

Listening Comprehension

1. In which of the following restaurants has Michael Smith NOT worked?

- a) The Three Chimneys.
- b) The Three Witches.**
- c) Loch Bay.
- d) Blue Print Café.

2. Where did Michael Smith work in a kitchen for the first time?

- a) In the capital of Scotland.
- b) On the west coast of Scotland.
- c) In a village close to the Scottish Highlands.
- d) In his hometown.**

3. Did Michael Smith work in any restaurant kitchens outside Scotland?

- a) No, although he considered moving to London.
- b) No, he always worked in the Highlands and in Glasgow.
- c) Yes, he spent four years in London.**
- d) Yes, he spent a few years at a café in France.

4. Which of the following statements is TRUE?

- a) Shirley Spear offered Smith the opportunity to work at The ThreeChimneys.**
- b) Smith did not want to work on Skye, because he felt it was very remote.
- c) Smith was looking for opportunities to work on Skye and contacted Shirley Spear to get advice.
- d) Smith's wife went to check Skye out, because she was unsure about the new lifestyle for her family.

5. How long did it take Smith to open his own restaurant, after his arrival at Skye?

- a) Thirteen years.
- b) Fifteen years.
- c) Eleven years.**
- d) Sixteen years.

6. Did he open his new restaurant on Skye?

- a) Yes, because he was happy with his life on the isle.**
- b) Yes, but only because his kids asked him to do so.
- c) No, because his wife and children wanted to discover new places.
- d) Yes, because it had always been his dream to open a restaurant on Skye.

7. What does Dolores think about Smith's restaurant?

- a) She thinks it is a pity that they serve simple food, such as chips.
- b) She would prefer it to combine local products with international food.
- c) She thinks the presentation of dishes could be improved.
- d) She thinks it is appreciated by local people.**

8. Which of the following best summarises Smith's view of his job?

- a) He prefers to get help in the kitchen to be able to enjoy the atmosphere of the restaurant.
- b) He likes to do the cooking and sees a Michelin star as the result of combining good products and a lively atmosphere.**
- c) Sometimes he gets annoyed by the other people working and eating at the restaurant.
- d) He says being a chef is a rewarding profession since the job can be recognised with prizes such as a Michelin star.