

The Eton List Test

The Eton admissions process involves two stages:

Stage 1 - The ISEB Common Pre-Test

Applicants sit the ISEB Common Pre-Test in October or November while they are in Year 6. This is a computerised test with multiple-choice questions in English, maths, verbal reasoning and non-verbal reasoning.

Shortlisted candidates then move on to Stage 2 during the spring and summer terms of Year 6.

Stage 2 - The Eton List Test

The Eton List Test is an online predictive test which covers Mathematics, English, Verbal and Non-Verbal Reasoning.

In the English section of the Eton List Test, candidates are shown an essay with an error on each line. The text will move up at a quick pace and any errors will need to be corrected before the lines disappear.

This downloadable resource tests your child's ability to identify errors in the use of capital letters, punctuation, spelling and grammar.

Allow your child **two minutes** to go through the text.

There is **one error** on each line of the text. Your child must find and correct the error.

Answers can be found on page 3 of this document.

Panettone

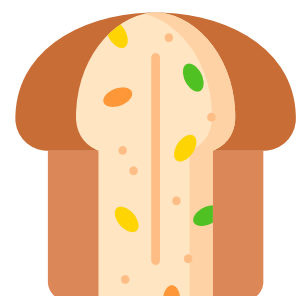
1 Panettone is a traditional Italian Christmas bread that is enjoyed all over
2 the world. It is a tall round bread with a soft, fluffy texture and a slightly
3 sweet taste. The dough is made with flour, eggs, sugar, butter and
4 natural yeast, and it is typically studded with candied orange peel,
5 raisins and other dried fruits.

6 The origins of panettone are somewhat disputed, with some sources
7 claiming that it originated in Milan in the 15th century, while others trace
8 its roots back to ancient Roman times. Regardless of its exact origins, it
9 is clear that panettone has a long and rich history in Italian culture.

10 One of the most distinctive features of panettone is its tall, dome-like
11 shape, which is achieved by baking the bread in a tall, cylindrical mould.
12 This shape is said to symbolise the rising sun and it is believed to bring
13 good luck and prosperity to those who eat it.

14 In addition to its iconic shape, panettone is also known for its association
15 with Christmas. Traditionally, panettone is only eaten during the holiday
16 season, although in places such as Japan it is consumed all year round.

17 Overall, panettone is a much-loved baked good
18 enjoyed by people all over the world, both during
19 and beyond the festive period.



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Panettone is a traditional **Italian** Christmas bread that is enjoyed all over the world. It is a tall, round bread with a soft, fluffy texture and a slightly sweet taste. The dough is made with **flour**, eggs, sugar, butter, and natural **yeast**, and it is typically studded with candied orange peel, raisins and other **dried** fruits.

The origins of panettone are somewhat disputed, with some **sources** claiming that it originated in **Milan** in the 15th century, while others trace its roots back to ancient Roman times. Regardless of **its** exact origins, it is clear that panettone has a long and rich history in Italian **culture**.

One of the most **distinctive** features of panettone is its tall, dome-like shape, which is **achieved** by baking the bread in a tall, cylindrical mould. This shape is said to symbolise the rising **sun** and it is believed to bring good luck and **prosperity** to those who eat it.

In addition to its iconic shape, panettone is also known for its association with Christmas. **Traditionally**, panettone is only eaten during the holiday season, although in places such as **Japan** it is consumed all year round.

Overall, panettone is a **much-loved** baked good enjoyed by people all **all over** the world, both during and beyond the festive **period**.

