氏 名

2023 年度

サンプル問題 【国際生】

英 語

受験上の注意

- 1. ADVANCED コース受験者は **1 2 3** を、CORE コース受験者は **1 2** を解答してください。
- 2. 問題用紙・解答用紙には、受験番号・氏名を記入してください。
- 3. 解答はすべて解答用紙に記入してください。 記入の方法を誤ると得点になりません。
- 4. 終わりの合図とともに、解答用紙を提出してください。

芝国際中学校

1 Read the story and answer the questions.

It was exam time at Joe's school. Every day, their teacher gave them lots of homework and told them they should be working hard so as to do well in their tests. Joe didn't take any notice. He reckoned he would rather be playing football. He didn't care if he came bottom in the exams. His mum and dad told him that he should be working harder but the weather was sunny and Joe had better things to do.

"Shall we go to the park?" he said to his friend Finn one afternoon. "We could take a football and have a kick around." Finn shook his head. "I need to revise," he said. "I'm going home to do some math." Joe was amazed. "You'd rather do math than football?" "Math is important. Besides, my mum says she'll buy me a mountain bike if I do well." "That's crazy," said Joe. Finn shrugged. "Wait until I beat you in the test and you watch me riding past on my mountain bike!" "You won't beat me," said Joe. "Oh yes I will." "Oh no you won't! Just you wait and see!"

For the first time ever, Joe wanted to do well. He couldn't bear it if Finn came top and he did badly. So, when he got home, he opened his math book. There was so much to do. Suddenly, he felt like he'd forgotten everything he'd learnt that year! He couldn't think where to start.

He was still sitting there when Bella came in chasing Caspar the kitten. "You don't look happy," she said. "Your mouth is all sad." "You wouldn't be happy either if you had to learn all this math," said Joe. "I would just use my magic pencil. It always gets the right answer." "That's silly! There's no such thing as a magic pencil." "Yes, there is. Look, I'll show you."

Bella ran out of the room and came back carrying a shiny, silver pencil with a fluffy unicorn stuck to one end. "What a silly thing," thought Joe. But Bella was beaming and he didn't want to hurt her feelings. So, he picked up the pencil and looked at the math question. To his surprise, he saw the answer straight away. After that, Joe worked hard every evening.

On the day of the math test, Bella said, "You can use my magic pencil if you like." "No way. I don't need your pencil," said Joe rudely. He was thinking about how much his friends would laugh if he came to school with a fluffy unicorn pencil. Bella was cross. "All right then, I'm not lending it to you!" "Fine by me!"

When Joe arrived at school, everyone was talking about how much work they'd done. Finn kept grinning at him. The look that said, "I'm coming top, just you wait and see!" Joe began to panic. He sat down at his desk, opened the test paper – and felt like he couldn't do a single question.

There was a knock at the door. "What is it, Bella?" asked Joe's teacher. "We're busy now." "Just something Joe forgot," said Bella. Before anyone could stop her, she skipped over and put her magic pencil on Joe's desk. She grinned at Joe as she left. Joe picked up the pencil. He looked at the fluffy unicorn and could feel himself calming down. He knew it wasn't really magic, but somehow, he could do all the math questions after all.

When the results came out, Joe had done even better than Finn. "Well done!" said Mum. "I knew you could do well if you tried. We could go to a movie to celebrate, and you can choose which one." "I think Bella should choose," Joe said. "I'd never have done it without her magic pencil!"

No.1 Choose the best answer to complete each sentence.

1.	The reason why Joe started studying math was that					
	a. he wanted a mountain bike					
	b. he wanted to beat Finn					
	c. he knew math was important					
2.	He had so much math to do that					
	a. he was at a loss where to start					
	b. he felt like escaping from the exam					
	c. he wanted to have a magic pencil					
3.	Joe didn't borrow Bella's pencil because					
	a. he was confident he would do well					
	b. he tried to test his own ability					
	c. he didn't want to be laughed at by his friends					
4.	When Joe was taking the exam,					
	a. he couldn't do any question and started crying					
	b. Finn copied from Joe's paper and kept grinning at him					
	c. Bella came into the room and left her unicorn pencil for Joe.					

- 5. Joe realized that Bella's pencil _____
 - a. had a real magic power
 - b. helped calm him down
 - c. gave him all the answers

No.2 If you feel panic or nervous in the test, what do you do to calm down yourself?

$\mid 2 \mid$ Read the passage and answer the questions.

The camel is one of the strangest and oldest creatures living today. Scientists believe that millions of years ago, ancestors of camels lived in North America. There was a bridge of land over the Bering Strait that led to Asia. One group of animals migrated to Asia. These animals developed into the camels of today. Another group migrated to South America. This group developed into the llama, an animal in the same family as the camel.

There are two types of camels, the *dromedary* and *Bactrian*. The dromedary has one hump and is found mostly in Arabian countries. The Bactrian camel has two humps and is found in Asian countries. All dromedary camels today are domesticated. Bactrian camels can still be found in the wild in areas of Mongolia and China. The Bactrian camel is shorter and heavier than the dromedary. Also, the pads on its feet are thicker so that it can walk in colder, rockier places than the dromedary.

The camel has many interesting characteristics. For example, unlike most animals, it lifts both feet on one side at the same time when it runs. This causes it to rock from side to side when it runs. Another unusual characteristic is the camel's ability to eat almost anything if it becomes hungry enough. It might even eat its own leather harness, part of a tent, or a straw basket if it cannot find the grass it prefers.

Camels are the best pack animal in the world. They can carry loads as heavy as 600 pounds 25 miles a day. They can also go without water for as long as two weeks in the winter. They do not like to work though, so areas where camels are being loaded and unloaded are often very noisy.

You might think that a camel stores extra food and water in its hump or humps. This is what human beings thought for many years, but it is not true. A camel's hump is made of fat and muscle. If a camel has to go without food for several days, it can use the fat in its hump for energy. The camel conserves water in its tissues and cells. Its body does not use

the water to cool off the way the human body does. That is why a camel's body temperature can vary, or change, by as much as 11 degrees.

- 1. How did camels travel from North America to Asia millions of years ago?
- 2. Name one way the dromedary and the Bactrian camel are different.
- 3. Name one way the dromedary and the Bactrian camel are alike.
- 4. Why does a camel rock from side to side when it runs?
- 5. What is a camel's hump made of?

(ADVANCED コース受験者のみ解答してください。)

3

Read the article and answer the questions.

The Chef

Have you ever cooked something that was burnt on the outside but raw in the middle? Have you ever grilled meat that was too rare, or too well done? Has a pot ever boiled over? Has a cake ever stuck to a pan? Have you ever made food that was too ₍₁₎greasy, too spicy, or too salty? Cooking has its challenges!

Now imagine cooking with your eyes closed. Imagine that additional challenge. That is what cooking is like for Laura Martinez. She is a blind chef.

When Laura was one year old, she was diagnosed with cancerous tumors in both her eyes. Doctors succeeded in curing the cancer with drugs and radiation, but they couldn't save Laura's sight.

Incredibly, for most of her childhood, Laura didn't know that she was blind. Born in Mexico, she grew up in a house surrounded by big trees that she climbed with her cousins. Her family and friends always treated her normally, and she had no reason to think that she was disabled in any way. When she was nine years old, her family told her that she was blind. Until then, she had assumed that everyone experienced the world the way she did – through sound, touch, smell, and taste. She was shocked to learn that there was a fifth sense – sight.

Laura was a good learner, and she did well in middle school and high school. After she graduated from high school, she left home to go to college. She planned to major in psychology and become a psychologist because she knew there were blind psychologists. But she dropped out of college after the first year. She didn't leave because of experiences she had in the college's classrooms. She left because of experiences she had in the college's cafeteria.

Every time Laura walked into the cafeteria, she noticed the smells first. She couldn't help but compare them to the smells in her mother's kitchen back home. She remembered especially the smell of *mole*, a Mexican sauce made with chili peppers, black pepper, cinnamon, and cumin. When her mother ground the spices for *mole*, Laura thought the kitchen smelled awesome – so different from the cafeteria, which she thought smelled weird. She thought, too, about the fresh ingredients her mother used in her cooking. She suspected that the ingredients in the cafeteria food didn't come fresh from gardens, markets, or farms – they came from bottles, cans, and boxes.

Sitting in the cafeteria, trying to eat meals she hated, Laura realized that food, not psychology, was her passion. She didn't want to be psychologist. She wanted to be a chef.

Fortunately for Laura, there was a great ₍₂₎culinary school, Le Cordon Blue, in Chicago, just a few hours from her parents' home. Unfortunately for Laura, the school was not interested in having her as a student. She wondered if it was because she was blind.

Determined to get into the school, she made an appointment to talk to someone in the president's office. The man she talked to was sympathetic. "My mother is blind, too," he told Laura, "but I don't think she's capable of doing something like cooking at Le Cordon Blue." Laura responded, "How do you know? Give me a chance. And if I'm not able to succeed here, I'll pick up my things and leave — you won't even have to kick me out." Laura was admitted to Le Cordon Blue.

In her last year of culinary school, Laura had some extraordinary luck. A famous chef—the owner of one of Chicago's top restaurants—stopped by for a visit. He paused in his tour of the kitchen to watch Laura. She was cooking by smell, taste, and touch, even touching simmering liquids to make sure the temperature was right. He tasted a piece of chicken Laura had cooked and then said, "You're going to work for me, right?"

"That would be an honor," Laura replied.

After she graduated from culinary school, Laura started working at the restaurant. It was her dream job. "We were like family," she remembers. "No one ever said, 'You can't do this because you can't see." For three years, she prepped, cleaned, chopped, and cooked alongside Chicago's best chefs. Then the restaurant owner died suddenly, and the restaurant closed. Laura was out of work.

For a chef with a diploma from Le Cordon Blue and three years' experience at a top restaurant, finding work as a chef should have been easy. For Laura, it wasn't easy; in fact, it was impossible. Laura says, "I went to *many* job interviews, and no luck. Nobody cared who I worked with, what I did, or where I studied. They just saw that I was blind." Finally, she realized she had a choice: She could keep looking for a job, or she could abandon the job search and start working on her dream – opening her own restaurant. She decided to open her own restaurant. She already knew what she wanted on the menu, and she already had a name: La Diosa, which means "the goddess" in Spanish. All she needed was financing. That, it turned out, wouldn't be easy to find, either.

Through an Internet search, Laura found the name of a business adviser, and she coldcalled him. He agreed to meet with her after she told him on the phone about her training and experience. She did not tell him she was blind.

The business adviser was surprised when Laura, wearing her white chef coat, walked

into his office; he had never met a blind chef. He was impressed by Laura's background: She'd graduated from Le Cordon Blue. She'd worked at a top restaurant. She didn't have a business plan, but she knew exactly what she wanted to do. The question was: Could he help her turn her idea into a business? He thought he could.

Laura and her business adviser got to work – writing a business plan, applying for and loans, and visiting possible locations for the restaurant. Finally, two years later, La Diosa opened for business, with Laura as its owner and chef and her husband, Maurilio, as her assistant. Laura describes the restaurant this way: "It's tiny – just five tables and some stools at the counter at the front window – but it's like my baby; it's a great responsibility, and I put the best of me in it." The restaurant has an open kitchen, so customers can see Laura, wearing dark sunglasses, prepare their food.

When La Diosa opened, Laura's business adviser notified the media, and local newspapers and TV stations covered the event. The media coverage brought in a lot of customers. Ultimately, though, the success of the restaurant will depend on Laura's skill as a chef. And that's just fine with her. "I'm known for being the blind chef," she says. "But I want people to look beyond that. When people eat at La Diosa, what I really want them to remember is the food."

In that respect, La Diosa is already a success. If you look up La Diosa on business review websites such as Yelp or Zagat, you will find a lot of five-star reviews. People use words like these to describe the food: *Delicious. Amazing. Extraordinary. Fabulous. Outstanding. Wonderful.* Laura is pleased, of course, by the positive reviews people write online. But she is even more pleased by what they don't write: Very few of the reviewers mention that the chef is blind.

No.1 Choose three reasons why it wasn't easy for Laura to become a chef in her own restaurant.

- a. Her family wanted her to become a psychologist.
- b. She was blind.
- c. The cooking school she wanted to go to wasn't interested in having her as a student.
- d. A famous chef didn't like her cooking.
- e. She couldn't get the ingredients that her mother used in Mexico.
- f. She couldn't get financing for her restaurant.

No.2 Choose the option that best completes the sentence.

1.	Laura never thought she was disabled because					
	a. her family and friends treated her normally					
	b. her family told her she was blind					
	c. her teachers told her she could succeed at anything					
2.	In the cafeteria at the college Laura attended, she					
	a. met other students from Mexico					
	b. thought about her mother's kitchen back home					
	c. decided to be a psychologist					
3.	A man at the culinary school					
	a. elicited sympathy from Laura because he was blind, too					
	b. said he would do everything he could to help Laura succeed					
	c. didn't think that blind people were capable of cooking there					
4.	The business adviser was impressed because Laura had					
	a. a diploma from a great college					
	b. experience at a top restaurant					
	c. a complete business plan					
5.	On business review sites for Laura's restaurant, you'll see					
	a. five-star reviews					
	b. links to news articles about her					
	c. words that describe her blindness					

No.3 Choose the meaning of the underlined word (1) - (3).

(1) greasy

- a. containing or covered with fat or oil
- b. wanting a lot more food than you need
- c. smelling or tasting chemical

(2) culinary

- a. relating to higher diploma or special degrees
- b. connecting the counties where ingredients and spices come from
- c. connecting kitchens or cooking

(3) grants

- a. land or a shop given by a government for a special purpose
- b. money given by a government for a special purpose
- c. official status given to a special shop or a restaurant

No.4 Suppose you are a newspaper writer. Write a newspaper article of La Diosa's opening.