

Tapescript

Narrator: **Part 1**

Paul is listening to a radio programme.

Part 1A

You now have 10 seconds to study the questions below. *(10-second music)*

Now, listen to the radio programme. While you're listening to the programme, answer the questions. The programme will be played **once** only. The programme will begin now.

Cook: *[Lead in with music]* Good morning and welcome to *Master Cook*. This programme is to teach children how to become better cooks. On today's programme we have a very easy recipe for soft and hard boiled eggs. So, let's begin.

First get some eggs. Large eggs are best for this recipe.

Next, fill the saucepan with water and make sure there is enough water to cover the tops of the eggs.

Put the saucepan on medium heat and bring the water to the boil.

When the water is boiling, use a spoon to put the eggs into the boiling water. Be careful, it will be very hot!

Gently boil the eggs in the saucepan for four minutes. If you want your eggs hard not soft, then leave them to boil for six to eight minutes.

Then take the eggs out with a spoon.

Finally cut off the top of an egg with a spoon and enjoy it with bread or toast.

That's all for today's programme. Tomorrow on *Master Cook* I will teach you how to make tasty noodles. Thanks for listening. Bye now! *[Fade out with music]*

Narrator: You now have 10 seconds to check your answers. *(10-second pause)*

This is the end of Part 1A. *(5-second pause)*

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Narrator: **Part 1B**

You now have 20 seconds to study the pictures below. *(20-second music)*

Now, listen to the radio programme again and put the pictures in the correct order. When you hear a beep *(beep)*, write the number (2 – 7) in the correct picture. Number 1 has been done as an example. The programme will be played two times. The programme will begin now.

[Cook: *[Lead in with music]* Good morning and welcome to *Master Cook*. This programme is to teach children how to become better cooks. On today's programme we have a very easy recipe for soft and hard boiled eggs. So, let's begin.

First get some eggs. Large eggs are best for this recipe.

Next, fill the saucepan with water and make sure there is enough water to cover the tops of the eggs. // *(beep)* *(5-second pause)*

Put the saucepan on medium heat and bring the water to the boil. // *(beep)* *(5-second pause)*

When the water is boiling, use a spoon to put the eggs into the boiling water. Be careful, it will be very hot! // *(beep)* *(5-second pause)*

Gently boil the eggs in the saucepan for four minutes. If you want your eggs hard not soft, then leave them to boil for six to eight minutes. // *(beep)* *(5-second pause)*

Then take the eggs out with a spoon. // *(beep)* *(5-second pause)*

Finally cut off the top of an egg with a spoon and enjoy it with bread or toast. // *(beep)* *(5-second pause)*

That's all for today's programme. Tomorrow on *Master Cook* I will teach you how to make tasty noodles. Thanks for listening. Bye now! *[Fade out with music]*]

Narrator: Listen to the radio programme again and check your answers. The programme will begin now.

Repeat [] without pause.

This is the end of Part 1. *(5-second pause)*

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