

**Prueba de Acceso a la Universidad – Castilla y León
INGLÉS – EXAMEN (2 pages)**

**READ THE TEXT CAREFULLY, THEN ANSWER THE FOUR QUESTIONS BELOW
FOOD TOURISM IS DEAD. BUT SOMETHING MORE INTERESTING IS EMERGING**

I eagerly awaited my reservation last year at Rekondo in San Sebastián, Spain — another predictable stop on the food tourist circuit. I was in Spain on a two-week family vacation. But what I didn't expect was that my most memorable meal on the trip would come at Chila, a Chinese restaurant in Madrid, where I could order chef's specials through WeChat. As I savored premium Ibérico pork meat with Padrón peppers, I realized something fundamental had changed in how we experience food through travel.

Food tourism as we've known it has become a victim of its own success. You no longer need to visit Paris for macarons from Ladurée because you can find them at shops in major U.S. cities or have them delivered to your home via Goldbelly. The obscure treasures in back alleys are now bookmarked on TikTok, with Uber dropping tourists at their doorstep. What we're witnessing isn't just the decline of traditional food tourism — it's the birth of something far more fascinating.

New York offers a clear window into this phenomenon. The city now has a network of international food markets offering immediate access to authentic ingredients and dishes — such as Ibérico ham at Mercado or fresh pasta at Eataly.

What was once celebrated as a mosaic of distinct ethnic enclaves has become a laboratory for the future of global cuisine. Yes, you can still line up at Katz's Deli or grab a bagel at Russ & Daughters, but the real culinary excitement is happening in places like Tatiana and Dept of Culture, where chefs with West African roots are reimagining their cuisine through a fine-dining lens. These aren't just fusion restaurants — they're entirely new cultural expressions.

One exciting aspect of this evolution is that it's impossible to experience it through delivery apps or social media. You can't truly understand how immigrant communities are reshaping French identity without walking through Paris's 13th Arrondissement, home to the city's Chinatown and a large Asian community. The world's next great cuisine isn't hidden in some undiscovered corner of the globe. It's being created right now, in the spaces where cultures, traditions and technologies mix. That's where the real food adventure begins.

1) TRUE / FALSE

1. The author was on a business trip in Spain and planned to stay in San Sebastián.
2. It is impossible to find macarons from Ladurée unless you are in Paris.
3. The city of New York, one of the international food markets, offers food which is typical in other countries.
4. It is still possible to experience the evolution of global cuisine through delivery apps.

2) ANSWER THE QUESTIONS

1. What does Chila refer to in the text?
2. Why does the author say that food tourism has become a victim of its own success?

3) VOCABULARY

3.1 Find one word in the text for this definition:

- a) Achievement of recognition or a high status in a field.

3.2 Find a synonym in the text for:

- a) tasted
- b) superior
- c) decrease

4) MULTIPLE CHOICE

1. Where are food treasures in back alleys bookmarked now?

- A Instagram
- B WhatsApp
- C TikTok
- D Tinder

2. In what city can you find fresh pasta according to the text?

- A Madrid
- B London
- C New York
- D Rome

3. Where is the Parisian Chinatown located?

- A Latin Quarter
- B Barrio de las Letras
- C Paris's 13th Arrondissement
- D downtown Manhattan

5) COMPOSITION (120–150 words)

Option A: Advantages and disadvantages of tourism in a big city.

Option B: Young people and smartphone use: how can society help change this behaviour?