



Oxford Cambridge and RSA

**Thursday 25 May 2023 – Morning**

**A Level English Language and Literature (EMC)**

**H474/01 Exploring non-fiction and spoken texts**

**Time allowed: 1 hour**



**You must have:**

- the OCR 12-page Answer Booklet

**INSTRUCTIONS**

- Use black ink.
- Write your answer in the Answer Booklet.
- Fill in the boxes on the front of the Answer Booklet.
- Answer the question.

**INFORMATION**

- The total mark for this paper is **32**.
- The marks for the question are shown in brackets [ ].
- This document has **8** pages.

**ADVICE**

- Read the question carefully before you start your answer.



Read the **two** text extracts and **answer the question**.

**Text A** from the anthology is a transcript from an extract of a British daytime television talk-show where *Great British Bake Off* winner Nadiya Hussain is being interviewed by *This Morning* hosts Phillip Schofield and Holly Willoughby ahead of the release of a new TV show and cookbook.

**Text B** is from a website called *But Why Tho?* This site is dedicated to sharing opinions and reviews of new video games, comics, film, television, and books. This extract is a review of *Great British Bake Off* winner Nadiya Hussain's recent television baking series on Netflix called *Nadiya Bakes*.

- 1 Carefully read the **two** texts and compare the ways in which the speakers in **Text A** and the writer in **Text B** use language to convey meaning.

In your answer you should analyse the impact that the different contexts have on language use, including for example, mode, purpose and audience. **[32]**

## Text A

- NADIYA** So I had the elastic band and I would shock, and week six it snapped, and I got somebody to go off and find me an elastic band, and he found one the size of my head, and I said 'That won't do because that won't fit around my wrist'. And then I've never really worn it since. And sometimes I have and—I think the thing with panic, a panic disorder, is that you spend your whole life trying to get rid of it and then you learn in the end that it doesn't go away, you just learn to live with it, but you have to learn how to cope with it, and that's what I've learned. And now I find myself, whenever I—the one thing I never did before was that I never challenged myself and I never, I wasn't a risk-taker, I was all about doing everything to the tee, and I never scared myself, ever. And now, when somebody says, 'Do you want to do that?' and it scares me, I'm like 'Yes! Yes, I will! I'll do it!' I'm just gonna do it, because there's nothing nicer than being on the other side of fear.
- PHILLIP** Yeah.
- NADIYA** You know?
- PHILLIP** Absolutely.
- HOLLY** Facing it head on.
- NADIYA** Yeah.
- HOLLY** Good for you.
- PHILLIP** The book is, the book is fabulous and—I just love the pictures.  
*[overlapping speech, indistinct]*
- I mean look, I mean it's just so stunning, this is gorgeous. You say that, that it was a sort of a bit of a journey to find out what being British meant?
- NADIYA** Yeah, I think it's a question I ask myself. I've spent my whole life asking that question, and I'll probably never ever get an answer. But I quite like the fact that I'm really lucky, I'm a part of lots of different worlds, and there's lots of bits of me that make me who I am. And I'm very lucky because the only reason why I'm here today is because my grandparents made a sacrifice and let go of my mum and my dad and people that they love, and that's why we're here today, and we get to say we've seen the England that they've never seen. And to me that's really important, and I don't, I don't write for no reason, I write for purpose, and I know it's a cookbook, but I know somebody will pick it up and say 'You know what? I get that'. Because it's British cuisine and I've spent my whole life looking, looking for what's British in me and what makes me British, and actually if you if you put it into a search engine, 'What is British cuisine?', it says it's a set of cooked traditions, and that it's not—British cooking is not that vague.
- PHILLIP** But it's massively diverse—
- NADIYA** It's massive. Of course it is. And that's what this book is about.
- PHILLIP** Which is what you're gonna cook for us now, chicken tikka masala...
- NADIYA** Yeah.
- PHILLIP** ... which is never seen in India.
- NADIYA** No, well, no, yeah.
- PHILLIP** It was invented here.
- NADIYA** Yes, it was. It was invented for us.

## Text B

**REVIEW: “Nadiya Bakes” is Baking Genius**

13 February 2021 – by Swara Salih

Famed chef and baker Nadiya Hussain has done it again. With her newest BBC program on Netflix, *Nadiya Bakes*, viewers now get to see the making of her delectable array of sweet and savory bakes and her various techniques. It’s a superb display of her mastery over the craft and her ability to instill confidence in her viewers to tackle these recipes.

Nadiya constantly radiates joy and fun in her baking and cooking. It’s infectious to smile along with her as she makes these amazing treats. She has such a natural talent and charisma in presenting her recipes. She is an incredibly effective baking teacher. The reasoning she uses for her specific techniques and ingredients is seamless and palpable to understand. You learn the science of baking watching along with her, and again she explains everything she does so seamlessly. Even if you’re a total novice, she always makes sure to put what she’s doing in plain language for everyone to comprehend. Along with mastering the art of baking, she’s mastered the art of presentation for other hosts of cooking shows to take note of.

The recipes are incredibly innovative and accessible for audiences watching at home. From her coconut and mango cake to her tutti-frutti meringue, to blueberry scone pizza and Lebanese diamond deserts, there’s so much to take a try at. And it never feels out of grasp. Much like in her other cooking shows, Nadiya is keenly focused on accessibility and taking efficient shortcuts in her baking that will save time for audiences at home. Watching these eight episodes, you can tell how much joy she takes in sharing her recipes and encouraging her viewers to try their hand at making them. She’s a most encouraging teacher.

And the food is so colorful and diverse in origin. Particularly, Nadiya makes several dishes with South Asian and Middle Eastern origins, using ingredients like cardamom, turmeric, and tahini in her bakes. Often, when popular chefs (who tend to be white) use some of these ingredients, it’s without reverence for their origins from those cultures. There’s nothing wrong with making bold innovations in food, and indeed that is the point of cooking, but when there is blatant erasure of the people from whom the food came, it’s regressive.

But Nadiya has such deep respect and reverence for these cultures, being Desi herself and correctly identifying dishes being Lebanese. It seems like a small thing, but as Western society continues to marginalize Middle Eastern and North African (MENA) people, it’s meaningful. I’ve never approved of tahini being used in a dessert dish until now, and Nadiya makes it with delectable diligence.

Aesthetically, the food is exemplary, making all of it look all the more delicious. The cinematography for the food is top-notch, showing it from so many different angles. Nadiya makes a point to use so much color with the ingredients she uses. Even if it might be frowned upon by her mother, you can indeed use turmeric in a sweet dish for both aesthetics and taste! The designs of the cakes, puddings, tarts, and more are wonderful, and again Nadiya makes it all look so easy to do. Watching this program will have you craving some of the most aesthetically pleasing food on a cooking show that you’ll ever see.

*Nadiya Bakes* is streaming now on Netflix.

**END OF QUESTION PAPER**





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