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## Competència en llengua estrangera: anglès Sèrie 1

SOLUCIONS,

CRITERIS DE PUNTUACIÓ

I CORRECCIÓ

1. Llegiu el text següent i encercleu la lletra de la resposta correcta. [4 punts; 0,4 punts per cada cas]

Hi Carmen,

(0) you're fine! It was great to hear(1) you after so long. I was very happy to
learn you're going to travel to Japan this summer. I'm sure you'll love it. My brother(2)_
me the food there is even(3) than the Japanese food you can find in Europe. My life
hasn't changed(4), I'm still working at the same place but in another department
(5) was set up last month. My coworkers are really friendly. I(6) with them, and we
work well together. We come from different parts of the world, so when we(7)
parties, we all bring food from our own countries. Sometimes it's too spicy(8) me to
eat it, but most times I really find it delicious. I'm going to work in this department(9)
next June, and then I'll move to the company headquarters.

I don't live on my own yet because I haven't saved \_\_(10)\_\_ money but living with my parents is fine.

Well, I need to go now. Next time, we can chat online if you like. It'll be nice to see your face again!

Love,

Nadia

Exemple:					
	0.(a)Hope	b) Wish c) Expect	d) Wait		
1.	a) about	b) for	c) from	d) through	
2.	a) said	b) told	c) spoke	d) explained	
3.	a) more tastier	b) tastiest	c) most tasty	d) tastier	
4.	a) a lots	b) the lot	c) lot	d) a lot	
5.	a) that	b) than	c) whose	d) where	
6.	a) get on	b) take on	c) put on	d) go on	
7.	a) have	b) do	c) make	d) run	
8.	a) for	b) from	c) with	d) to	
9.	a) until	b) since	c) by	d) in	
10.	a) quite	b) sufficiently	c) enough	d) very	

La solució correcta està destacada amb lletra negreta.

2. Encercleu la lletra de l'opció que respon correctament a la qüestió plantejada. [2 punts; 0,4 punts per cada apartat]

## Exemple:

- 0. I don't like this food.
  - a) How nice of you!
  - (b)) You're right, it's not good.
    - c) See you later!
- 1. (On the phone) My name is Anne Richardson.
  - a) Can you spell your surname, please?
  - b) Can you write it, please?
  - c) Can you say Richardson?
- 2. Who are you voting for?
  - a) Mind your own life!
  - b) Mind your own business!
  - c) Mind your own things!
- 3. How do you do?
  - a) Pleased to meet you.
  - b) Keen to meet you.
  - c) Kind to meet you.
- 4. Can we meet at 5pm?
  - a) That feels fine; see you then.
  - b) That sounds fine; see you then.
  - c) That appears fine; see you then.
- 5. Can you pass me the drawing compass, please?
  - a) Sure, there you go.
  - b) Sure, here you have it.
  - c) Sure, here it comes.

La solució correcta està destacada amb lletra negreta.

3. Llegiu aquest text i encercleu la lletra de la resposta correcta entre les tres proposades. Baseu les vostres respostes en el contingut del text.

[2 punts; 0,4 punts per cada apartat]

## **Ketchup's Ancient History**

The ancestor of modern ketchup was completely tomato-free. Although tomato plants were brought to England from South America in the 1500s, people did not eat their fruit since some considered them poisonous. The first ketchup was a fermented fish sauce from Southern China. As far back as 300 B.C., texts mentioned the use of fermented pastes made from fish, meat and soybeans. The fish sauce, called "ge-thcup" or "koe-cheup" by speakers of the Southern Min dialect, was easy to store on long ocean journeys.

The pastes spread along trade routes to Indonesia and the Philippines, where British traders began to like the salty condiment by the early 1700s. They took samples<sup>1</sup> home and changed the original recipe.

The 18th century was a golden age for ketchup. Cookbooks showed recipes for ketchups made of oysters, mussels, mushrooms, walnuts, lemons, celery and even fruit like plums and peaches. Usually, components were either boiled down into a syrup<sup>2</sup>-like consistency or left to sit<sup>3</sup> with salt for a long time. Both these processes resulted in a highly concentrated end product: a salty, spicy flavor bomb that could last for a long time without being ruined.

Finally, in 1812, the first recipe for tomato-based ketchup appeared. It seems that James Mease, a Philadelphia scientist, developed the recipe. Before vinegar became a standard ingredient, preservation of tomato-based sauces was a problem, as the fruit would quickly decompose. Then, a new company introduced a new formulation in 1876, which contained tomatoes, distilled vinegar, brown sugar, salt and various spices.

Adaptació feta a partir del text de la pàgina web <a href="https://www.history.com/news/ketchup-surprising-ancient-history">https://www.history.com/news/ketchup-surprising-ancient-history>

## Exemple:

- 0. According to the text, ketchup
  - a) has changed very little over time.
  - b) was first a free product.
  - (c)) was very different from ketchup at present.

<sup>&</sup>lt;sup>1</sup> samples: mostres

<sup>&</sup>lt;sup>2</sup> svrup: xarop

<sup>&</sup>lt;sup>3</sup> left to sit: deixar reposar

- 1. According to the text, tomato plants
  - a) first arrived in England from another continent.
  - b) have always grown in England.
  - c) were exported to South America in the 1500s.
- 2. According to the text, the first ketchup
  - a) was made with poisonous tomatoes.
  - b) had tomato and fish in it.
  - c) was obtained from fish.
- 3. According to the text, "ge-thcup" or "koe-cheup"
  - a) was easy to transport by boat.
  - b) was the name it was given in English.
  - c) was mainly consumed on boats.
- 4. According to the text, in the 18th century, ketchup
  - a) was a vegetarian product.
  - b) was made with very few ingredients.
  - c) became a long-lasting product.
- 5. According to the text, when tomato ketchup was first created
  - a) it had lots of vinegar in it.
  - b) it was difficult to conserve.
  - c) it had the perfect formula.

La solució correcta està destacada amb lletra negreta.

4. Contesteu breument les preguntes següents:

[2 punts; 1 punt per cada apartat]

- a) Do you think it is necessary to use sauces like ketchup with food?
  - I think it's necessary because they make food taste better. A hamburger is tastier with ketchup, and chips are also very good served with this sauce.
- b) Do you think ketchup is healthy?
  - I think it's healthy because it's made with tomato, which is a good ingredient for our health. However, like everything else, you should not eat too much of it.
  - I don't think it's healthy because it normally contains lots of sugar and preservatives. If you buy ketchup without sugar, then it's much healthier.

Es proposen diverses respostes, però també es considera correcta qualsevol altra resposta que sigui coherent i demostri la comprensió del text.

