



GOBIERNO DEL PRINCIPADO DE ASTURIAS

CONSEJERÍA DE EDUCACIÓN Y CULTURA

ESCUELAS OFICIALES DE IDIOMAS DEL PRINCIPADO DE ASTURIAS

# PRUEBA ESPECÍFICA DE CERTIFICACIÓN DE NIVEL AVANZADO DE INGLÉS JUNIO 2016

Comisión de Evaluación de la EOI de

## COMPRENSIÓN DE LECTURA

Puntuación total

/20

Calificación

Apellidos: \_\_\_\_\_

Nombre: \_\_\_\_\_

DNI/NIE: \_\_\_\_\_

### LEA LAS SIGUIENTES INSTRUCCIONES

A continuación va a realizar una prueba que contiene **tres ejercicios de comprensión de lectura**.

Los ejercicios tienen la siguiente estructura: se presentan unos textos y se especifican unas tareas que deberá realizar en relación a dichos textos. Las tareas o preguntas serán del siguiente tipo:

- **Pregunta de completar.** Se presenta un texto con huecos (del 1 al 6) en los que falta una frase. Se proporcionan las frases en un listado (de la A a la G) que incluye 7 opciones. Deberá **elegir la respuesta correcta** rodeando con un círculo la letra de su opción en la **HOJA DE RESPUESTAS**. **Se proporciona una opción más de las necesarias y sólo una de las opciones es correcta para cada hueco.**

Ejemplo:

1      A     B     C     D     E     F     G  
Si se confunde, tache la respuesta equivocada y rodee la opción que crea verdadera.

1      A     B      C     D     E     F     G

- **Preguntas o frases incompletas,** seguidas de una serie de respuestas posibles o de frases que las completan. En este caso deberá **elegir la respuesta correcta** rodeando con un círculo la letra de su opción en la **HOJA DE RESPUESTAS**. **Sólo una de las opciones es correcta.**

Ejemplo:

1      A     B     C

Si se confunde, tache la respuesta equivocada y rodee la opción que crea verdadera.

1      A     B      C

En total, deberá contestar **20 preguntas** para completar esta prueba. Antes de responder a las preguntas, lea atentamente las instrucciones de cada ejercicio.

Dispone de **50 minutos** para responder todas las preguntas de los ejercicios que componen la prueba.

Utilice únicamente **bolígrafo azul o negro** y asegúrese de que su **teléfono móvil** y **dispositivos electrónicos** estén **desconectados** durante toda la prueba.

Trabaje concentradamente, **no hable ni se levante** de la silla. Si tiene alguna duda, levante la mano y espere en silencio a que el/la profesor/a **se acerque a su mesa**. **Espere a que le indiquen que PUEDE EMPEZAR.**

## HOJA DE RESPUESTAS

### EJERCICIO 1: INSIDE THE FLAVOUR FACTORY

1	A	B	C	D	E	F	G
2	A	B	C	D	E	F	G
3	A	B	C	D	E	F	G
4	A	B	C	D	E	F	G
5	A	B	C	D	E	F	G
6	A	B	C	D	E	F	G

### EJERCICIO 2: RYANAIR'S CUSTOMER SERVICE PROMISE IS SUBJECT TO DELAYS

1	A	B	C
2	A	B	C
3	A	B	C
4	A	B	C
5	A	B	C
6	A	B	C
7	A	B	C

### EJERCICIO 3: TEA

1	A	B	C
2	A	B	C
3	A	B	C
4	A	B	C
5	A	B	C
6	A	B	C
7	A	B	C

## EJERCICIO 1

### INSIDE THE FLAVOUR FACTORY

*Adapted from "The Artificial World around us", by Lucy Kavalier.*

**You are going to read a text from which some sentences have been removed. Match the gaps (1-6) with the sentences (A-G). There is one extra sentence that you don't need. DON'T FORGET TO TRANSFER ALL YOUR ANSWERS TO THE ANSWER SHEET.**

For the past fifty years chemists and druggists have been trying to match nature's work in the laboratory. The idea of putting a concentrated flavour into a bottle goes back much further in history than that. \_\_\_\_\_ 1 \_\_\_\_\_. Your great-grandmother baked cakes and made candies with syrups of natural vanilla or peppermint. Even Coca-Cola, which was developed in the 1880's, was made out of natural products - caffeine taken from the cola nut and a tiny bit of cocaine from the coca leaf.

As the science of chemistry advanced, chemists and druggists began the difficult task of finding chemical substitutes for natural products. \_\_\_\_\_ 2 \_\_\_\_\_. He combined it with some other chemicals and came up with a crude but recognizable banana flavour. Another observed that "methyl anthranilate" somehow reminded him of grape, so he used that as the main ingredient for an artificial grape flavour. Long afterward, with improved equipment, scientists learned that these early workers in the field had stumbled on some basic truths. Amyl acetate really does exist in the natural banana, and methyl anthranilate in grapes.

With these tests 47 different chemicals have been discovered in tea and nearly 100 in coffee. In theory the flavour chemist simply needs to combine these chemicals in the laboratory, and presto! he has the perfect apple, grape or pepper flavour. Sometimes it works that way, but not always. \_\_\_\_\_ 3 \_\_\_\_\_. The identified chemicals are duplicated and put together, and the end product still does not taste right.

\_\_\_\_\_ 4 \_\_\_\_\_. One chemist reports that he started an experiment with a chemical that smelled like rancid butter or cheese. \_\_\_\_\_ 5 \_\_\_\_\_. He carried on and eventually produced a fresh-strawberry flavour-smell. Another compound that resembles violet perfume is essential in making a successful raspberry flavour-smell.

In the last few years it has been discovered that there are a number of different ways of making the same artificial flavour. Chemical A and Chemical B are combined, and peppermint flavour appears. Another researcher tries putting Chemical C and Chemical D together - and peppermint is there again. Even more surprising, every so often a chemist makes up an imitation flavour that tastes exactly like the real thing, and discovers that it does not contain the chemical compounds so painstakingly discovered in the laboratory analysis of the natural product. Some of the chemicals used to make good imitation peach and strawberry flavours, for example, have not been found in the true fruit extracts, and yet they give the same effect. \_\_\_\_\_ 6 \_\_\_\_\_.

<b>A</b>	The early flavours produced, however, were not synthetic.
<b>B</b>	This is one of the mysteries still to be solved by the scientist.
<b>C</b>	The familiar flavors will, therefore, come out of the laboratory.
<b>D</b>	Luckily, he was the type of person who is not easily discouraged
<b>E</b>	In some cases the total taste is different from the sum of its parts.
<b>F</b>	One chemist noticed that a compound called "amyl acetate" smelled like a banana.
<b>G</b>	Just to complicate matters, the odours of the flavour-making chemical compounds keep changing as they are combined with other elements.

## EJERCICIO 2

### RYANAIR'S CUSTOMER SERVICE PROMISE IS SUBJECT TO DELAYS

*Anonymous, The Guardian.com, Tuesday 11 November 2014*

**Read the text and choose the best answer for each of the multiple choice questions. DON'T FORGET TO TRANSFER ALL YOUR ANSWERS TO THE ANSWER SHEET.**

Michael O'Leary, Ryanair's president, said the airline should try to eliminate things that 'unnecessarily make people angry' – but there's some way to go.

I am not a Ryanair-hater. Anyone who faced the drive or train to Holyhead then the ferry to Dublin because of the stranglehold the national flag carriers had on the route, and the ludicrous fares they charged, should be forever thankful that it and president Michael O'Leary broke the mould.

I don't even hate having to untick endless drop-boxes, saying "No, I don't need to buy some luggage, and yes, I really, really do have my own annual travel insurance". It's tedious, but if that's the price of a cheap fare then I can live with it.

What turns the tedium to anger is when some Ryanair stormtrooper at the airport forces you to stuff every pocket of your jacket and jeans with books, socks and belts because the weighing machines say your suitcase has tilted a little over 15kg; or who takes delight at charging an absurd sum for reissuing a boarding pass or changing a mis-spelled name.

So it made the headlines when, in September, O'Leary said he had woken up to the frustrations so many of his customers experience, promising an end to its "abrupt culture". Speaking to shareholders, he said: "We should try to eliminate things that unnecessarily make people angry." My first chance to test his promise came a fortnight ago at Seville Airport. The result? An epic fail.

While the easyJet plane took off on time, the delay at Ryanair started to mount. No reason was given to passengers, forced to march from one end of the airport to the other after a gate change, unannounced over the loudspeakers, flashed up on screen. After two hours, the first formal announcement was made – passengers could have a free food and drink voucher. Just go to the Ryanair desk and collect it.

But this was when irritation turned to farce. Yes, there was a free €5 voucher, but only if the 200 or so passengers abandoned departures and re-entered the airport – and subsequently went back through the rigmarole of security – through scanners, taking off shoes and belts and so on. A lot of passengers didn't think this legal. Indeed, on re-entering, some passengers who claimed their voucher found the barcode on their boarding pass no longer worked.

Why, I asked, did Ryanair put their customers through this? Why not distribute the €5 vouchers at the gate? Ah, I was told, the airport operator, Aena, forbids it. Really? I asked four different Ryanair staff in different locations around the airport, all of who parroted the same "prohibido" line, specifically blaming Aena. That it meant Ryanair benefited as fewer people bothered to claim their voucher was neither here nor there.

Aena, in a statement, told me there was no prohibition, and indeed it would have preferred Ryanair to distribute vouchers at the gate.

Eventually, the flight took off more than three hours late. A blind woman boarding the flight next to me complained bitterly about how she had been left abandoned by the lack of announcements, finding the whole experience distressing.

Still, I thought, at least there would be compensation under EU regulations, which kick in after three hours. The pilot announced that the delay was due to a technical fault with the air-conditioning. But on arrival I was told that the delay was less than three hours, and in any case was due to circumstances beyond Ryanair's control – when every other flight was taking off on time, and when the fault was arguably due to a failure in maintenance.

**1 The author ...**

- A** enjoyed taking the train to Holyhead and the ferry to Dublin.
- B** says other airlines going this route were better than Ryanair.
- C** thinks Ryanair started a new era on the route England to Dublin.

**2 The author thinks ...**

- A** it is tedious to fill your pockets with stuff.
- B** the Ryanair staff are kind to passengers.
- C** it is expensive to change a misspelled name.

**3 O'Leary ...**

- A** wants to stop their staff from being rude.
- B** wants his company to be more customer friendly.
- C** wakes up at night because of the problems of the company.

**4 Ryanair made the passengers collect the free 5€ voucher at the desk ...**

- A** to make passengers go through security control again.
- B** because then some passengers would not collect their vouchers.
- C** because Aena would not allow them to distribute them at the gate.

**5 The author thinks ...**

- A** they were given information that was not true.
- B** the problems the flight was having were affecting other flights too.
- C** Ryanair was not responsible for the delay because it was a technical problem.

**6 The blind passenger complained about ...**

- A** the little information they were given.
- B** the confusing information given to passengers.
- C** the feeling of distress that she experiences when flying.

**7 The author thinks Ryanair's service ...**

- A** will be as it is for ever.
- B** has not changed at all.
- C** is improving progressively.

## EJERCICIO 3

### TEA

*Adapted from [www.englisharticles.info](http://www.englisharticles.info), 6<sup>th</sup> May 2010*

**Read the text and choose the best answer for each of the multiple choice questions. DON'T FORGET TO TRANSFER ALL YOUR ANSWERS TO THE ANSWER SHEET.**

Tea is a beverage prepared by pouring boiling water over dry processed tea leaves. It ranks as the most popular refreshing drink in more countries than any other beverage. The annual worldwide production of dried tea totals about 5.34 billion pounds (2.6 billion kilograms).

The tea-producing countries themselves consume over one-half of the global tea crop. Britain imports the greatest amount of tea—about 400 million pounds annually. On the average, about 7 pounds of tea are consumed per person each year in Britain. People in the United States consume about 3/4 pound of tea per person per year.

The tea plant grows in tropical and subtropical climates. The plant, an evergreen, grows quickly at low altitudes where the air is warm. The finest tea comes from elevations of 3,000 to 7,000 feet (900 to 2,100 meters). The plant grows more slowly in cool air, adding to its flavor.

Tea plants have small, white, sweet-smelling flowers. Each flower produces three seeds that look like hazelnuts. On a tea estate or in a tea garden where tea plants are grown commercially, workers plant the seeds in a nursery bed. Another method of cultivating tea involves planting cuttings of tea plants with desirable qualities, such as high yield or special flavor, in the bed. About a year later, when the plants are about 8 inches high, they are transplanted to the field. About 3,000 tea plants grow on 1 acre (0.4 hectare) of land.

Wild tea plants grow as high as 30 feet. But a commercial tea plant is pruned to keep it from 3 to 4 feet high. The plant matures in three to five years and produces a flush (growth of new shoots). Each shoot consists of several leaves and a bud. At lower altitudes, tea plants may grow a flush every week. At higher altitudes, a plant needs as long as two weeks to grow a flush. Tea plants produce no flushes in cold weather. Workers called tea pluckers pick the flushes off the bush by hand. A plucker can harvest about 40 pounds of tea leaves a day, enough to make about 10 pounds (4.5 kilograms) of manufactured tea. Mechanical pluckers are common in countries with flat land. These devices are tractorlike machines that can harvest as much tea leaf as up to 100 manual pluckers. However, tea of higher quality is generally produced from leaves that have been hand-plucked.

There are three main kinds of tea: black, green, and oolong. They differ in the method used to process the leaves. The processing takes place in a factory on or near the tea estate. All tea-producing countries manufacture black tea. Most of the green and oolong tea comes from China, Japan, and Taiwan.

Grades of tea vary only according to the size of the leaves. The size of a tea leaf has nothing to do with the quality of the tea. To sort the processed tea leaves by grade, they are passed across screens with different size holes. The largest tea leaves, selected for loose tea, are classified—in order of size—as orange pekoe, pekoe, and pekoe souchong. The smaller or broken tea leaves, generally used in tea bags.

**1 Tea-producing countries ...**

- A export most of their production.
- B consume more tea than they export.
- C export most of their production to Britain.

**2 In Britain ...**

- A people consume as much tea as in the US.
- B they grow more tea than in any other place.
- C they import more tea than any other country.

**3 Some tea is grown at high altitudes because ...**

- A tea plants grow faster.
- B the production is higher.
- C the quality of the tea is better.

**4 Commercial tea plants ...**

- A do not grow as high as wild plants.
- B are cultivated in nursery seed beds.
- C are cultivated by planting cuttings from wild tea.

**5 Tea pluckers collect ...**

- A the best quality leaves.
- B mainly in low altitudes.
- C as fast as mechanical means.

**6 All tea-producing countries ...**

- A produce green and oolong tea.
- B manufacture many different kinds of tea.
- C process the tea leaves in or near the place where it is grown.

**7 Orange pekoe is ...**

- A not necessarily the highest quality tea.
- B the tea with the highest quality available.
- C the tea most commonly used in tea bags.



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PRUEBA ESPECÍFICA DE CERTIFICACIÓN DE  
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**DE INGLÉS**  
**JUNIO 2016**

**COMPRENSIÓN DE**  
**LECTURA**

**MODELO DE**  
**CORRECCIÓN**



## HOJA DE RESPUESTAS

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6	<u>A</u>	B	C
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### EJERCICIO 3: TEA

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3	A	B	<u>C</u>
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# EJERCICIO 1

## INSIDE THE FLAVOUR FACTORY

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As the science of chemistry advanced, chemists and druggists began the difficult task of finding chemical substitutes for natural products. 2 F. He combined it with some other chemicals and came up with a crude but recognizable banana flavour. Another observed that "methyl anthranilate" somehow reminded him of grape, so he used that as the main ingredient for an artificial grape flavour. Long afterward, with improved equipment, scientists learned that these early workers in the field had stumbled on some basic truths. Amyl acetate really does exist in the natural banana, and methyl anthranilate in grapes.

With these tests 47 different chemicals have been discovered in tea and nearly 100 in coffee. In theory the flavour chemist simply needs to combine these chemicals in the laboratory, and presto! he has the perfect apple, grape or pepper flavour. Sometimes it works that way, but not always. 3 E. The identified chemicals are duplicated and put together, and the end product still does not taste right.

4 G. One chemist reports that he started an experiment with a chemical that smelled like rancid butter or cheese. 5 D. He carried on and eventually produced a fresh-strawberry flavour-smell. Another compound that resembles violet perfume is essential in making a successful raspberry flavour-smell.

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<b>A</b>	The early flavours produced, however, were not synthetic.
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I don't even hate having to untick endless drop-boxes, saying "No, I don't need to buy some luggage, and yes, I really, really do have my own annual travel insurance". It's tedious, but if that's the price of a cheap fare then I can live with it.

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So it made the headlines when, in September, O'Leary said he had woken up to the frustrations so many of his customers experience, promising an end to its "abrupt culture". Speaking to shareholders, he said: "We should try to eliminate things that unnecessarily make people angry."(3) My first chance to test his promise came a fortnight ago at Seville Airport. The result? An epic fail.

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Still, I thought, at least there would be compensation under EU regulations, which kick in after three hours. The pilot announced that the delay was due to a technical fault with the air-conditioning. But on arrival I was told that the delay was less than three hours, and in any case was due to circumstances beyond Ryanair's control – when every other flight was taking off on time, and when the fault was arguably due to a failure in maintenance.(5)

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The tea-producing countries themselves consume over one-half of the global tea crop (1). Britain imports the greatest amount of tea—about 400 million pounds annually (2). On the average, about 7 pounds of tea are consumed per person each year in Britain. People in the United States consume about 3/4 pound of tea per person per year.

The tea plant grows in tropical and subtropical climates. The plant, an evergreen, grows quickly at low altitudes where the air is warm. The finest tea comes from elevations of 3,000 to 7,000 feet (900 to 2,100 meters)(3). The plant grows more slowly in cool air, adding to its flavor.

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- B are cultivated in nursery seed beds.
- C are cultivated by planting cuttings from wild tea.

**5 Tea pluckers collect ...**

- A the best quality leaves.
- B mainly in low altitudes.
- C as fast as mechanical means.

**6 All tea-producing countries ...**

- A produce green and oolong tea.
- B manufacture many different kinds of tea.
- C process the tea leaves in or near the place where it is grown.

**7 Orange pekoe is ...**

- A not necessarily the highest quality tea.
- B the tea with the highest quality available.
- C the tea most commonly used in tea bags.