

## TEXTO

### PANCAKE DAY

Americans are often surprised to hear that British people have a special day in celebration of pancakes. After all, American pancakes are a typical breakfast or brunch meal. Unlike American ones, British pancakes are much thinner since they don't use baking powder, so they are not fat and fluffy and, instead, are more like French crepes.

Pancake Day is on a different date every year and is a celebration unique to the UK which takes place 40 days before Easter Sunday and marks the start of Lent. This day is also known as Mardi Gras, or Fat Tuesday, because it's when people ate all the good things for the last time before starting 40 days of religious fasting. Milk, eggs and oil or butter might not seem special nowadays, but hundreds of years ago they were one of the few ways of turning a basic recipe of flour and water into something richer.

As well as using their milk and fats, people would also go to church to confess their sins to a priest. A bell used to ring at about 11 o'clock in the morning to remind people to cook their luxury ingredients and go to confession.

Olney, a town in Buckinghamshire, celebrates a tradition that started in 1445 when a woman ran out of her house to get to church in time for confession while still holding the hot pan with the pancake inside. As she sprinted, she tossed the pancake to flip it over and over again so that it didn't burn. Today, in some other towns across the UK, pancake races are held, where the racers all run and toss pancakes down the street.

On average, British people eat two pancakes per person on Pancake Day (though plenty of them will have three or four) which means 117 million home-made buns will be eaten in one day. Despite chocolate spread or syrup is also used on pancakes, the most popular topping, by far, is lemon juice and sugar.

Adapted from © <https://learnenglish.britishcouncil.org/general-english/magazine-zone/pancake-day>

#### 1. Answer the questions below based on the text. (0,4 puntos por cada respuesta correcta.

Total: 2 puntos)

- 1.1. What's the difference between American and British pancakes? (Paragraph 1)  
American pancakes are thick and fluffy due to the use of baking powder, whereas British pancakes are thinner and more like French crepes because they don't use baking powder.
- 1.2. When does Pancake Day take place? (Paragraph 2)  
Pancake Day takes place 40 days before Easter Sunday and marks the start of Lent.
- 1.3. Which ingredients do pancakes contain? (Paragraph 3)  
Pancakes contain flour, water, milk, eggs, and oil or butter.

- 1.4. Why does a bell ring at 11 in the morning? (Paragraph 3)  
A bell rings at 11 in the morning to remind people to cook their luxury ingredients and go to confession.
  - 1.5. What is the origin of pancake races? (paragraph 4)  
Pancake races originated in 1445 in Olney, Buckinghamshire, when a woman ran to church while holding a hot pan with a pancake inside. She tossed the pancake to flip it while running to prevent it from burning.
2. Find synonyms in the text for the words below. (0,4 puntos por palabra correcta. Total: 2 puntos)
- 2.1. CONTRARY TO (preposition) Paragraph 1 **UNLIKE**
  - 2.2. TRANSFORMING (verb) Paragraph 2 **TURNING**
  - 2.3. OFFENCES (noun) Paragraph 3 **SINS**
  - 2.4. THREW (verb) Paragraph 4 **TOSSED**
  - 2.5. LOTS OF (adverb) Paragraph 5 **PLENTY OF**
3. Complete the following sentences. Use the appropriate form of the words in brackets when given. (0,2 puntos por espacio correcto. Total: 2 puntos)
- 3.1. Dylan **cooked (1)** (cook) a new recipe for his brother's birthday last night.
  - 3.2. I used to eat couscous, **which (2)** is a typical Moroccan dish.
  - 3.3. **Despite (3)** raining, we went to the park **to walk (4)** (walk) our dog.
  - 3.4. Neither my father **nor (5)** my mother have ever **tried (6)** (try) Chinese food.
  - 3.5. My exam results weren't very good. If I **had studied (7)** (study) more, I **would have got (8)** (get) better marks.
  - 3.6. My father has been working for the same company **since (9)** he graduated.
  - 3.7. **During (10)** the week, children must do homework in the afternoons.

4. Complete the text with the right word from the following chart:  
(0,4 puntos por cada respuesta correcta. Total: 2 puntos)

varieties	recipes	culinary	delicious	highlighting	pastries	queuing
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Madrid's **culinary (4.1)** culture includes a huge variety of cakes and **pastries (4.2)**, some linked to special dates and celebrations and others available all year round. Using local recipes, often with an Arab influence, the sweets of Madrid also include specialties from other Spanish regions, **highlighting (4.3)** the city's role as a traditional haven for people from across the country. Spain's most popular Christmas treats are the different **varieties (4.4)** of *turrón* (nougat candy). Made with caramelised egg yolk or fruit, they can be soft or hard. There's chocolate *turrón* too! In the Christmas season, you'll see lots of people **queuing (4.5)** outside Casa Mira, the best *turrón* shop in Madrid, open since 1942. At 18, Calle Arenal, you can visit the first *Turrón* Museum where visitors can discover the history of this delicious sweet over more than 500 years.

The extra words are **delicious** and **recipes**.

Adapted from © <https://www.esmadrid.com/en/traditional-sweets>

5. Write a composition (90-110 words) on the following topic:

**What are some of the most typical dishes in your region/country? Do you like them? What are your favourite ones?**

Se valorará la coherencia textual, así como la apropiada utilización de las construcciones gramaticales, la ortografía y el vocabulario.

La puntuación máxima será de 2 puntos (1 punto: organización y desarrollo del contenido; 1 punto: riqueza léxica, corrección gramatical y ortografía). Si la expresión escrita no se ajusta al tema, la puntuación será de 0 puntos. En el caso de que no llegue al mínimo número de palabras exigido (90 palabras) o se exceda del máximo (110 palabras), la puntuación máxima será de 1 punto.

In my region, some of the most typical dishes include *paella*, *gazpacho*, and *tortilla española*. *Paella* is a rice dish made with a variety of ingredients such as seafood, chicken, and vegetables. *Gazpacho* is a cold tomato-based soup, perfect for hot summers. *Tortilla española* is a thick omelette made with potatoes and onions. I enjoy all of these dishes, but my favourite is *tortilla española* because it's simple yet incredibly tasty. I also love *jamón ibérico*, a type of cured ham that is very popular. These traditional dishes are full of flavour and a big part of our culture.