

Proves d'accés a la universitat

Llengua estrangera Anglès

Sèrie 4 - A

Qualificació	
Comprensió oral	
Comprensió escrita	
Expressió escrita	
Suma de notes parcials	
Qualificació final	

Comprovació	2a correcció

Etiqueta de l'estudiant

Ubicació del tribunal

Número del tribunal

Etiqueta de qualificació

Etiqueta de correcció

The exam consists of **THREE** mandatory parts.

In the first part, listening comprehension is assessed through 8 multiple choice questions. It is worth 3 points.

In the second part, reading comprehension is assessed through 6 open-ended questions. It is worth 3 points.

In the third part, written expression is assessed. Here, you may choose **ONE** of the two given options. It is worth 4 points.

Part 1: Listening comprehension

30 BY 30

In this radio programme you are going to hear some new words. Read and listen to them. Make sure you know what they mean.

sea urchin: eriçó de mar / erizo de mar

seaweed: algues / algas

Ready?

Now read the questions on the following page. Read them carefully before listening to the radio programme.

[Now listen to the interview.]

QUESTIONS

Choose the best answer according to the recording. Only ONE answer is correct.

[3 points: 0.375 points for each correct answer. Wrong answers will be penalized by deducting 0.125 points. There is no penalty for unanswered questions.]

		Espai per a la correcció		
		Correcta	Incorrecta	No contestada
1.	What inspired Jordan Scala to develop a plan to protect the planet? ☐ The discovery of new underwater species in the Mediterranean. ☐ The changes in marine life he observed from childhood to adulthood. ☐ The influence of Jacques Cousteau's campaigns against overfishing. ☐ A passion for documenting marine life on film.	☐	☐	☐
2.	According to Jordan Scala, what ultimately led to the destruction of Mediterranean marine life? ☐ World War II. ☐ Large scale exploitation of the sea for food. ☐ A large number of scuba diving tourists. ☐ Pollution of the sea by documentary filmmakers.	☐	☐	☐
3.	Fishermen in Cabo Pulmo ☐ requested a marine reserve and later benefited from it. ☐ opposed the creation of a marine reserve but later benefited from it. ☐ catch more fish inside the reserve than before. ☐ warn divers about sharks inside the reserve.	☐	☐	☐
4.	What does Jordan Scala say about the effect of human activity on wildlife and natural habitats? ☐ Wild animals have adapted well to changes caused by human activity. ☐ Land animals' habitat has been better protected than that of sea animals. ☐ More land is needed to farm pandas, tigers, and elephants. ☐ Human activity has removed 90 % of all fish from the ocean.	☐	☐	☐
5.	Which of the following does Jordan Scala NOT mention as an advantage of using trees, grasslands, and oceans to reduce carbon pollution? ☐ Their effectiveness. ☐ Their cost. ☐ Their long-term existence. ☐ Their naturalness.	☐	☐	☐
6.	Which of the following statements is FALSE? ☐ All three objectives are given the same priority everywhere. ☐ Protecting 30 % of the ocean is the minimum requirement. ☐ Protecting the most biodiverse areas will harm fishing. ☐ A new system is used to choose which areas to protect.	☐	☐	☐
7.	According to Jordan Scala, protecting the natural world ☐ is too expensive. ☐ requires government subsidies. ☐ requires international cooperation. ☐ requires the support of polluting industries.	☐	☐	☐
8.	Which option best describes the overall tone of the dialogue between the interviewer and Jordan Scala? ☐ Optimistic and hopeful, focussing on solutions and positive outcomes for the planet. ☐ Neutral and scientific, focussing on factual explanations and technical details. ☐ Pessimistic and resigned, focussing on the destruction of nature, which is seen as inevitable. ☐ Alarmist and fearful, emphasizing the urgency of the environmental crisis.	☐	☐	☐
		Correctes	Incorrectes	No contestades
Recompte de les respostes		☐	☐	☐
Nota de comprensió oral				

Part 2: Reading comprehension

HOW TO MAKE PIZZA LIKE A NEAPOLITAN MASTER

When you think of Italy's most memorable dishes, its beloved pizza will most likely be among your top three favourites. It's a comfort food that has become an obsession around the world. But what makes pizza from Italy so special, and where do you find the very best?

Like so many of the country's most prized gastronomic delights like wine, olive oil and cheese, the quintessential pie from Naples, where pizza was born, is now worthy of its own Designation of Controlled Origin (DOC). The city's pizza-making tradition even received Unesco recognition in 2017 as an **intangible cultural heritage** item. Naples is the hub of the *pizza napoletana*, with generations of the same family groomed in the art of being a *pizzaiolo* (pizzamaker). And each family carefully guards its recipe variations with a passion that's matched perhaps only by the city's love for its football team. There are three basic types of Neapolitan pizza: the Margherita, topped with tomato sauce, mozzarella cheese and fresh **basil**; the marinara, with no cheese and oregano and garlic instead of basil; and the "DOC", made with *mozzarella di bufala* instead of the usual *fior di latte* made from cow's milk.

Pizza is said to have originated in the city in the 1700s, after one of the essential ingredients, the tomato, was brought from Peru. But even before that, Neapolitans had been eating a version of the pita, a kind of flatbread brought from Arabic immigrants, and which eventually evolved into "pizza" in the local dialect. Most upper-class Europeans originally considered tomatoes to be poisonous, but at a time of almost famine, local Neapolitans started topping their humble flatbreads with tomatoes, and soon the creation became a staple of the city's cuisine. Today, there are more than 500 pizzerias in Naples, but only a fifth of them are certified by the True Neapolitan Pizza Association, an organisation created in 1984 to protect and distinguish authentic pies from the wannabes. Its criteria are based not only on the ingredients that go into the pie—including everything from the type of flour in the dough to the provenance of the cheese—but also the preparation, from the dough fermentation style to oven temperature. The Association now even holds an annual contest to judge which pizza makers are the best in the world.

So, how does one make an authentic Neapolitan pizza? To begin with, the dough must be made with Italian wheat flour, fresh brewer's **yeast**, water and salt. The dough must be rolled by hand or with a slow speed mixer; never using a **rolling pin**. However, twirling it in the air to oxygenate the dough might be best left to the professional *pizzaioli*. Pureed tomatoes are another necessary ingredient for a great pie—preferably San Marzano, which grow on the volcanic plains of Mount Vesuvius and are required for pizzas with DOC designation. Only two types of mozzarella should be used to get the designation: *fior di latte* made from cow's milk; or *mozzarella di bufala*, made from the milk of the water buffalo that live in the Campania and Lazio regions.

Of course, part of Neapolitan pizza's fame comes from how it's cooked. The dough must be no more than 3 mm thick and must bake for 60 to 90 seconds at a very high temperature inside a wood-burning oven, resulting in a pizza that's crispy but not burnt. It all sounds easy enough, but there is a reason why some pizzamakers are considered true masters: that moment just before a pie becomes a burned mistake often lies in an expert's eye. But even if you don't have DOC-qualified ingredients or a wood-burning oven, all you really need to make a good pie is flour, yeast, a can of tomatoes and cheese. Whatever ingredients you use, hopefully, the final result will be delicious.

Text adapted from an article by
Ondine COHANE. BBC [online] (April 17, 2020)

intangible cultural heritage: patrimoni cultural immaterial / patrimonio cultural inmaterial

basil: alfàbrega / albahaca

yeast: llevat / levadura

rolling pin: corró / rodillo

QUESTIONS

Answer the questions below using complete sentences. You may use fragments from the text unless specified not to do so.

[3 points: 0.5 points for each correct answer. Up to 0.3 points might be deducted from the total mark for lack of intelligibility in the answers provided.]

1. Why is Naples's football team mentioned in the text?
2. Find a sentence in the text that means the following: "The new dish rapidly gained popularity, becoming an essential element of Naples' gastronomy."
3. What is a *wannabe* (line 22)?
4. How does the True Neapolitan Pizza Association regulate Neapolitan pizzas? DO NOT COPY DIRECTLY FROM THE TEXT.
5. Finish the following sentence:
For a Neapolitan pizza to be considered DOC, it must have...
6. Explain IN YOUR OWN WORDS what the author means by "that moment just before a pie becomes a burned mistake often lies in an expert's eye" (lines 38-39).

1.	
2.	
3.	
4.	
5.	
6.	
Deduction for lack of intelligibility (up to 0.3 points)	
Reading comprehension score	

Part 3: Writing

Choose ONE topic. Your answer should be 125-150 words in length. There is no specific penalty for exceeding 150 words in length.

[4 points: 1 point for grammar, 1 point for vocabulary and spelling, 1 point for cohesion and 1 point for adequacy and coherence.]

1. You and some friends have been to a new restaurant in your town which you enjoyed very much. The owners ask you to write a **review** in Google or Trip Advisor to help them publicize it. Mention the type of food they serve, their best dishes, the ingredients they use, the service, the decoration, the value for money and any other aspect that is worth mentioning.
2. We all know life is full of ups and downs. Imagine you recently faced a significant personal challenge. Write a **narrative essay** for your high school's newspaper about a time when you faced this challenge. This could be an academic, emotional, or physical obstacle. Describe the situation, the decisions you made to overcome it, and the lessons you learned from the experience.

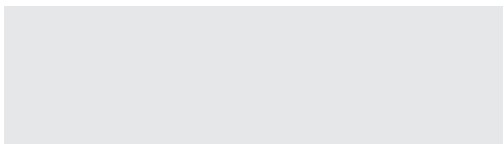
Grammar	
Vocabulary and spelling	
Cohesion	
Adequacy and coherence	
Writing score	

Comprovació:

2a correcció:

3a correcció:

Etiqueta de l'estudiant



Institut
d'Estudis
Catalans