

Functional Skills English

Reading Level 1

Sample Paper 6



A City & Guilds Group Business

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October 2023 Version 0-1

Coffee Morning

Source Documents

Sample Assessment
Functional Skills English
Reading Level 1

Coffee Morning





Source Documents

Read both documents.


Use **Document 1** to answer questions 1 to 9.

Use **Document 2** to answer questions 10 to 18.

Use **both** documents to answer questions 19 and 20.



http://helpinghandsgreatcoffeemorning.com/hostacoffeemorning



ABOUT

HOST A COFFEE MORNING

TIPS

RECIPES

CONTACT US

WHAT IT'S ALL ABOUT

The Great Coffee Morning is Helping Hands' biggest fundraising event for those in need. Twice a year people all over the UK host coffee mornings and their guests donate money. Last year we raised one million pounds, but this year we can do even better. This year's dates are: **25th May and 12th November**. Put them in your diary!

FEEL GREAT ABOUT YOURSELF

Even if you've never worked in a coffee shop, this could be your chance to try being a barista for the day by whipping up some cappuccinos for your guests! And as the organiser, you can be an event planner too.

"Holding a coffee morning was hard work but gave me so much confidence. I arranged everything myself, and my guests donated £20 each. I had a smile on my face from start to finish, even when I dropped a cake. The whole thing gave me a sense of achievement! It was a great time." - Jamie, coffee morning host.

Sadaf, a regular host, agrees that the experience is rewarding. "It is so fulfilling", she said.

Why don't you join in the fun too? A brilliant charity will benefit!

SPEND TIME WITH FRIENDS

Pick one of the dates, then send out the invites! Anyone can come. Holding a quiz is one fantastic way to get people talking.

"I encourage everyone to hold one of Helping Hands' enjoyable coffee mornings. Raise money for charity whilst catching up with friends over a cuppa." - Lin, regular coffee morning host.

RECIPE IDEAS

Every coffee morning should include delicious cakes! After all, nothing goes better with coffee than cake. Try not to serve up a boring, easy to make chocolate cake though. You could make a passionfruit sponge or lime cheesecake – something a bit different will be more exciting for your guests. Baking is fun and guests will appreciate your efforts. It will taste so much better than chocolate cake.

Why not hold a baking competition? Or ask guests to bring a cake along with them. Or throw out the rules and order pizza! But find out about guests' food allergies beforehand.





RAISE MONEY

The good news is, raising money at your coffee morning is easy. Your guests will give cash for the coffee and cake you serve. Everyone loves a chance to win something, so why not charge 50p to play a tombola? It's a great way to keep large groups of people entertained while raising extra cash.

SEND MONEY




Once you've raised the money, getting it to us couldn't be simpler. Just pop a cheque in the post to: Helping Hands, PO BOX 7727, Newcastle, NE1 7HH

[Sign up](#) today!



http://bestrecipes.com/baking/ultimatechocolatecake

BEST RECIPES




ABOUT


BAKING

MEALS

DESSERTS

ULTIMATE CHOCOLATE CAKE





minutes

★★★★★
(974 ratings)

Recipe by **Mary Morel**

Mary Morel says: "Serving chocolate cake is a sure way to excite your guests! Chocolate cake is easy to make, but only if you follow the method below exactly! It can be baked in an electric or gas oven. It is vital to take into account any allergies, so ground almonds can be used instead of flour if needed. No matter how you make it, it is the perfect choice. Nothing tastes better than chocolate cake!"

Tip: The same mixture can be [used to make brownies instead](#).

Ingredients

2 bars of dark chocolate
200g butter
170g self-raising flour or 170g ground almonds
400g sugar
3 eggs, whisked
cherries to decorate

Method

1 Prepare
Cut the dark chocolate bars into pieces and melt in a bowl over hot water. Preheat the oven to 180°C, gas mark 4.

2 Mix
In a large bowl, mix the sugar and butter. Pour in the eggs and melted chocolate slowly, adding small amounts of flour at a time to stop the mixture curdling. You don't want it to separate into little bits and make your cake uneven!

If you want chocolate muffins instead of a cake, divide the mixture into a muffin tin, with two spoonfuls for each muffin. Add chocolate chips at this stage if you like.

3 Bake
Pour the mixture into a cake tin. Bake until a fork or skewer pushed into the centre of the cake comes out clean. Don't bake the cake for too long or it will end up dry. Leave to cool.

4 Decorate
Now the cake can be decorated. Fruit or nuts can be piled on top or placed in patterns. You don't need to worry about getting it perfect. Taste is much more important than looks! When you have finished, the cake can be served. You will love it!

Serves 12

Comments (203)

Abbi_Cakelover
Delicious! I don't like fruit on my cakes so I used walnuts to decorate instead.

HelenRL
This cake will have everyone coming back for a second slice.

bakinggrandma73
Your taste buds will thank you for baking this cake! It's easy to make and can be adapted to make cupcakes too. I made it for a coffee morning and everyone loved it. Coffee and cake are the perfect combination. This cake should be the main event at every coffee morning!

[more comments](#)