



Cambridge IGCSE™

FIRST LANGUAGE ENGLISH

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Paper 1 Reading

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INSERT

2 hours

INFORMATION

- This insert contains the reading texts.
- You may annotate this insert and use the blank spaces for planning. **Do not write your answers** on the insert.



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

Read **Text A**, and then answer **Questions 1(a)–(e)** on the question paper.

Text A: Technology in the job application process

Companies are turning to technology to help manage applications, using chatbots to simulate human conversation and automated applicant-tracking systems to answer frequently asked questions or schedule interviews.

Though the technology is in its early stages, expect to see more automation in the interview process itself, and just because you aren't physically visiting prospective employers doesn't mean you shouldn't dress like you are. During automated interviews, applicants get a minute to read each question, then a set time to record their response. Sometimes, the opportunity to re-record is provided, but don't assume that. 'Companies increasingly use pre-recorded interviews,' says business executive, Sisi Chi. 'Some are developing Artificial Intelligence (AI) to review those interviews, listening for keywords and watching facial expressions.'

In pre-recorded interview scenarios, use the predictability of automation to your advantage. AI will ask common initial interview questions such as, 'Tell me about yourself.' Prepare for these in advance. Some new technologies scan application letters, trying to replicate old-fashioned instinct to determine whether someone would fit in, so tailoring your job-search materials for the jobs you're targeting is important.

The internet has transformed the process. Long gone are the days of randomly trudging along the high street, knocking on doors, to ask if they 'needed anyone'. Instead, you apply online and because you don't have to physically apply in person or post letters anymore, you can try for lots more jobs. But so can everybody, meaning far more applications arrive than companies have resources to read. With remote working common, the once-shallow applicant pool has deepened; more people are now applying for the same jobs, making it harder to stand out and for companies to spot the right person.

Perhaps you've heard that computerised scanners reject some applications before any human even sees them? True, so make sure your resume is AI friendly – avoid using different fonts and colours, but don't forget the human touch. Follow up applications, reaching out to the hiring manager whenever possible to show you're personable. Make sure your social media accounts are job-search ready. Show you're strategic by submitting a few thoughtfully tailored, high-quality applications rather than applying for every job in sight. And remember to set aside time to enjoy simple things such as socialising with friends to re-energise, ready for the next application.

Read **Text B**, and then answer **Question 1(f)** on the question paper.

Text B: *Signs it's time to make a bold career change!*

It's official – one in four workers are considering quitting their jobs, many through boredom. But how do you know it's finally time to take the plunge?

Research reveals employees suffering burnout are more likely to change jobs than those thriving. Managers, particularly, find their high-pressure roles can negatively affect physical or mental health in this way. If you recognise the symptoms, it's time to act. Simply register on mynewjob.com to create your account. When you apply for a job, recruiters immediately receive your profile, increasing your chances of an interview. Find yourself scanning websites daily for available jobs? We can bring you the best online job opportunities you're looking for in any industry to rekindle your love for what you do. Occasionally dreaming about quitting is normal, but regularly daydreaming about storming into your manager's office to resign is serious. If morale is low throughout the company, get out quick. 5 10

In the same position you were years ago? You're overqualified for your job. Try asking your manager for more challenging assignments or consider external opportunities. Freelancing is a popular way of working, avoiding restrictions that mean some jobs become impractical as your life needs change. Start your freelancing journey online: our website gives you information to allow you to work from anywhere, at any time. 15

Don't stay in a position that doesn't offer growth opportunities and training. If you're continually passed over for promotion, let our online automated system do the searching for you, filtering results so you see only what's relevant for you. If you feel you're underpaid, try negotiating a higher salary before you look for a new job. Many people would consider taking a pay cut to work at a company whose mission and values align with their own. If you struggle to live on your current salary though, leave. Employees quitting jobs often say lack of appreciation was a key reason. Doing great work without being acknowledged for it can be extremely demotivating. 20

The average person spends 90 000 hours at work over a lifetime, so being your true self during that time would be nice wouldn't it? Feeling authentic at work improves trust, relationships and happiness – if you're not, strategise your next move and leave on good terms. 25

Read **Text C**, and then answer **Questions 2(a)–(d)** and **Question 3** on the question paper.

Text C: Jojo's interview

Jojo and Ben have worked together since they left school, helping Ben's father to run a small hotel business in an old stone farmhouse. Ben's father has recently retired and Jojo has secretly applied for a new job at a restaurant called The Peacock.

In the fading night, I almost collided my bicycle with the large lorry completely blocking the road out of town just before the traffic lights. I waited anxiously for it to finish its delivery of frozen foodstuffs. Being behind schedule today wasn't an option. Brown boxes destined for some awful fast-food restaurant were finally off-loaded and I resumed my commute.

By dawn, I'd arrived, parked against a disused outbuilding and begun the hazardous operation of re-starting the ancient, moody generator. Still coughing from the smoke, I entered the kitchen, loudly listing the merits of solar power and onsite staff accommodation, then turned my attention to the wooden worktable peppered with curling skins of yellowing paint, fallen from the ceiling. Once everything was sanitised, I ironed my chef's apron and a shirt, before preparing the finest picnic lunch: green vegetable fritters with wild garlic pickle, all the time imagining my fantasy kitchen's gleaming stainless steel surfaces and modern equipment. 5 10

My daydream was interrupted by Ben, technically now my boss, stumbling into the kitchen.

'Why didn't you wake me, Jojo? I'll be late picking up my clients.' Since Ben's father had promoted him, Ben had changed. 'This is my chance to show I can take responsibility – they're rich visitors from the city, potential investors. Where's my clean shirt?' 15

I ticked off jobs from my worklist, before handing Ben his shirt. 'I'm your head chef, not your parent,' I said, louder than intended.

'Head chef? Only chef you mean ... and remember it's Mr Barrage now, not Ben,' Ben added, sitting down.

'Chef Josef Jocelin, not Jojo,' I muttered, packing a pristine tablecloth for the picnic and noting Ben's creased shorts, no doubt left on his bedroom floor overnight along with all his hiking gear. I consulted my watch. 'Ben, our guests.' He stood up, open-mouthed, then left the kitchen. 20

I shrugged. I needed to impress my potential new colleagues at the interview this afternoon, not Ben, whose own easy way with people I admit I envied a little. Leaving a note saying I'd be back to serve supper, I set off to cycle back to town. Turning at the traffic lights, I was pleased to find I'd arrived, spotting 'The Peacock' restaurant by the bird pictured on its sign. 25

The ancestral font of the glass-protected menu at the restaurant entrance presented delicacies, all reassuringly expensive, if outdated. Every letter curled elegantly, imitating the showy tail-feathers of the fancy fowl itself. Eventually, an elderly chef, Artur, escorted me through the restaurant, past waterfalling faded velvet curtains and immense gold picture frames displaying darkened portraits of important-looking people. To avoid doubt, I informed Artur of my own credentials, boasting of my innovative flair and passion for fresh local produce. I looked forward to working with him. 'Oh no, you're headed for Party Planet,' Artur replied coldly. 'The owner's new venture.' 30

'This is the uniform,' explained Paul, Party Planet's manager, sometime later, indicating his silver astronaut-themed attire. 'The helmet's inflatable. Fun, eh?' 35

Propelled through a door at the rear of the premises, I'd found myself in a room of plastic UFOs and cardboard space rockets fashioned into undersized chairs and surprisingly low tables. Cartoons of friendly alien lifeforms adorned the walls. 'Isn't it amazing?' Paul beamed. 'I love the little authenticating details,' – he pressed some buttons and strings of small lights lit the ceiling. 'Here's the kitchen,' he continued, pointing to a bank of microwaves and brown boxes concealed behind a floor-to-ceiling screenprint of Mars. 'First impressions?'

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'Erm ...' I began. 'I mean, the advertisement said, "a restaurant designed for our customers of the future".'

'Exactly! And while they eat here, their parents can dine in The Peacock.'

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My expression must have changed because Paul continued, 'Oh don't worry. You won't actually have to cook – it all comes frozen, ready-prepared. Kids love it: Roaring Rocket and Chips, Jumping Jupiter Juice and my favourite, Chocolate Crater Cake.'

My last hopes departed.

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