ideas, Al made a loaf using New York baker Jim Lahey's no-knead method. It wasn't particularly special, but Kitty took an interest. "It was like alchemy*," she recalls.

Both agree that the routine was as appealing as the bread. Kitty and Al made more and more loaves; Kitty took to sleeping in the kitchen, because she felt more comfortable being around her dough. "Everyone should have a bed in their kitchen," she writes in *Breadsong*. Pretty quickly, the Taites had more bread than they could ever get through as a household, so they started offering it to neighbours.

Baking has allowed Kitty to channel her energies more productively. In the early days, when she was not well enough to travel, much of this was done by "stalking" bakers and chefs she admired on Instagram. Many of Kitty's heroes have been generous with advice and some have become friends IRL*.

"For lots of girls, particularly my age, but I think older people too, Instagram can be a place where you compare yourself in a way that's really negative and slightly addictive," says Kitty. "But I wouldn't be here without Instagram. At the beginning, it enabled me to see that there was this outside world that wasn't just Watlington. And it drove me to bake better."



The bakery moved on from a subscription model to a pop-up to a permanent space on Watlington's High Street. Kitty and Al make a good team, and four years of 5am starts have done nothing to dent that. "When I got depressed and when I was dealing so badly with anxiety, you were the one who really, really understood," Kitty tells Al.

This would be an obvious time for the Orange Bakery to expand, employ more staff, open new sites. The Taites started making plans but one day not long ago, as they were mixing dough for the following morning, Kitty turned to her dad and said she wasn't ready to take a more hands-off role, mainly because she loved what they were doing now.

Kitty, perhaps remembering her age, is also aware that there might be other things in her life that have nothing to do with dough. "But I also think that bread, just like Dad, will always just be a part of me," she says. "Fundamentally, when all my fragments broke, when I was just all over the place, Dad was there and bread was there. And that's just who I am."

Glossary

*alchemy – the power to change or create things in a way that seems mysterious or magical

*IRL – in real life

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Source information

Text A: <http://lyonbakery.com/the-origin-of-bread/>

Text B: <https://www.euronews.com/culture/2022/11/30/unesco-lists-the-french-baguette-as-an-intangible-cultural-heritage-of-humanity>

Text C: <https://www.theguardian.com/food/2022/apr/24/dad-bread-and-me-how-baking-gave-one-teenager-a-new-zest-of-life-kitty-tait-breadsong-orange-bakery>

