

INSTRUCCIONES GENERALES Y CALIFICACIÓN

Después de leer atentamente el texto y las cuestiones, responda EN INGLÉS a las cinco preguntas.

Las preguntas 1, 4 y 5 ofrecen optatividad: la pregunta 1 presenta 3 cuestiones para elegir 2, la pregunta 4 presenta 6 oraciones para elegir 4 y la pregunta 5 ofrece 2 opciones para elegir solo 1. En aquellos casos en los que se conteste a más opciones de las pedidas, se corregirán solo aquellas que estén en primer lugar, descartando el resto.

TIEMPO Y CALIFICACIÓN:

90 minutos. Las preguntas 1, 2 y 4 se calificarán sobre 2 puntos cada una, la pregunta 3 sobre 1 punto y la pregunta 5 sobre 3 puntos.

TEXTO

Would You Eat Insects?

Chef Joseph Yoon is a renowned cook who is popularizing the age-old practice of eating insects. He is used to people reacting negatively to his creations: he's watched a child cry when she realized the pumpkin cake in her mouth was made with cricket powder, seen a grown adult spit out food that contained bugs and suffered racist online comments aimed at him for suggesting that scorpions are worth eating. But none of that seems to discourage Yoon. If anything, it just reaffirms the importance of his work removing stigma from this practice of eating insects. As the founder of an organization called Brooklyn Bugs and a self-described "insect ambassador", Yoon is on a mission to prove that eating insects is good for the planet—and the mouth.

Yoon's work includes giving presentations everywhere from elementary schools to Harvard and working with museums and institutions like NASA on sustainable food initiatives. Occasionally, he cooks for journalists, scientists and environmentalists. His main objective is to raise awareness about the planetary benefits and culinary joys of eating bugs. "I like to share the sense of hope and optimism, and to be able to capture people's imagination through cooking insects," Yoon said from his kitchen table in New York over some fried crickets. "The question is: how do we start changing the perception from insects as disgusting animals to something that's sustainably farmed, nutrient dense and that can add a tremendous amount of flavor to your food?"

Insect consumption has been highlighted by the UN's Food and Agriculture Organization as an important tool in addressing food insecurity for a growing global population. And, since agriculture is the second-largest greenhouse gas emitter after the energy sector, insect eating presents a good climate solution too. Crickets, for example, can provide the same amount of protein as cows for less than 0.1% of the emissions.

Yoon pointed out that people have been eating insects since long before the practice was recognized as a climate win. "There are over 2 billion people in 80% of the world's nations that are already regularly consuming insects," he said. But the stigma and disgusting factor that persist in many places, including much of the US, are what Yoon is interested in changing. His approach is to lead with the joy of eating. Learning to enjoy consuming bugs might require some training of your tastes depending on where you grew up, he said, but we apply that training whenever we try new foods from unfamiliar cultures or teach our kids to eat vegetables.

Adapted from Whitney Bauck's "Meaty, Cheesy, Coconutty: a Chef's Quest to Prove Insects Taste Delicious." The Guardian, 9 Sep. 2022.

QUESTIONS

1.- Indicate whether **TWO** of the following statements are True, False or the information is Not Given in the text (T/F/NG). In true and false cases, copy the complete sentence that contains the evidence which justifies your answer. No marks are given for only TRUE or FALSE.

- a) An important institution has emphasized the relevance of using insects to combat food problems in a world with more and more people.
- b) Research has shown that feelings of disgust are associated with eating insects in most Western countries.
- c) Bugs have only recently been included as part of human diets.

(Puntuación máxima: **2 puntos**)

2.- In your own words and based on the ideas in the text, answer the following questions. Do not copy from the text.

- a) Name two negative responses that Joseph Yoon's cooking has provoked from certain people.
- b) What type of activities does Yoon do to promote insect eating? Mention two.

(Puntuación máxima: **2 puntos**)

3.- Find the words in the text that mean:

- a) famous (paragraph 1)
- b) aim (paragraph 2)
- c) quantity (paragraph 3)
- d) strategy (paragraph 4)

(Puntuación máxima: **1 punto**)

4.- Answer **FOUR** questions (from a to f) of your choice.

Write a new sentence that has the same meaning as the one given. Use the word or expression in brackets. Do not change the word(s) given.

- a) Clothes are much cheaper than they were a few years ago. (*used*).
- b) The museum was less interesting than I expected. (*as*)
- c) I advise you to go to the dentist at least once a year. (*had better*)
- d) John is so healthy because he eats lots of fruit and vegetables. (*if*)

Complete the following sentences to report what was said.

- e) "What else did you see?"

I asked the little girl ...

Rephrase the sentence beginning with the words given.

- f) "People are spending more money on video games now than they spent ten years ago."

More money ...

(Puntuación máxima: **2 puntos**)

5.- Write between **150 and 200 words** on **ONE** of the following questions.

- a) Some people prefer to eat at restaurants or pre-made meals. Other people prefer to prepare and eat food at home. Which one do you prefer? Justify your answer.
- b) Describe a negative experience you have had when eating out.

(Puntuación máxima: **3 puntos**)

SOLUCIONES

TEXTO

Would You Eat Insects?

Chef Joseph Yoon is a **renowned**^{3a} cook who is popularizing the age-old practice of eating insects. He is used to people reacting negatively to his creations: he’s watched a child cry when she realized the pumpkin cake in her mouth was made with cricket powder, seen a grown adult spit out food that contained bugs and suffered racist online comments aimed at him for suggesting that scorpions are worth eating. But none of that seems to discourage Yoon. If anything, it just reaffirms the importance of his work removing stigma from this practice of eating insects. As the founder of an organization called Brooklyn Bugs and a self-described “insect ambassador”, Yoon is on a mission to prove that eating insects is good for the planet—and the mouth.

Yoon’s work includes giving presentations everywhere from elementary schools to Harvard and working with museums and institutions like NASA on sustainable food initiatives. Occasionally, he cooks for journalists, scientists and environmentalists. His main **objective**^{3b} is to raise awareness about the planetary benefits and culinary joys of eating bugs. “I like to share the sense of hope and optimism, and to be able to capture people’s imagination through cooking insects,” Yoon said from his kitchen table in New York over some fried crickets. “The question is: how do we start changing the perception from insects as disgusting animals to something that’s sustainably farmed, nutrient dense and that can add a tremendous **amount**^{3c} of flavor to your food?”

Insect consumption has been highlighted by the UN’s Food and Agriculture Organization as an **important tool in addressing food insecurity for a growing global population**.^{1a} And, since agriculture is the second-largest greenhouse gas emitter after the energy sector, insect eating presents a good climate solution too. Crickets, for example, can provide the same amount of protein as cows for less than 0.1% of the emissions.

Yoon pointed out that people have been eating insects since long before the practice was recognized as a **climate win**.^{1c} “There are over 2 billion people in 80% of the world’s nations that are already regularly consuming insects,” he said. But the stigma and disgusting factor that persist in many places, including much of the US, are what Yoon is interested in changing. His **approach**^{3d} is to lead with the joy of eating. Learning to enjoy consuming bugs might require some training of your tastes depending on where you grew up, he said, but we apply that training whenever we try new foods from unfamiliar cultures or teach our kids to eat vegetables.

Adapted from Whitney Bauck’s “Meaty, Cheesy, Coconutty: a Chef’s Quest to Prove Insects Taste Delicious.” The Guardian, 9 Sep. 2022.

QUESTIONS

1.- Indicate whether **TWO** of the following statements are True, False or the information is Not Given in the text (T/F/NG). In true and false cases, copy the complete sentence that contains the evidence which justifies your answer. No marks are given for only TRUE or FALSE.

a) An important institution has emphasized the relevance of using insects to combat food problems in a world with more and more people.

True: “Insect consumption has been highlighted by the UN’s Food and Agriculture Organization as an important tool in addressing food insecurity for a growing global population.”

b) Research has shown that feelings of disgust are associated with eating insects in most Western countries. **Not given.**

c) Bugs have only recently been included as part of human diets.

False: “Yoon pointed out that people have been eating insects since long before the practice was recognized as a climate win.”

(Puntuación máxima: **2 puntos**)

2.- In your own words and based on the ideas in the text, answer the following questions. Do not copy from the text.

a) Name two negative responses that Joseph Yoon’s cooking has provoked from certain people.

1- A girl cried when she discovered that her food had crickets. / A grown-up spat out food that had insects in it. / He has been the target of racist remarks for saying that scorpions can be good for you.

2- Some people have had very negative reactions – for example, a child cried after discovering she had eaten cake made with cricket powder, and an adult spat out food when realizing it contained insects.

b) What type of activities does Yoon do to promote insect eating? Mention two.

1- Yoon visits schools and universities to talk about the benefits of eating insects. / He works with museums and important organisations like NASA on food projects. / He sometimes prepares meals with insects for reporters, scientists and people concerned about protecting the environment.

2- He gives talks and presentations in schools, universities, and institutions like NASA, and he also cooks for journalists and scientists to show how tasty and sustainable insect-based food can be.

(Puntuación máxima: **2 puntos**)

3.- Find the words in the text that mean:

a) famous (paragraph 1) **renowed**

b) aim (paragraph 2) **objective**

c) quantity (paragraph 3) **amount**

d) strategy (paragraph 4) **approach**

(Puntuación máxima: **1 punto**)

4.- Answer FOUR questions (from a to f) of your choice.

Write a new sentence that has the same meaning as the one given. Use the word or expression in brackets. Do not change the word(s) given.

a) Clothes are much cheaper than they were a few years ago. (*used*).

Clothes used to be more expensive a few years ago // Clothes are not as expensive as they used to be a few years ago // Clothes are much cheaper than they used to be a few years ago.

b) The museum was less interesting than I expected. (*as*)

The museum was not as interesting as I expected.

c) I advise you to go to the dentist at least once a year. (*had better*)

You had better go to the dentist at least once a year.

d) John is so healthy because he eats lots of fruit and vegetables. (*if*)

If John didn't eat lots of fruit and vegetables, he wouldn't be so healthy. // If John is so healthy, it's because he eats lots of fruit and vegetables.

Complete the following sentences to report what was said.

e) "What else did you see?"

I asked the little girl what else she had seen // she saw.

Rephrase the sentence beginning with the words given.

f) "People are spending more money on video games now than they spent ten years ago."

More money is (being) spent on video games now than (was spent) ten years ago.

(Puntuación máxima: 2 puntos)

5.- Write between 150 and 200 words on ONE of the following questions.

a) Some people prefer to eat at restaurants or pre-made meals. Other people prefer to prepare and eat food at home. Which one do you prefer? Justify your answer.

Nowadays, people have many different options when it comes to eating. Some prefer to eat at restaurants or buy pre-made food because it is quick and convenient, while others enjoy preparing their own meals at home. In my opinion, eating at home is much better for several reasons.

First of all, cooking at home is both healthier and cheaper. When you prepare your own meals, you can choose fresh ingredients and decide how much salt, sugar or oil to use. You also save a lot of money compared to eating out regularly. Besides, cooking allows you to know exactly what you are eating, which is not always the case in restaurants or fast-food places.

Secondly, I believe that cooking at home can be a fun and creative activity. I like trying new recipes and sharing my food with friends and family. It's a great way to spend quality time together and to relax after a long day.

Of course, I also enjoy going to restaurants on special occasions, but nothing compares to the satisfaction of eating a delicious meal that you have prepared yourself in your own kitchen.

b) Describe a negative experience you have had when eating out.

A few months ago, I went to a restaurant that had excellent reviews on the internet, so I decided to give it a try with two friends. Unfortunately, the experience turned out to be a complete disaster. When we arrived, nobody greeted us for several minutes, and the waiter looked annoyed when we asked for a table. After sitting down, it took more than twenty minutes to bring us the menus, and even longer to serve the drinks.

I ordered pasta with tomato sauce and my friends ordered pizza, but when the food finally came, it was cold and tasted terrible. The pasta was overcooked and the sauce was sour, as if it had been made the day before. I complained politely, but the waiter was rude and didn't offer any solution. To make things worse, the restaurant was dirty – the tables were sticky, and I even saw a small insect near the window.

We left without finishing our food and decided never to return. Since that day, I always read more reviews carefully and prefer to eat at home or in places that I already know are clean and reliable.

(Puntuación máxima: 3 puntos)