

## ANSWER KEY

**COMPREHENSION****Q1**

From Text	Answer
<i>Authenticity and its cousin transparency are in.</i>	'Authenticity and its cousin transparency are in.'

**Teaching point:** Students have to know the meaning of authenticity and transparency. Authenticity refers to the genuineness of the food and transparency refers to credibility of food source. Hence, that authenticity and transparency are trends, indicates that consumers are concerned about the quality of food they consume.

**Q2 (a)**

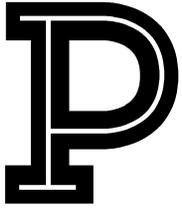
From Text	Answer
<i>Each December, lists of culinary forecasts pour forth. <u>Players in the food industry will ride on these forecasts.</u> Pot-roast, cupcakes, and ramen has <u>had a good run</u> in the past years, but here's what's <u>hot</u> for 2017.</i>	Ying Ying likely feels this way because selling food that is popular, would bring in greater sales and help food businesses to thrive.

**Teaching point:** Students can draw on the sentence 'Players in the food industry will ride on these forecasts.', to infer that food businesses will make use of these forecasts to boost sales as these food will be popular in 2017.

(b)

From Text	Answer
<i>Some predictions will never come true, while others are but <u>momentary</u> fads: <b>rainbow bagels</b>, like rainbows, were <u>never meant to stay</u> and interest in nutritious <b>kale</b> had too <u>fizzled</u>.</i>	rainbow bagel [1] and kale. [1]

**Teaching point:** Words like **momentary**, **never meant to stay** and **fizzled** indicate that food trends don't last.



## ANSWER KEY

**COMPREHENSION****Q3**

From Text	Answer
<i>The real trends <b>take years to reach the mainstream.</b> "A real trend is like an Impressionist painting," Cowin, former editor-in-chief of Food &amp; Wine says. "It's something that looks like one thing, and then you dive in and see; <b>it's really a collection of many little points of paint.</b>"</i>	A real trend <b>develops over a long period of time.</b> [1]  A real trend is a <b>combination of numerous factors.</b> [1]

**Teaching point:** Students have to identify the two features that describe a real trend and paraphrase the key words. Note that for the first feature, students should indicate that a **long** period of time is taken for a **real trend to develop as real trends take years to reach the mainstream.**

**Q4**

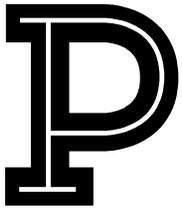
From Text	Answer
<i>Meals in a bowl, a perennial favourite on year-end lists, are another phenomenon driven by smaller engines:</i>	The word is 'perennial'.

**Teaching point:** Students have to identify the word that describes meals in a bowl as a lasting trend.

**Q5**

From Text	Answer
<i>The dishes should be made with <u>locally produced ingredients</u>, which chefs and skilled home cooks have been using for decades <u>because</u> <b>they often taste better, offer more variety and can be healthier for the environment.</b></i>	Locally produced ingredients often taste better. [1]  They offer more variety. [1]  They can be healthier for the environment. [1]

**Teaching point:** Students can look for key words 'locally produced ingredients' in the text and the word 'because' which signals the reasons.



## ANSWER KEY

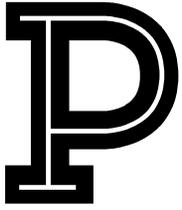
**COMPREHENSION****Q6****Teaching point:**

Students need to look for factors that contribute to making fermentation and meals in a bowl. There is a distinction between factors and examples. For example, in point 1, there isn't a need to mention kimchee as it is an example but the rising popularity of Korean food is a contributing factor.

	<b>From Text</b>	<b>Paraphrase</b>
1	<i>rising popularity of Korean food in America and a particular interest in kimchee.</i>	the <b>increased interest in Korean food</b> in America.
2	<i>The <b>farm-to-table movement</b> steered cooks to pickle ingredients as a way to preserve the bounty of harvest.</i>	Another contributing factor is the <b>farm-to-table movement</b> which <b>promoted the need to preserve</b> food.
3	<i>Furthermore, <b>research in fermentation which showed the importance of gut health</b> drove interest in probiotics,</i>	<b>Research which reveals the importance of gut health</b> also increases interest in fermentation.
4	<i>Mix in the nascent <b>DIY ethos</b></i>	The potentiality of <b>doing something yourself</b>
5	<i>and a flash of <b>excitement about the preserving methods of Nordic cuisine</b>, and you have the fermentation trend.</i>	and the <b>interest in preserving methods of Nordic cuisine</b> contributed to the fermentation trend.
6	<i>Meals in a bowl, a perennial favourite on year-end lists, are another phenomenon <b>driven by smaller engines: yoga,</b></i>	On the other hand, <b>the influence of yoga</b>
7	<i><b>Gwyneth Paltrow,</b></i>	association with celebrity <b>Gwyneth Paltrow,</b>
8	<i>the <b>gluten-free movement</b>, a new appetite for Asian street food</i>	the <b>gluten-free movement,</b>
9	<i>and the demand for grab-and-go convenience.</i>	and the <b>popularity of grab-and-go convenience</b> turn meals in a bowl into a food trend.
10	<i>It doesn't hurt that food in bowls can be <b>visually attractive, perfect for an Instagram feed.</b></i>	Moreover, food in bowls are <b>appealing</b> , making in very popular as an Instagram feed.

**Fermentation became a food trend due to several changes like** the increased interest in Korean food in America. Another contributing factor is the farm-to-table movement, which promoted the need to preserve food. Research has also revealed the importance of gut health. These and the interest in preserving methods of Nordic cuisine contributed to the fermentation trend. On the other hand, the influence of yoga, the association of meals in a bowl with celebrity Gwyneth Paltrow, and the popularity of grab-and-go convenience turned meals in a bowl into a food trend.

(80 words)



ANSWER KEY

# VISUAL TEXT

**Q1**

The use of the direct question to the reader makes him/her feel personally involved and connected to the advertisement. [1]

**Q2**

The advertiser used the illustration of many pizza boxes and a stopwatch to reinforce the idea. [1]

OR

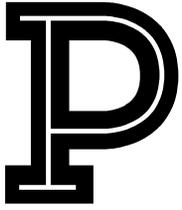
Through the sentence 'Participants have 10 minutes to eat as many slices of pizza.' [1]

**Q3**

The grand prize of \$500 [1]  
The free registration [1]

**Q4**

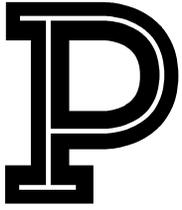
We are looking for individuals who love pizza and who can eat it FAST! [1]



ANSWER KEY

# TALK

<b>P</b>	To a large extent, I agree with this statement.
<b>E</b>	If we are serious about achieving our goals, we will be motivated to work hard towards success. When we are met with obstacles, we will not falter if we have the determination to overcome them. However, some may argue that simply wanting something does not equate to getting something as there are many external barriers to being successful. Some of these include physical, financial, and time barriers.
<b>E</b>	For example, Michaela DePrince is a war orphan turned prima ballerina. She faced many challenges along her journey to becoming a star dancer, from facing discrimination at her orphanage in Sierra Leone to challenging racial bias as an African-American dancer. She never gave up on her dream and eventually became the ballerina she had set out to become. However, those who do not agree with the statement may point to DePrince's story as an exception as many are unable to achieve their dreams due to unfavourable circumstances.
<b>L</b>	Nonetheless, I think that this statement rings true for the general public who do not face such large barriers to success. Thus, as long as we are willing to put in the effort to achieving our goals, we can be anything we want to be.



## ANSWER KEY

**MAKEOVER**

Most people think that sushi originated in Japan. Who would have thought that it is not entirely accurate? It is believed that sushi may have originate in Southeast Asia, starting off as a method for preserve fish. Fish was salted and covered in rice, which then fermented and helped preserve the fish. However, the rice was threw away and only the fish was eaten. This spread throughout Asia, reaching China and eventually Japan. However, this method took months, so a quicker method was created on Japan around the 16th Century. Rice vinegar was added to the rice to create a same sour taste and gradually the fermentation was removed. This reduced the time significantly. By these time, the rice was also eaten among the fish. Today, sushi is a popular dish in Japan as well as many parts of the world. So who should we give the title as the creators of sushi?

1. ✓
2. **originated**
3. **to**
4. **thrown**
5. ✓
6. **in**
7. **the**
8. **this**
9. **with**
10. **whom**