

B O A R D O F S T U D I E S
NEW SOUTH WALES

2006

**HIGHER SCHOOL CERTIFICATE
EXAMINATION**

English (ESL)

Paper 1 — Language Study within an Area of Study

General Instructions

- Reading time – 10 minutes
- Working time – 1½ hours
- Write using black or blue pen

Total marks – 45

Section I Pages 2–6

25 marks

- Attempt Question 1
- Allow about 50 minutes for this section

Section II Pages 7–8

20 marks

- Attempt Question 2
- Allow about 40 minutes for this section

Section I

25 marks

Attempt Question 1

Allow about 50 minutes for this section

Answer each question in a SEPARATE writing booklet. Extra writing booklets are available.

In this section you will be assessed on how well you:

- demonstrate understanding of the ways language shapes and expresses perceptions
-

Question 1 (25 marks)

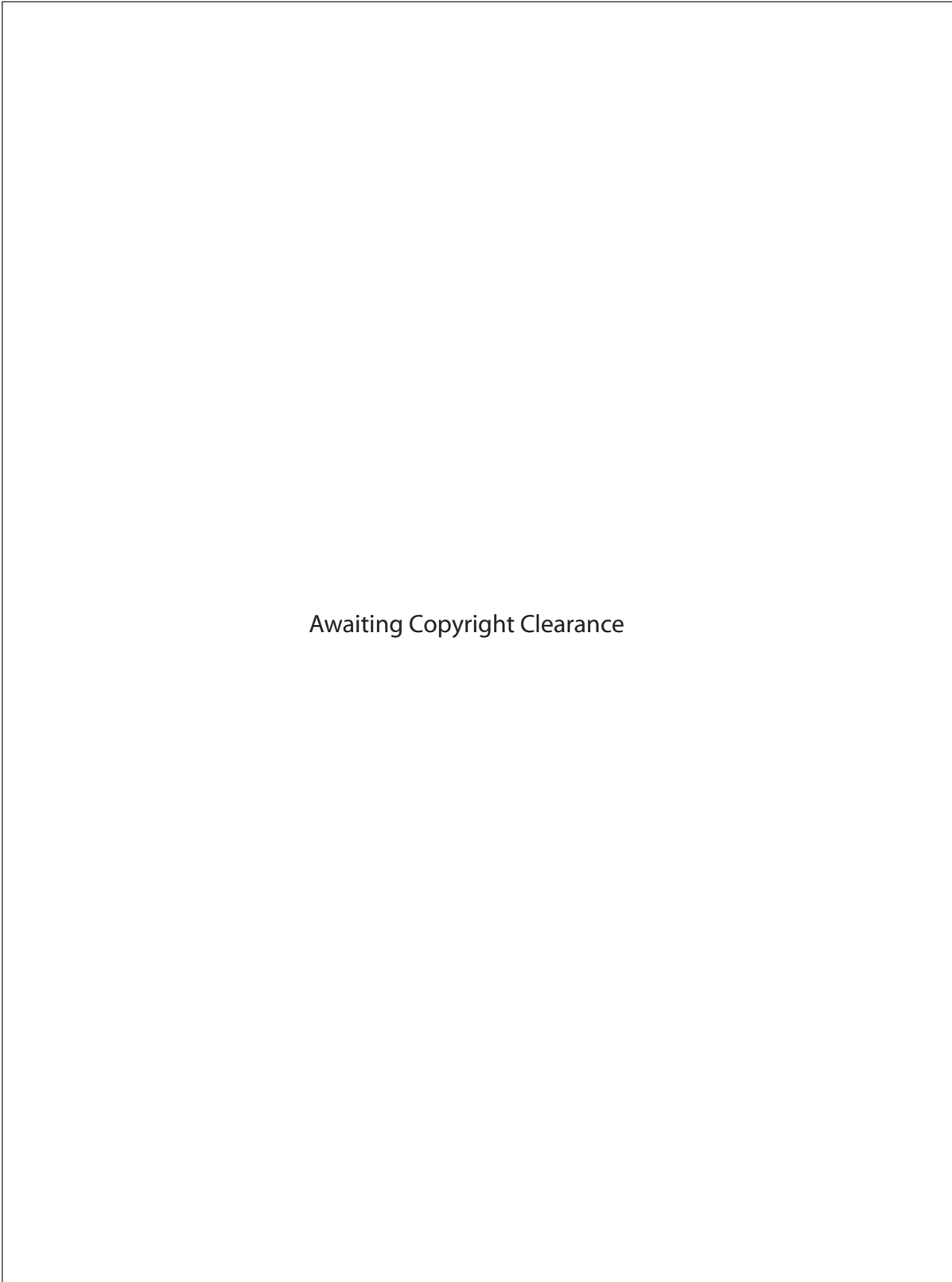
Examine **Texts one, two and three** carefully and then answer the questions on page 6.

Text one — Magazine article

Awaiting Copyright Clearance

Question 1 continues on page 3

Question 1 (continued)



Awaiting Copyright Clearance

Question 1 continues on page 4

Question 1 (continued)

Text two — Cartoon



Cartoon by Ron Tandberg from *Adolescence - A Guide For Parents* by Michael Carr, Gregg and Erin Shale, Finch Publishing, 2002

Question 1 continues on page 5

Question 1 (continued)

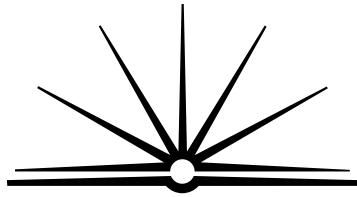
Text three — Poem

LAND

Oh white man
how can I make you understand
this love of land?
It has the touch of a child's fingertips
to a mother's lips.
Her loveliness is summer red,
pink fading gold,
as mother sun sinks to fold
herself in a cloak of night
embossed with the light
of stars from a black nation's dreamtime.

Jack Davis

Question 1 continues on page 6



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English (ESL)

Paper 2 — Modules

General Instructions

- Reading time – 5 minutes
- Working time – 1 hour
- Write using black or blue pen

Total marks – 40

Section I Pages 2–3

20 marks

- Attempt either Question 1 or Question 2
- Allow about 30 minutes for this section

Section II Pages 4–5

20 marks

- Attempt either Question 3 or Question 4
- Allow about 30 minutes for this section

Stimulus material

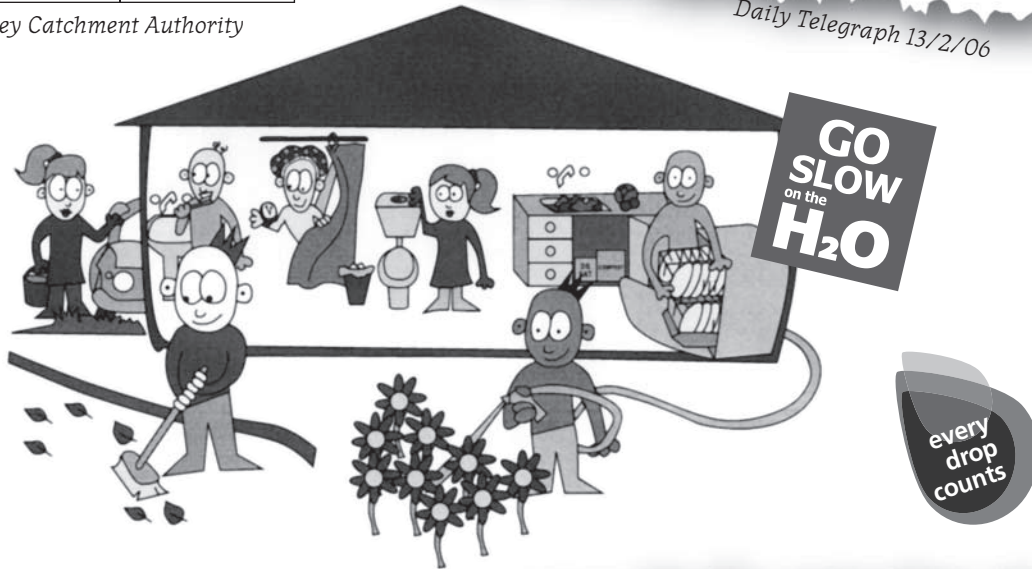
Water levels in our dams

Date	Capacity
1.7.2003	62.2%
26.4.2004	51.9%
27.10.2005	38.8%
20.1.2006	43.7%

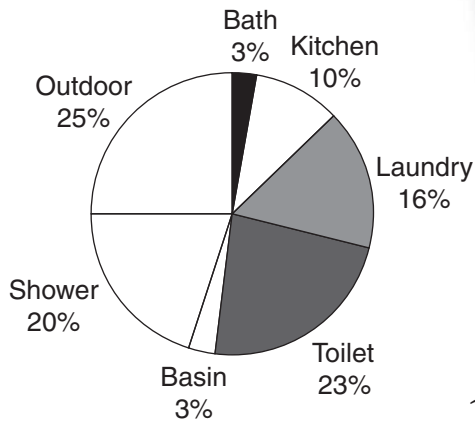
Sydney Catchment Authority

Drought tightens its grip
 ONE third of NSW is now in drought — a slight increase on last month — the latest official figures show.

Daily Telegraph 13/2/06



Where do we use water in our homes?

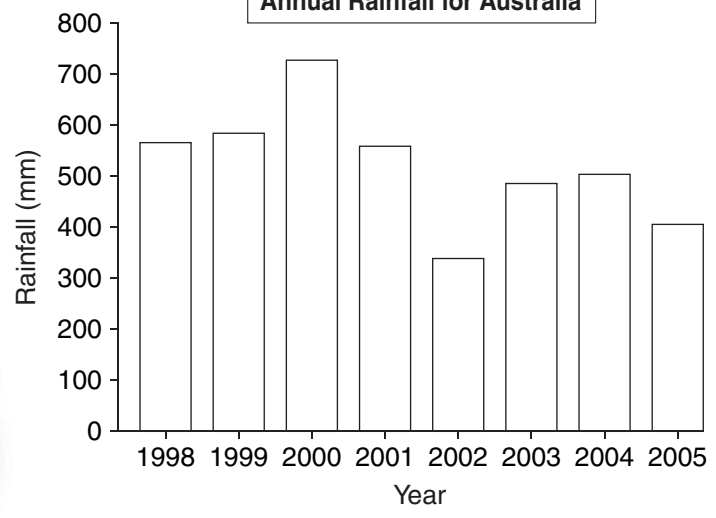


Sydney Water

‘While the recovery in the second half of the year is welcomed, the good rains in many areas are not enough to erase the long dry.’
Greg Hunt MP, Secretary to the Minister for the Environment

Breach of Water Restrictions FINE – \$220
Water Restriction Patrol 7 Days per week

Annual Rainfall for Australia



Bureau of Meteorology

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Centre Number

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Student Number

2006
HIGHER SCHOOL CERTIFICATE
EXAMINATION

English (ESL)

Listening Paper

General Instructions

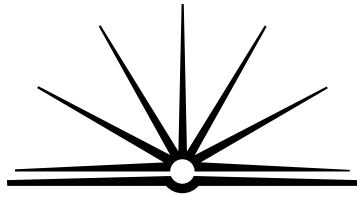
- Working time – 30 minutes including reading time and listening time
- Write using black or blue pen
- Write your Centre Number and Student Number at the top of this page

Total marks – 15

- Attempt Questions 1–5

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B O A R D O F S T U D I E S
NEW SOUTH WALES

2006

**HIGHER SCHOOL CERTIFICATE
EXAMINATION**

English (ESL) Listening Paper

Transcript

2006 HIGHER SCHOOL CERTIFICATE EXAMINATION
English (ESL) — Listening Paper

TRANSCRIPT

RICHARD: I'm Richard Fidler. Grand to have your company this morning on the Conversation Hour. Later on you'll meet the always outspoken Susan Ryan who'll be my second guest, but first I'd like you to meet Kylie Kwong. Twenty years ago you'd see the sign outside the pub offering Chinese and Australian food. Now the two styles seem to have melded together and it's getting harder to tell the difference and hooray for that I say. Beautiful, authentic Chinese cuisine. Kylie Kwong is an evangelist for good Chinese food. She has a new book called *Simple Chinese Cooking* and she's my guest in conversation this morning. Hello Kylie.

KYLIE: Hi Richard.

RICHARD: You're a fourth generation Chinese Australian, Kylie. Does your family go back to the gold rush times?

KYLIE: Ah, yes, we've actually got the largest Chinese family in Australia and my great grandfather brought our family name to Australia in the gold rush days. He had four wives and twenty six children and that's where I come from.

RICHARD: Twenty six children!

KYLIE: Twenty six children and they all lived under the same roof. They all lived in Darwin which was then called Palmerston. And then they all eventually moved to Russell Street in Melbourne where he was a Chinese herbalist and had a little practice there. He was a wonderful person.

RICHARD: Did he bring all the twenty six kids down with him to Melbourne?

KYLIE: Yes, the children were the luckiest kids because they had four mummies. You know, one for cooking, one to teach them Chinese opera, one for sewing, I mean it's the perfect way to live.

RICHARD: A mum assigned to teach you Chinese opera, that's kind of luxurious isn't it?

KYLIE: It certainly is!

RICHARD: Of course there was that first great wave of Chinese migration in that time and of course there was a subsequent one after the 1970s I suppose. In between I suppose there weren't a lot of other Chinese kids around as you grew up, Kylie?

KYLIE: Mmm. My two brothers and I were the only Asian children in our neighbourhood and at our school. But we became rather popular as soon as word got around about Mrs Kwong's soy sauce and fried rice and so on. And we were these dreadful children and especially me who nagged my mother, "can I have a birthday party this year?" I think I've had a birthday party every year. And I'd just have five of my friends around, that turned into twenty five, well everyone always came early because the food was devoured in a minute. There was no sort of pies and sausage rolls and chips. There was lots of beautiful things.

RICHARD: It's a thing that Chinese food did seem to take on very very quickly, no matter how Chinese people were treated at the time, the food was always popular.

KYLIE: I think so, I think why Chinese food is so popular is because it's very flavoursome. And people love the sort of savoury flavour that soy sauce and the salt and so on. Also Chinese food I think is very popular because it's incredibly healthy and it's very appealing. There are so many different things to eat on the table at once. It's an interesting sort of social way of eating because you're sharing. That's certainly what all of my friends, why they liked it, why they liked coming to the Kwong's house.

RICHARD: Right, and it is seen as an art isn't it? There are all sorts of layers of meaning in Chinese.

KYLIE: Yes absolutely, you know, and to understand Chinese cuisine is to understand the culture which is based on the philosophy of yin and yang and it's about trying to always achieve a balance between opposites so within a Chinese meal you will have you know, soy sauce duck which is brown and it's been braised. Then you'll have a really quick stir fry of green vegetables. You'll have a bowl of noodles, so there's this constant sort of balancing going on within the dish, within the menu, within one's life. That's what I love about it. It's a very rich culture.

RICHARD: Colour's really important too isn't it as you said there. How are colours balanced? How does that notion come into it?

KYLIE: Well let's talk about the perfect example is the famous Peking duck dish, so we're in a restaurant say, and we order the Peking duck. So, on a plate you have the white thin, steamed pancake which really has no flavour but it's got this lovely silky texture.

RICHARD: The texture isn't it? Yes, mmm.

KYLIE: Right. But it's quite bland on its own. Now to that we add some beautiful crispy mahogany-coloured duck which is hot, crispy on the outside, and it's tender in the middle, so we add that to the pancake. To this we add crunchy green raw cucumber and shallots.

RICHARD: Yum!

KYLIE: OK, so we've got bland but silky, we've got steaming hot mahogany, we've got green but cold and crunchy. OK so this is the balance coming in and the diversity of flavour, texture and ingredient. To pull all that together we put on the beautiful purple thick sweet gooey slightly spicy Hoi Sin sauce. Wrap it all up and together in the one mouthful you've got this whole explosion of flavours, textures, ingredients, colours and whatever. That's what I'm talking about. That's a perfect dish to explain that yin and yang within Chinese cuisine.

RICHARD: It is indeed, isn't it? And you never forget the first time . . .

KYLIE: And when you look at the components individually they're nice but they're non-spectacular by themselves, they're ordinary. When you put them together it's heaven.

RICHARD: I'm in conversation this morning with author Kylie Kwong and of course Chinese cuisine guru, as well, who has released a new book called *Simple Chinese Cooking*. Kylie Kwong, can you tell me a bit about the ritual of entertaining for Chinese meals? That's always been a big part of your life too, hasn't it?

KYLIE: Mmm. Well Mum and Dad were very and they still are very gregarious social people. And every second weekend I swear, every second weekend from when my two brothers and I were about five, they would have these lavish, elaborate, wonderful dinner parties for about twelve people on a Saturday evening, all their Caucasian friends. So Mum would take my two brothers and I to Chinatown first of all at eight in the morning. And that's where we learnt, you know, the art of choosing bok choy and ginger and stuff. And then we'd go to the Sydney fish markets, so she'd teach us how to choose the freshest fish and what have you. We'd go home, we'd prepare it. We'd cook it. We would greet the guests. We would fill the table up with all of these beautiful dishes. We would look at their faces. We would watch them eat. We would be so fulfilled by this whole ritual of preparing all day for our friends. It's so amazing the pleasures of the table. And then we'd finish the meal with mum's amazing fairy cakes, and she'd . . . pavlova she used to bring out all these incredibly Australian desserts.

RICHARD: A big pav after a huge Chinese meal!

KYLIE: A big pav! I said to her a few years ago, "Mum where did you learn to cook all those Australian desserts? I mean they're so Australian. Lamingtons and what have you." She said, "I don't know I just make them. They seem to go well after Chinese banquets." So because of those evenings that's where we really learnt the pleasures of the table, which of course is all about eating properly as well, it's not just about putting things in your tummy to make you full, it's sharing it with people as well.

