



National
Qualifications
SPECIMEN ONLY

SQ12/AH/01

**French
Reading and Translation**

Date — Not applicable

Duration — 1 hour and 30 minutes

Total marks — 50

SECTION 1 — READING — 30 marks

Attempt ALL questions

Write your answers clearly, in **English**, in the answer booklet provided. In the answer booklet, you must clearly identify the question number you are attempting.

SECTION 2 — TRANSLATION — 20 marks

Attempt to translate the whole extract.

Write your translation clearly, in **English**, in the answer booklet provided. In the answer booklet, you must clearly identify the section number you are attempting.

You may use a French dictionary.

Use **blue** or **black** ink.

Before leaving the examination room you must give your answer booklet to the Invigilator; if you do not, you may lose all the marks for this paper.



* S Q 1 2 A H 0 1 *

SECTION 1 — READING — 30 marks

Attempt ALL questions

Read the whole article carefully and then answer, in English, ALL the questions that follow.

This article is about chefs in French suburbs.

Les Cuisiniers des Banlieues

Alain Ducasse et Thierry Marx vont chercher dans les quartiers défavorisés leurs talents de demain. Une réponse à la crise du recrutement, mais surtout une vision de la cuisine comme moyen d'intégration.

Halima, 45 ans, une aide-comptable au chômage, vivait à Sarcelles, dans une banlieue pauvre de Paris. La vie souriait peu à cette Algérienne, issue de l'immigration. Or voici qu'un jour de printemps, Halima apprit qu'un certain Alain Ducasse, chef cuisinier, voulait recruter quinze femmes de Sarcelles. Halima fut embauchée, à sa grande stupéfaction. Comment imaginer qu'elle se retrouverait aujourd'hui à préparer langoustines rôties, homard en carapace ou foie gras de canard confit? Elle n'en finit pas d'être reconnaissante à celui qui, avec son projet Quinze femmes en avenir, a bouleversé sa vie. Ainsi, aujourd'hui, elle a quitté sa banlieue et réside dans un appartement plus confortable du centre de Paris. Tandis que l'ascenseur la conduit gracieusement au 2ème étage de la tour Eiffel, l'apprentie cuisinière contemple la féerie des lumières de la ville qui se déploie sous ses yeux. Elle rejoindra le Jules Verne, le très chic restaurant panoramique de la Tour Eiffel.

Mais, il est plutôt rare qu'un grand chef cuisinier tel Alain Ducasse, qui est à la tête d'un empire gastronomique de 1600 employés, 25 restaurants et trois hôtels de luxe, se penche sur le sort de femmes d'une banlieue pauvre de Paris. Ducasse raconte comment il a voulu faire le lien entre la banlieue et l'excellence en s'engageant pour les femmes en particulier "car ce sont celles qui souffrent le plus de discriminations". A l'issue de leur formation, ces femmes seront embauchées dans les établissements de luxe où elles auront fait leur apprentissage. Certaines apprenties auront même la possibilité de devenir chef dans des cuisines à Londres!

Thierry Marx, autre star de la cuisine française, s'est aussi engagé à améliorer la vie des habitants des banlieues pauvres. Convaincu que "la cuisine de rue (sandwicheries, pizzerias, kebabs, etc...), en tant qu'artisanat de qualité, peut aider à l'intégration", cet enfant, également issu d'un quartier pauvre, créa alors son Atelier de cuisine mobile. L'atelier fonctionne à merveille, en apportant, sur place et en huit semaines, certes un diplôme mais aussi des conseils et une aide financière à de jeunes demandeurs d'emploi pour monter leur petite entreprise. "La cuisine les aide, parce qu'elle parle au cœur des gens. La cuisine, c'est tellement universel! C'est la magie de ce métier", poursuit celui qui a grandi dans une des cités de Champigny-sur-Marne, "bien placé dans le hit-parade des quartiers pourris".

Le grand rêve de Thierry Marx est aujourd'hui de fonder, en région parisienne, un centre de formation rapide qui créerait de l'élite: " Dans les quartiers pauvres, ceux qui ont réussi attirent toujours l'attention des employeurs. Devenir chef, c'est devenir quelqu'un d'important dans la société. Il faut impulser chez les jeunes une envie de ressembler à quelqu'un."

Le jeune chef d'origine algérienne Akrame Benallal, 29 ans, reste une exception en France. Il est aujourd'hui à la tête du restaurant parisien Confidentiel et vient d'être sacré "talent de demain" par les guides gastronomiques qui lui donnent quatre étoiles. Il est en train de rejoindre les grands chefs français au firmament des stars. Lui aussi dit: "Il m'arrive aujourd'hui quelque chose de merveilleux ... ».

Le grand chef Alain Ducasse regrette profondément l'attitude générale envers la gastronomie dans les banlieues: "Pourquoi la cuisine française ferait-elle rêver à l'autre bout du monde, et pas dans nos banlieues?" Et ce, alors même que le milieu de la cuisine est un moyen formidable
40 pour les jeunes de banlieue de sortir de leur milieu défavorisé. En fait, c'est l'un des meilleurs qui soient, car on peut monter très rapidement dans la hiérarchie et le salaire.

« La France est un pays dont la cuisine vient d'être classée au Patrimoine mondial de l'Unesco, mais l'ironie suprême est que les restaurateurs français manquent cruellement de personnel qualifié. Pour cette raison, sur 60 000 emplois potentiels, seulement la moitié sont pourvus,
45 faute de main d'œuvre », explique Régis Marcon. Ce dernier, un chef comme Thierry Marx et Alain Ducasse, "s'est fait tout seul" en commençant par reprendre le café-bar de son père dans le village de son enfance. Sa stratégie est de cibler les jeunes des banlieues défavorisées en leur donnant une image positive du monde du travail et en leur démontrant que cuisinier est une profession qui a de l'avenir.

50 Les grands chefs tentent donc aussi de répondre à une pénurie alarmante de personnel. Mais il y a avant tout chez eux, estime le sociologue Jean-Pierre Corbeau, "la conviction que l'art de la cuisine est d'une grande importance pour les gens car il éveille les sens comme le goût et l'odorat. De plus, ils sont persuadés que travailler en équipe dans les cuisines de grands chefs est un facteur d'intégration sociale. Ce travail donne une voix aux émotions d'un jeune de
55 banlieue. Ainsi il trouve sa place dans la société où il devient un exemple dans son milieu social. La gastronomie développe la capacité d'intégration sociale".

La cuisine va donc contribuer à sauver les banlieues, surtout si, comme l'espère Ducasse, son projet suscite d'autres vocations. En attendant, Halima continue de prendre cet ascenseur qui l'emmène au restaurant Jules Verne au 2ème étage de la Tour Eiffel. Cette année, Noël sera
60 pour elle - et pour ses enfants - le plus beau des Noëls. En plus des jouets dont ils rêvent et qu'elle sera pour la première fois en mesure de leur offrir, leur mère veut concocter un menu de fête: "Langoustines, carré d'agneau et mousse au chocolat ... »

Glossary:

La gastronomie: cooking, fine dining

Questions

Re-read lines 1–11

1. Halima works in the Jules Verne restaurant. In what ways is her life different now to how it used to be? State any **four** things. 4

Re-read lines 12–18

2. Alain Ducasse is a French chef.
 (a) In what ways is Alain Ducasse’s initiative rare? State any **three** things. 3
 (b) What happens to his employees once their training is over? State **two** things. 2

Re-read lines 28–31

3. What prompted Thierry Marx’s dream of creating an elite school? State **three** things. 3

Re-read lines 37–41

4. Alain Ducasse finds the situation regrettable. Why? 2

Re-read lines 42–49

5. Régis Marcon, also a famous chef, comments on French gastronomy.
 (a) In what ways is the situation ironic? State **three** things. 3
 (b) Describe his strategies for solving this issue. State **two** things. 2

Re-read lines 51–56

6. What comments does the sociologist Jean-Pierre Corbeau make about the importance of gastronomy for people? State **four** things. 4

Now consider the article as a whole.

7. What is the writer’s overall purpose in writing about this subject? Justify your response with close reference to the points made and the language used. 7

SECTION 2 — TRANSLATION — 20 marks

8. Translate the underlined section into English: (lines 19–25) 20
- “Thierry Marx, autre star de la gastronomie française . . . parce qu’elle parle au cœur des gens.”

[END OF SPECIMEN QUESTION PAPER]

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Marking Instructions

These Marking Instructions have been provided to show how SQA would mark this Specimen Question Paper.

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General marking principles for Advanced Higher French Reading

This information is provided to help you understand the general principles you must apply when marking candidate responses to questions in this Paper. These principles must be read in conjunction with the detailed marking instructions, which identify the key features required in candidate responses.

- (a) Marks for each candidate response must always be assigned in line with these General Marking Principles and the Detailed Marking Instructions for this assessment.
- (b) Marking should always be positive. This means that, for each candidate response, marks are accumulated for the demonstration of relevant skills, knowledge and understanding: they are not deducted from a maximum on the basis of errors or omissions.
- (c) If a specific candidate response does not seem to be covered by either the principles or detailed Marking Instructions, and you are uncertain how to assess it, you must seek guidance from your Team Leader.
- (d) Award a mark to each answer. Marks are not transferable between questions.
- (e) The marks available in this paper are as follows:
 - (i) The first set of questions (worth 23 marks) in Section 1 requires candidates to provide answers based on comprehension of information from the text. The marks available for each question generally range between 1-4 marks.
 - (ii) The last question in Section 1 is the overall purpose question. For this question candidates must draw meaning from their overall understanding of the text. There is a maximum of 7 marks available for full reference to the text and detailed comment. Pegged marks of 5/3/1 are given for degrees of reference to the text and comment. 0 marks will be given where candidates show little or no inferential skills or understanding of the overall purpose of the text.
 - (iii) Section 2 is the translation question (worth 20 marks). For this question candidates must translate the underlined section of the text. The section for translation will be divided into 10 sense units. For each sense unit, 2, 1 or 0 marks will be awarded: 2 marks for a full translation, 1 for partial translation, and 0 for an unsuccessful attempt.
- (f) We use the term “or any other acceptable answer” to allow for the possible variation in candidate responses. Credit should be given according to the accuracy and relevance of candidate’s answers. Candidates may be awarded marks where the answer is accurate but expressed in their own words.

Detailed Marking Instructions: Section 1– Reading

Question		Expected answer(s)	Max mark	Additional guidance
1		<p><u>Then:</u></p> <ul style="list-style-type: none"> • she used to be an unemployed assistant accountant • she lived in Sarcelles, a poor suburb of Paris • her life as an Algerian immigrant offered no joy <p><u>Now:</u></p> <ul style="list-style-type: none"> • however, she has been accepted on Alain Ducasse’s programme and she prepares fine gourmet dishes • she lives in comfortable accommodation <p><i>Any four of the above five points for a maximum of 4 marks</i></p>	4	<p>Markers should use their professional judgement, subject knowledge and experience, and understanding to award marks to candidates’ responses.</p> <p>Markers should ignore extraneous material that does not contradict the answer.</p>
2	a	<ul style="list-style-type: none"> • he is the head of a big empire based on gastronomy which includes 1600 employees, 25 restaurants and 3 luxury hotels • yet he was interested in the fate of women from the poor suburbs • he wanted to make a link between deprived areas and excellence • he wanted to help women in particular as they suffer the most from discrimination <p><i>Any three of the above four points for a maximum of 3 marks</i></p>	3	
2	b	<ul style="list-style-type: none"> • when they have finished their training they will be employed in the luxury establishments where they have done their apprenticeships • some of the women on the programme may even become chefs in London 	2	
3		<ul style="list-style-type: none"> • he wanted to inspire young people to be like people who have done well • in deprived areas people who have been successful always attract the attention of employers • becoming a chef is akin to becoming someone in society 	3	

Question		Expected answer(s)	Max mark	Additional guidance
4		<ul style="list-style-type: none"> • regrets the general (negative) attitude towards gastronomy in the suburbs • French cuisine makes people dream at the other ends of the world but not in the deprived suburbs of French cities • the gastronomy industry is a wonderful social ladder (for young people from the suburbs) • in the gastronomy industry you can rapidly climb up the hierarchy and the salary scales <p><i>Any two of the above four points for a maximum of 2 marks</i></p>	2	
5	a	<ul style="list-style-type: none"> • France is a country where gastronomy has been given world-heritage status by UNESCO • yet French restaurateurs are very short of qualified manpower/staff • every year only half of the sixty thousand jobs have been filled (due to lack of staff) 	3	
5	b	<ul style="list-style-type: none"> • targeting the young people in the suburbs by giving them a positive image of the world of work • showing them that gastronomy is a profession which gives you a bright future 	2	
6		<ul style="list-style-type: none"> • for famous chefs, the idea that cooking stimulates the senses like taste and smell • working as a team promotes (in famous restaurants) social integration • through allowing a young person from the suburbs to express his/her emotions, he/she will become integrated into society • this young person will then be a role model in the suburb where he/she lives 	4	

Question	Expected answer(s)	Max mark	Additional guidance									
7	<p>Possible answers include:</p> <ul style="list-style-type: none"> The purpose of the writer is to inform about this subject in a positive light. The writer clearly portrays a positive image of the role of chefs in French society. From the very beginning of the article, a connection is made between success and the “banlieue”. For example, in the introduction, the negative concept of the “quartiers défavorisés” is counter-balanced by the description of the budding chefs as “talents de demain”. Gastronomy is consistently linked with the positive concept of helping social integration, eg in the introduction, lines 48-51 and lines 60-61; and the fact that lines 43-44 are spoken by the chef Alain Ducasse and lines 56-61 are quoted from the sociologist Jean-Pierre Corbeau gives weight and credence to this point of view as they come from different career backgrounds and are acknowledged experts in their fields. There is much use of symbolism to suggest that the inhabitants of deprived areas can improve their lives through participation in the chefs’ programmes: Halima takes the lift, which symbolises the social ladder, to the second floor of the Eiffel Tower (paragraph one) and again in the final paragraph thus rounding off the article neatly on a symbolically ‘high’ note. There is another reference to the word “ascenseur” when Ducasse refers to cooking as a way of rising up the social hierarchy and achieving success. The idea of reaching the stars/heavens through a career in gastronomy is also alluded to when Akrame Benallal is described as reaching the ranks of top French chefs “au firmament des stars”. The use of the word “firmament” is significant as it is quite poetic and literary and suggests very meaningful progress and success. 	7	<table border="1"> <thead> <tr> <th data-bbox="1272 258 1688 331">Pegged Marks</th> <th data-bbox="1688 258 2098 331">Criteria</th> </tr> </thead> <tbody> <tr> <td data-bbox="1272 331 1688 801">7 OR 5</td> <td data-bbox="1688 331 2098 801">The candidate provides a clear, concise and reflective answer, drawing inferences which are entirely appropriate, analytical and which demonstrate a sophisticated and accurate reading of the text. The answer clearly relates to the advice given in the Expected answers column, or any other equally appropriate response.</td> </tr> <tr> <td data-bbox="1272 801 1688 1152">3 OR 1</td> <td data-bbox="1688 801 2098 1152">The candidate provides an answer which may contain some degree of misreading, but which offers evidence of appropriate inferencing skills. The candidate may, however, tend to supply information from the text with little attempt to draw inferences.</td> </tr> <tr> <td data-bbox="1272 1152 1688 1436">0</td> <td data-bbox="1688 1152 2098 1436">The candidate’s answer simply provides information to be found in the text with no attempt to draw inferences.</td> </tr> </tbody> </table>	Pegged Marks	Criteria	7 OR 5	The candidate provides a clear, concise and reflective answer, drawing inferences which are entirely appropriate, analytical and which demonstrate a sophisticated and accurate reading of the text. The answer clearly relates to the advice given in the Expected answers column, or any other equally appropriate response.	3 OR 1	The candidate provides an answer which may contain some degree of misreading, but which offers evidence of appropriate inferencing skills. The candidate may, however, tend to supply information from the text with little attempt to draw inferences.	0	The candidate’s answer simply provides information to be found in the text with no attempt to draw inferences.	
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0	The candidate’s answer simply provides information to be found in the text with no attempt to draw inferences.											

Question	Expected answer(s)	Max mark	Additional guidance
	<ul style="list-style-type: none"> • The title of the text “étoiles montantes” also links in with the idea of cooking being a vehicle for upward social mobility and success. • Halima working on the second floor of the Eiffel Tower, the iconic monument most closely associated with France, suggests that Halima, Algerian by origin, has become integrated into French society through participating in the programme. The name of the restaurant, Jules Verne, also suggests an exciting voyage of discovery, an adventure upon which she is embarking. • There are allusions to fairy tale motifs to suggest the transformative effects of the chefs’ initiatives on the lives of inhabitants in deprived areas: Halima contemplates the “féerie de lumières” from the second floor of the Eiffel Tower, the fairy tale world which stretches before her. For the first time she is able to provide her children with their dream gifts and fancy dishes. This reminds us of the happy ends often found in fairy tales: from rags to riches. The writer clearly wants to finish the article on a very positive point. • Lengthy quotations from chefs and a sociologist lend weight to the idea that the chefs’ initiatives can change the lives of the inhabitants of deprived areas for the better. • The writer’s reference to the fine and sophisticated dishes in the third and final paragraphs suggests a newly prosperous existence for Halima through her participation in the programme. • But at the same time, the writer wants to convey the positive idea that cooking is universal: as Thierry Marx comments, “La cuisine, (...) kebabs...”. It thus serves as a metaphor for integration in French society, drawing together people of diverse origins and social standing. <p>Any other pertinent/relevant points should be accepted.</p>		

Detailed Marking Instructions: Section 2 – Translation

Question	Expected answer(s)	Max mark	Additional guidance
	<ul style="list-style-type: none"> • Thierry Marx, autre star de la gastronomie française, : • Thierry Marx, another star of French gastronomy/ cooking, • s’est aussi engagé à améliorer la vie des habitants des banlieues pauvres. : • has also committed himself to improving the life of the inhabitants of the poor suburbs/deprived areas. • Convaincu que “la cuisine de rue - sandwicheries, pizzerias, kebabs ..., en tant qu’artisanat de qualité, : • Convinced that street food - sandwich bars, pizzerias and kebab stalls ..., as quality homemade products, • Peut aider à l’intégration: • can help/aid integration • cet enfant également issu d’un quartier pauvre, : • this child, also from a poor neighbourhood, • créa son Atelier de cuisine mobile. : • created his mobile cooking workshop. • L’atelier fonctionne à merveille, en apportant, sur place et en huit semaines, : • The workshop works extremely well/perfectly, providing, onsite and in eight weeks, 		<p>The translation into English is allocated 20 marks. The text for translation will be divided into a number of sense units. Each sense unit is worth 2 marks, which will be awarded according to the quality and accuracy of the translation into English. In assessing the candidate’s performance, the descriptions detailed below will be used. Each sense unit will be awarded one of the marks shown.</p> <p>2 - Good: Essential information and relevant details are understood and conveyed clearly and accurately, with appropriate use of English</p> <p>1 - Satisfactory: Essential information is understood and conveyed clearly and comprehensibly, although some of the details may be translated in an imprecise or inaccurate manner. The key message is conveyed in spite of inaccuracies and weaknesses in the use of English</p> <p>0 - Unsatisfactory: The candidate fails to demonstrate sufficient understanding of the essential information.</p>

Question	Expected answer(s)	Max mark	Additional guidance
	<ul style="list-style-type: none"> • certes un diplôme mais aussi des conseils et une aide financière: • not only a qualification, but also advice and financial support/a grant • à de jeunes demandeurs d'emploi pour monter leur petite entreprise. • to young job seekers in order to set up their own small businesses • “La cuisine les aide, parce qu’elle parle au cœur des gens.”: • “Cooking helps them because it speaks to people’s hearts.” 		

[END OF SPECIMEN MARKING INSTRUCTIONS]

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Change since last published:

Amendments to General Marking Principles.