

**Proves d'Accés per a Majors de 25 i 45 anys**  
**Pruebas de Acceso para mayores de 25 y 45 años**

Convocatòria:  
Convocatoria:  
**2013**



**Assignatura: ANGLÉS**  
**Asignatura: INGLÉS**

**OBSERVACIONES/OBSERVACIONES:**

*Llegiu el text següent amb atenció, almenys dues vegades, i responeu després, en anglés i en un full d'examen a banda, les cinc preguntes formulades. Hi disposeu d'una hora. En les preguntes (1) i (5) heu d'evitar la reproducció literal de l'original.*

Lea con detenimiento, al menos dos veces, el siguiente texto y responda a continuación, en inglés y en la hoja de respuestas, a las cinco preguntas formuladas. Para ello dispone de una hora. En las preguntas (1) y (5) deberá evitar la reproducción literal del original.

**TEXT**

**REAL FOOD ON TV COMMERCIALS?**

It is easy to make a delicious-looking hamburger at home. But would this hamburger still look delicious after seven hours? If someone took a picture or made a video would anyone want to eat it? More importantly, do you think millions of people would pay money for this hamburger?

These are the questions that fast food companies worry about when they produce commercials. Video and photo shoots often last many hours. The lights that the photographers use can be extremely hot. These conditions can cause the food to look quite unattractive to consumers. Because of this, the menu items that you see in fast food commercials are probably not eatable.

How do they do a hamburger commercial? The first step towards building the perfect commercial hamburger is the bread. The food stylist tries to find the perfect piece of bread, with the perfect form. Then, the piece of bread is sprayed with a waterproofing solution to protect it when it is in contact with other ingredients, the lights, or the humidity in the room.

Next, the food stylist shapes the meat piece into a perfect circle. Only the outside of the meat is cooked—the inside is left uncooked so that the meat remains humid. The food stylist then paints the outside of the meat with a mixture of oil, and brown food coloring. Grill marks are painted on the hamburger. Finally, the food stylist selects the best tomato and lettuce he can find and sprays them with glycerin in order to make them look very fresh.

So the next time you see a delectable hamburger in a fast food commercial, remember: you're actually looking at glue, paint, and glycerin! Are you still hungry?

## **QUESTIONS**

1. **State in your own words what the text means by (paragraph 2).**  
*These are the questions that fast food companies worry about when they produce commercials. (2 marks)*

2. **Decide whether the following statements are true or false, according to the text. Write T or F. If the answer is not mentioned in the text, mark it false. (2 marks)**

- a) Hamburgers are not eatable after seven hours.
- b) The food stylist uses water to keep the bread humid.
- c) The piece of meat is partially cooked.
- d) Grill marks are obtained using artificial methods.

3. **These words are found in the text: *STEP, FOOD, FAST, ITEMS, HOT, SPRAYED, QUESTIONS, HUMID*. Choose the ones that mean the same as the following. (2 marks)**

*RAPID*

*ELEMENTS*

*WET*

*ACTION*

4. **Choose the best option (a, b or c), according to the text. Only one answer is correct. (2 marks)**

- 1) The author's primary purpose is to
  - A. convince readers not to eat at fast food restaurants.
  - B. explain how fast food companies make their food look delicious in commercials.
  - C. teach readers how to make delicious-looking food at home.
- 2) As used in paragraph 2, something is eatable if it
  - A. can safely be eaten.
  - B. does not look delicious.
  - C. seems much smaller in real life.
- 3) According to the passage, fast food companies use things like glue and glycerin on hamburgers that appear in commercials because
  - A. no one actually has to eat the food used in the commercial.
  - B. people who watch these advertisements can pay for the food being advertised.
  - C. filming a commercial can take a very long time.
- 4) Based on information in the passage, it is most important for the lettuce and tomato used in a fast food hamburger commercial to
  - A. be the perfect shape and size.
  - B. appear natural.
  - C. look fresh.

5) **Answer the questions using your own words. (2 marks)**

- 1. Do you think that companies should be punished for showing false products on TV? Give reasons.
- 2. Do you like eating fast food? Do you prefer healthy food? Why?