

AS

ENGLISH LANGUAGE AND LITERATURE (SPECIFICATION B)

Unit 1 Introduction to Language and Literature Study

Friday 20 May 2016

Morning

Time allowed: 1 hour 45 minutes

Materials

For this paper you must have:

- an AQA 12-page answer book
- your clean copy of the *Anthology*.

Instructions

- Use black ink or black ball-point pen.
- Write the information required on the front of your answer book. The **Paper Reference** is ELLB1F.
- Answer **both** questions.
- Do all rough work in your answer book. Cross through any work that you do not want to be marked.

Information

- Your clean copy of the *Anthology* **may** be taken into the examination room. Copies of the *Anthology* taken into the examination must be clean: that is, free from annotation.
- The marks for questions are shown in brackets.
- The maximum mark for this paper is 96.
- You will be marked on your ability to:
 - use good English
 - organise information clearly
 - use specialist vocabulary where appropriate.

Advice

- You are advised to spend 45 minutes on Question 1 and one hour on Question 2.

Answer **both** questions.

Question 1

0	1
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Text A is a page taken from the National Health Service (NHS) *Livewell* website.

Text B is part of the introduction to a recipe book, *Mediterranean Food*, written by Elizabeth David and published in 1950.

Compare the ways in which the texts achieve their purposes.

You should compare:

- how the texts are structured and how they present their material
- how the purposes and contexts of the texts influence language choices.

[32 marks]

Question 2

0	2
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Writers sometimes try to persuade their readers.

Choose **two** texts from the *Anthology* in which the writers try to persuade.

Compare the ways in which these writers seek to achieve their persuasive aims.

In your answer, write about some of the following **where appropriate**:

- contexts of production and reception
- form and structure
- figurative language
- word choice
- grammar
- layout and presentation.

[64 marks]

END OF QUESTIONS

Text A

What is a Mediterranean diet?



A Mediterranean diet incorporates the traditional healthy living habits of people from countries bordering the Mediterranean Sea.

Mediterranean cuisine varies by region, but is largely based on vegetables, fruits, beans, whole grains, olive oil and fish.

The Mediterranean diet has been associated with a better quality of life and good health, including a healthier heart, a longer lifespan and good weight management.

A 2013 [study](#) found that people on a Mediterranean diet had a 30% lower risk of [heart disease](#) and [stroke](#).

You can make your diet more Mediterranean by:

- eating more bread and pasta
- eating more fruit and vegetables
- eating more fish
- eating less meat
- choosing products made from vegetable and plant oils, such as olive oil

The diet is similar to the government's healthy eating advice set out in the eatwell plate, which shows the foods needed for a balanced, healthy diet.

The [eatwell plate](#) shows how much you should eat of each food group.

This includes everything you eat during the day, including snacks. So, try to eat:

- plenty of fruit and vegetables
- plenty of bread, rice, potatoes, pasta and other starchy foods – choose wholegrain varieties whenever you can
- some milk and dairy foods
- some meat, fish, eggs, beans and other non-dairy sources of protein
- just a small amount of foods and drinks high in fat and/or sugar

It's a good idea to try to get this balance right every day, but you don't need to do it at every meal. You might find it easier to get the balance right over a longer period, such as over the course of a week.

Text B**INTRODUCTION**

THE COOKING of the Mediterranean shores, endowed with all the natural resources, the colour and flavour of the South, is a blend of tradition and brilliant improvisation. The Latin genius flashes from the kitchen pans.

It is honest cooking, too; none of the sham Grande Cuisine of the International Palace Hotel.

“It is not really an exaggeration,” wrote Marcel Boulestin, “to say that peace and happiness begin, geographically, where garlic is used in cooking.” From Gibraltar to the Bosphorus, down the Rhone Valley, through the great sea-ports of Marseilles, Barcelona and Genoa, across to Tunis and Alexandria, embracing all the Mediterranean islands, Corsica, Sicily, Sardinia, Crete, the Cyclades, Cyprus (where the Byzantine influence begins to be felt), to the mainland of Greece and the much-disputed territories of Syria, the Lebanon, Constantinople and Smyrna, stretches the influence of Mediterranean cooking, conditioned naturally by variations in climate and soil and the relative industry or indolence of the inhabitants.

The ever-recurring elements in the food throughout these countries are the oil, the saffron, the garlic, the pungent local wines; the aromatic perfume of rosemary, wild marjoram and basil drying in the kitchens; the brilliance of the market stalls piled high with pimentos, aubergines, tomatoes, olives, melons, figs and limes; the great heaps of shiny fish, silver, vermilion or tiger-striped, and those long needle fish whose bones so mysteriously turn out to be green. There are, too, all manner of unfamiliar cheeses made from sheep or goat’s milk; the butchers’ stalls are festooned with every imaginable portion of the inside of every edible animal (anyone who has lived for long in Greece will be familiar with the sound of air gruesomely whistling through sheep’s lungs frying in oil).

There are endless varieties of currants and raisins, figs from Smyrna on long strings, dates, almonds, pistachios and pine kernel nuts, dried melon seeds and sheets of apricot paste which is dissolved in water to make a cooling drink.

All these ingredients make rich and colourful dishes. Over-picturesque, perhaps, for every day; but then who wants to eat the same food every day?

END OF TEXTS

**FOLD OUT THIS PAGE FOR TEXTS A AND B
ON PAGES 3 AND 4**

There are no questions printed on this page

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