

ADVANCED EXAM 2

Part 1: Multiple-Choice Cloze

(For questions 1–8, read the text below and decide which answer (A, B, C, or D) best fits each gap.)

City life has always exerted an (1)_____ allure for those seeking excitement and opportunity. However, the very attributes that make metropolitan areas so (2)_____ can also contribute to their challenges. The high (3)_____ of living forces many city-dwellers to compromise on housing and lifestyle choices, often leading to a reduced quality of life. Moreover, urban congestion and long commutes (4)_____ on residents' patience, impacting their productivity and mental well-being.

Recent studies indicate that large metropolises, while offering immense economic and cultural benefits, also tend to (5)_____ crime due to factors such as unemployment and social disparities. The anonymity that urban living provides can be a double-edged sword—it fosters a sense of (6)_____ freedom but may also lead to increased isolation among individuals. Despite these drawbacks, for many people, the irresistible (7)_____ of a bustling city remains undeniable. It is this paradox—where vibrant stimulation coexists with pressing issues—that makes urban living a (8)_____ choice.

1. A) blatant B) irresistible C) subtle D) rewarding
2. A) enlightening B) ubiquitous C) stimulating D) ecological
3. A) congestion B) sustainability C) crime D) cost
4. A) infringe B) encroach C) aspire D) safeguard
5. A) deter B) safeguard C) breed D) mislead
6. A) anonymity B) sustainability C) delinquency D) enlightenment
7. A) lure B) bombarding C) dictate D) aspiration
8. A) fulfilling B) controversial C) divisive D) informative

Part 2: Open Cloze

(For questions 9–16, read the text below and think of the word which best fits each gap.)

In today's fast-paced world, education plays an essential role in shaping an individual's future. However, some argue that conventional schooling systems tend to label students, often limiting their (9)_____ potential. Critics claim that (10)_____ streaming, which groups students based on ability, fosters an inferiority complex in those placed in lower tiers. Conversely, others believe it allows (11)_____ students to receive the appropriate level of challenge and support.

Additionally, some education models focus excessively on rote memorization, encouraging students to (12)_____ for exams rather than engaging in meaningful learning. This lack of spontaneity stifles creativity and diminishes enthusiasm for subjects. Instead, a more (13)_____ approach, which allows students to explore topics through discussion and hands-on activities, could be beneficial. The goal should be to cultivate independent thinking rather than to (14)_____ students into a rigid framework.

As societies evolve, so too must their educational systems, ensuring that children and adolescents are adequately prepared for the (15)_____ challenges of the modern world. Education should not simply be about information absorption but about fostering curiosity, critical thinking, and (16)_____ learning.

Part 3: Word Formation

(For questions 17–24, complete the gaps using the correct form of the word in capitals.)

1. The rise of (17) _____ (CONSUME) culture has led to significant environmental concerns, particularly with waste (18) _____ (DISPOSE).
 2. Many fashion houses dictate (19) _____ (TREND), making it difficult for individuals to express personal style.
 3. The (20) _____ (EXPLOIT) of consumers through misleading advertisements has become a serious issue.
 4. Without proper (21) _____ (SAFEGUARD), censorship laws could become (22) _____ (COUNTER-PRODUCT) and stifle creativity.
 5. A truly (23) _____ (ENLIGHTEN) society should aim to balance economic growth with sustainability.
 6. Being a (24) _____ (LAW-ABIDE) citizen requires an understanding of both rights and responsibilities.
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Part 4: Key Word Transformations

(For questions 25–30, complete the second sentence using the word given. Do not change the word. Use between three and six words.)

25. This book is much better than the last one I read. (FAR)
This book is _____ the last one I read.
26. The teacher didn't allow us to use a dictionary during the test. (LET)
The teacher _____ a dictionary during the test.
27. I haven't seen such a breathtaking city view before. (EVER)
It's the most breathtaking city view _____.
28. They managed to complete the project despite facing numerous setbacks. (IN SPITE OF)
They completed the project _____ setbacks.
29. The company should have informed customers about the policy change. (OUGHT)
The company _____ about the policy change.
30. If I hadn't missed my flight, I would have arrived earlier. (MISSED)
Had _____ I would have arrived earlier.

Part 5: Multiple Choice Reading

Read the following text and answer the questions (31–36) by choosing the correct answer (A, B, C, or D).

The Evolution of Culinary Traditions

Throughout history, the way people prepare and consume food has been shaped by culture, geography, and necessity. While modern conveniences have revolutionized our eating habits, some traditional methods remain deeply embedded in societies. The act of **kneading dough by hand**, for instance, is still cherished by artisan bakers, despite the efficiency of industrial mixers. Similarly, **carving meat skillfully** has been a valued technique in many culinary traditions, ensuring that every cut is precise and flavorful.

However, convenience often dictates modern food consumption. In bustling urban centers, meals are frequently **bolted down** during short lunch breaks, leaving little time for appreciation. The ability to **digest both food and experiences** has become increasingly rare in a world obsessed with speed. Even the concept of a **square meal**—once a staple of family life—has been overshadowed by quick, processed alternatives.

Interestingly, the way food is described often reflects societal attitudes. A **stale loaf of bread**, once a symbol of poverty, may now be repurposed into gourmet dishes, illustrating how perceptions evolve. On the other hand, terms like **peckish and ravenous** reveal the spectrum of human hunger, from mild cravings to overwhelming need.

The connection between food and memory is also profound. A simple dish can **evoke nostalgia**, transporting individuals to childhood moments where the **aroma of a slow-roasted meal** signified comfort and togetherness. This emotional connection explains why certain traditional foods persist, despite the availability of faster, more efficient options. Ultimately, while innovation has transformed how we eat, the fundamental rituals surrounding food remain remarkably resilient.

Questions 31–36

31. What is the **main argument** of the passage?
 - A) Traditional food preparation techniques are outdated and inefficient.
 - B) Despite modern conveniences, food retains cultural and emotional significance.
 - C) The speed of modern life has led to a complete loss of traditional eating habits.
 - D) The evolution of food terminology has little impact on cultural identity.
32. What does the author imply about **kneading dough by hand**?
 - A) It is no longer relevant in modern food production.
 - B) It remains a cherished skill despite technological advances.
 - C) It is an inefficient process that should be replaced.
 - D) It is a dying art that has little practical value.
33. According to the passage, how has the concept of a **square meal** changed?
 - A) It has become more elaborate and time-consuming.
 - B) It is now a luxury only a few can afford.

- C) It has been replaced by quick and processed alternatives.
D) It is still a fundamental part of family life in most cultures.
34. What is the **tone** of the sentence: "**The ability to digest both food and experiences has become increasingly rare in a world obsessed with speed**"?
- A) Optimistic
B) Critical
C) Indifferent
D) Humorous
35. What does the passage suggest about the **use of food-related vocabulary**?
- A) It remains unchanged despite societal evolution.
B) It reflects shifting perceptions of food and culture.
C) It is outdated and should be modernized.
D) It is primarily a tool for marketing and advertising.
36. What **overall message** does the author convey about food traditions?
- A) They are disappearing due to technological advancements.
B) They remain significant despite changes in eating habits.
C) They are only preserved in rural communities.
D) They are irrelevant in today's fast-paced world.
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Part 6: Cross-Text Multiple Matching

Read the four short texts (A–D) and answer the questions (37–40). Choose the text in which the writer expresses the same or a different opinion to the given statement.

Topic: The Importance of Traditional Cooking Methods

Text A

While technology has allowed for greater efficiency in food preparation, traditional cooking methods remain essential for preserving flavors and authenticity. The act of **slow roasting meat** or **grating fresh ingredients** by hand not only enhances taste but also connects us to culinary heritage. Such techniques should be valued rather than discarded in favor of convenience.

Text B

The notion that traditional cooking methods are superior is outdated. Modern kitchen appliances allow for greater consistency, hygiene, and speed, which are crucial in today's fast-paced world. While some may find nostalgia in **shelling peas by hand** or **stuffing meat manually**, these methods are impractical for contemporary lifestyles.

Text C

Cooking traditions are more than just techniques; they are a cultural language that conveys identity and history. The simple act of **peeling fruit** or **kneading dough** as past generations did fosters a sense of connection. Even in professional kitchens, some chefs refuse to abandon these methods, arguing that they contribute to both artistry and taste.

Text D

It's unrealistic to insist on maintaining traditional food preparation methods when technology provides better alternatives. Hand-beating eggs or **mashing vegetables manually** may be nostalgic, but efficiency should take priority. Consumers today seek convenience, and food production must adapt accordingly.

Questions 37–40

37. Which text supports the idea that **traditional cooking enhances flavor and authenticity**?
38. Which text disagrees with the idea that **traditional food preparation is still relevant today**?
39. Which text aligns with the view that **traditional techniques should be preserved for cultural reasons**?
40. Which text argues that **modern technology provides a better alternative to traditional methods**?

Part 7: Gapped Text

Read the text below and think of the paragraph that best fits each gap (41–46). Choose from paragraphs A–G. There is one extra paragraph which you do not need to use.

The Rituals of Food: A Cultural Perspective

Food is more than just sustenance; it is a reflection of culture, history, and identity. The way people **consume, prepare, and appreciate food** varies widely, yet certain traditions remain deeply ingrained in societies across the globe. From the meticulous art of **carving meat** in fine dining establishments to the simple act of sharing a **square meal**, culinary customs offer fascinating insights into human behavior.

41. [Gap]

In many cultures, **kneading dough by hand** is not merely a method of preparation but a ritual passed down through generations. The same can be said for the act of **grating cheese, slicing vegetables, or even shelling nuts**—all of which reinforce a sense of patience and craftsmanship. These techniques, while time-consuming, are often considered essential to achieving the best flavors and textures.

42. [Gap]

At the other end of the spectrum, modern society has embraced convenience. The rise of fast food and ready-made meals has led to a shift in how people **bolt down meals** without appreciating the intricacies of taste. The idea of savoring a **starter and a dessert** during a leisurely meal has, for many, been replaced by quick bites eaten on the go.

43. [Gap]

Despite this, food continues to hold sentimental value. The smell of a **slow-roasted dish** or the taste of a childhood favourite can instantly evoke nostalgia. This emotional connection is one reason why certain dishes remain popular, even when faster, modern alternatives are available.

44. [Gap]

Moreover, societal perceptions of food have evolved. What was once considered **stale and mouldy** bread may now be repurposed into gourmet croutons, illustrating the shift in attitudes towards food waste. Likewise, a dish that was once deemed **uneatable** might now be a delicacy in another culture, reinforcing the importance of perspective in culinary traditions.

45. [Gap]

Regional diets also play a significant role in shaping food habits. In colder climates, **hearty meals like pork or mutton stews** provide warmth and sustenance, while in warmer regions, **lighter fare such as grilled meats** or fresh salads is preferred. These differences highlight how geography influences not only what people eat but also how they prepare their meals.

46. [Gap]

Ultimately, while food preparation techniques may evolve, the communal aspect of eating remains unchanged. Whether dining in a high-end **restaurant or a simple café**, the act of sharing food fosters connection and reinforces cultural identity. The way we **chew, digest, and appreciate** flavours may vary, but food will always be a universal language of togetherness.

Paragraph Options (A–G)

A) The process of **plucking fresh herbs, peeling fruit, or mincing meat** is often seen as a labour of love rather than a mere task. These seemingly minor actions contribute to a dish's final presentation and taste, making them indispensable in traditional kitchens.

B) Some argue that **polishing off a plate** in mere minutes is a reflection of modern-day pressures. The fast-paced nature of urban life has made convenience a priority, often at the expense of savouring the culinary experience.

C) The trend toward **organic and farm-to-table dining** has revived an interest in traditional cooking methods. Many now prefer **hand-stuffed meats** and freshly prepared meals over mass-produced alternatives, emphasizing quality over speed.

D) Historically, different societies have approached food preservation in unique ways. In some cultures, **curing and smoking meats** have been essential techniques, while in others, fermentation has played a crucial role in enhancing both flavour and shelf life.

E) The ability to **lick a melting ice cream cone** or **gnaw on a perfectly cooked rib** may seem trivial, but these sensory experiences contribute to the joy of eating. The textures and flavours of food engage all the senses, making meals more memorable.

F) The significance of communal dining cannot be understated. Throughout history, meals have been a time for families and friends to gather, share stories, and strengthen bonds, highlighting the social aspect of eating.

G) Globalization has also influenced food habits, introducing people to flavours from different cuisines. The availability of exotic ingredients has encouraged more adventurous eating, broadening palates and fostering cultural appreciation.

Part 8: Multiple Matching

Read the following reviews from different food critics (A–D). For questions 47–56, choose which critic expresses each opinion. You may use each letter more than once.

Food Critics on Culinary Trends

Critic A: “I find the recent obsession with pre-packaged meals concerning. We are losing our connection to food preparation, forgetting how to **grate fresh cheese, knead dough, or carve meat** properly. A good meal is not just about consumption but about the experience of making it.”

Critic B: “Some argue that fast food lacks sophistication, but I disagree. The way people **bolt down their meals** today is not just a matter of speed but of efficiency. In a world where time is precious, convenience should not be dismissed as inferior.”

Critic C: “There is something truly satisfying about a home-cooked meal. Whether it’s **stuffing a turkey by hand, shelling fresh seafood**, or simply preparing a meal from scratch, the process itself is an art form. We should embrace, not abandon, these traditions.”

Critic D: “The notion that only traditional cooking methods produce the best flavors is outdated. Many modern chefs have mastered **using industrial mixers to knead dough** or high-tech tools to enhance textures. Innovation and tradition should coexist rather than be in conflict.”

Questions 47–56

47. Which critic supports the idea that food preparation is an **essential experience**?
48. Which critic argues that **fast food is not necessarily bad**?
49. Which critic believes that cooking is an **art form that should be preserved**?
50. Which critic suggests that **modern kitchen technology is beneficial**?
51. Which critic criticizes the **loss of traditional food preparation skills**?
52. Which critic defends **quick and efficient meals**?

53. Which critic appreciates the **rituals of food preparation**?
54. Which critic suggests that **culinary innovation is important**?
55. Which critic believes that **eating is more than just consuming food**?
56. Which critic dismisses the idea that **only old methods are superior**?