



Cambridge International AS & A Level

ENGLISH LANGUAGE**9093/13**

Paper 1 Reading

October/November 2023**2 hours 15 minutes**

You must answer on the enclosed answer booklet.

You will need: Answer booklet (enclosed)

INSTRUCTIONS

- Answer **all** questions.
- Follow the instructions on the front cover of the answer booklet. If you need additional answer paper, ask the invigilator for a continuation booklet.
- Dictionaries are **not** allowed.

INFORMATION

- The total mark for this paper is 50.
- The number of marks for each question or part question is shown in brackets [].

This document has **8** pages. Any blank pages are indicated.



Section A: Directed response**Question 1**

Read the following text, which is an extract from a book about the first successful ascent of Mount Everest.

- (a) Imagine you are Tenzing. Write your diary entry about the ascent to the summit. Use 150–200 words. [10]
- (b) Compare your diary entry with the extract, analysing form, structure and language. [15]

Summit of Achievement

Right on the crest itself, defying gravity, a great plaque of wind-packed snow is plastered vertically against the east face of the bedrock.

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And of course, even if they had been there, there would have been no sign, for Everest's summit is a giant snow cornice, many meters thick, blown continually up and out to the east, to curl back on itself in a great wave, so that anything left on top is soon embedded on the eastern underside of the wave.

Section B: Text analysis

Question 2

Read the following text, which is an extract from the introduction to a cookery book.

Analyse the text, focusing on form, structure and language.

[25]

from Indian Cookery

I have always loved to eat well. My mother once informed me that my passion dates back to the hour of my birth when my grandmother wrote the sacred syllable 'Om' ('I am') on my tongue with a finger dipped in fresh honey. I was apparently observed smacking my lips rather loudly.

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Starting from that time, food – good food – just appeared miraculously from somewhere at the back of our house in Delhi. It would be preceded by the most tantalizing odours – steaming basmati rice, roasting cumin seeds, cinnamon sticks in hot oil – and the sounds of crockery and cutlery on the move. A bearer, turbaned, sashed and barefooted, would announce the meal and soon we would all be sitting around the dinner table, a family of six, engrossed in eating monsoon mushrooms cooked with coriander and turmeric, *rahu* fish that my brothers had just caught in the Jamuna River, and cubes of lamb smothered in a yoghurt sauce.

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It was at this stage of innocence that I left India for London, to become a student at the Royal Academy of Dramatic Art. My 'digs'¹ were in Brent and consisted of a pleasant room and, through the kindness of my landlords, use of the kitchen.

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'Use of the kitchen' was all very well, but exactly *how* was I going to use it? My visits to our kitchen in Delhi had been brief and intermittent. I could not cook. What was worse, I felt clumsy and ignorant.

An SOS to my mother brought in return a series of reassuring letters, all filled with recipes of my favourite foods. There they were, *Kheema matar* (Minced meat with peas), *Rogan josh* (Red lamb stew), *Phool gobi aur aloo ki bhaji* (Cauliflower with potatoes) ...

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Slowly, aided by the correspondence course with my encouraging mother, I did learn to cook, eventually getting cocky enough to invite large groups of friends over for meals of *Shahi korma* or *Shahjahani murghi* (Mughlai chicken with almonds and raisins). Once certain basic principles had been mastered, cooking Indian food had become perfectly accessible.

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There is something so very satisfying about Indian cookery, more so when it is fresh and home-cooked. Perhaps it is that unique blending of herbs, spices, seasonings, as well as meat, pulses, vegetables, yoghurt dishes and relishes that my ancestors determined centuries ago would titillate our palates. At the same time, it preserves our health and the proper chemical balance of our bodies. This combination of wholesome food and endless flavours and dishes makes Indian cookery one of the greatest in the world.

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Indian food is far more varied than the menus of Indian restaurants suggest. One of my fondest memories of school in Delhi is of the lunches that we all brought from our homes,

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ensconced in multi-tiered tiffin²-carriers. My stainless steel tiffin-carrier used to dangle from the handle of my bicycle as I rode at great speed to school every morning, my ribboned pigtails fluttering behind me. The smells emanating from it sustained me as I dodged exhaust-spewing buses and later, as I struggled with mind-numbing algebra. When the lunch bell finally set us free, my friends and I would assemble under a shady *neem* tree if it was summer or on a sunny verandah if it was winter. My mouth would begin to water even before we opened up our tiffin-carriers. It so happened that all my friends were of differing faiths and all came, originally, from different regions of the country. Even though we were all Indian, we had hardly any culinary traditions in common. Eating always filled us with a sense of adventure and discovery as we could not always anticipate what the others might bring.

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¹*digs*: a slang term for 'accommodation'

²*tiffin*: an Indian English word for a light meal

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