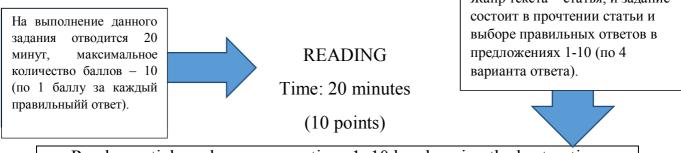
Олимпиадные задания по английскому языку.

Разбор задания по чтению.

Dear students, welcome to our lesson! Let's do our best while preparing to the Olympiads!

Сегодня мы разберем задание по чтению из Всероссийской олимпиады школьников, школьного этапа, 2023-2024 гг. от Центра педагогического мастерства. Жанр текста – статья, и задание



Read an article and answer questions 1–10 by choosing the best option. Залания 11-20.

## Peter Moon and the Chocolate Factory

Journalist Liz Campbell fulfils a childhood dream of visiting a real-life chocolate factory.





Рекомендации по выполнению задания!

1. Внимательно ознакомьтесь с инструкцией и названием текста.

2. Задание по чтению повышенного уровня сложности требует полного понимания текста, но это не значит что нужно переводить его дословно и знать все слова.

3. Так как на задание отводится 20 минут, рекомендую начать выполнения задания с просмотра предложений 1-2. Внимательно изучив предложения, необходимо определить ключевую информацию, которую необходимо искать в тексте.

4. Помните, что зачастую предложения 1-10 идут по порядку изложения в тексте и ответы на них могут быть в пределах одного абзаца.

5. Приступаем к прочтению текста. Информация предложения 1 подскажет откуда начать поиск ответа, а информация из предложения 2 подскажет границы в пределах которых будет нужный ответ.

6. Прочитав необходимый отрывок возвращаемся к заданию и зачитываем варианты ответов. Выбирать можно методом исключения того ответа, который не указан, остановив свой выбор на более подходящем варианте, при этом обязательно подчеркнув подверждающую информацию в тексте.

7. Выбрав ответ в задание 1, еще раз прочитай предложение 2, чтобы вспомнить запрашиваемую информацию. Прочитай предложение 3, чтобы определить границы отрывка. Выполни таким образом задание до конца.

8. Сделав выбор в каждом из предложений, вернись к первому и проверь себя, зачитав ответ и подтверждение в тексте. Ели есть сомнения, перечитай отрывок и варианты ответов.

## Текст задания

From the outside, the building resembles a caramel square dusted with cocoa. As I walk through the revolving doors, I am greeted with the pleasing aroma of smooth, sweet, rich chocolate that permeates everything. Even in the reception area, where Peter Moon's wife Leona is busy with Easter orders, I can't escape this potent scent. (1)

If you want to appreciate this for yourself, then allow me to indulge you. (2) Get a chocolate bar and, against all your natural instincts, try to open the wrapper slowly. Then take a moment to savour the tantalising smell of chocolate inside. Now picture yourself actually inside, confined within the four walls of the wrapper that is shutting in the aroma with you. If the mere thought of that sounds good to you, what would it be like to breathe in the aroma of this fine chocolate every single day? I ask Leona that very same question. "I'm so used to the smell. I've worked here for so long I don't even notice it any more," Leona admits. *To my mind, that is an absolute tragedy.* (3) But she later confesses that she still eats a few pieces of chocolate every day.

I observe Leona as she expertly handles customers who are desperate to get their orders in on time. The factory's chocolate has just been given the highest rating in a recent consumer report and needless to say, the orders have been flooding in. The boom in business could explain her high spirits, which I must admit is infectious, and <u>I can't help feeling</u> excited about being let into this hidden world. (4)

At that moment, Peter Moon enters from a door at the back, dressed in a white hat and a heavy-duty rubber apron. After polite introductions, he immediately launches into his favourite topic. "Did you know that chocolate comes from the bean of the Theobroma Cacao tree, which means 'food of the gods'?" he asks. "The Aztecs considered cacao to be man's inheritance from Quetzalcoatl, the god of the air. Cacao seeds were made into a drink with the addition of maize and vanilla. The Spaniards observed its use and carried back beans to Spain, where it rapidly became a drink for the wealthy." <u>I can tell this man lives and breathes what he does.</u> (5)

I follow Peter into the packing room, which is bursting with multicoloured cellophane and ribbons that are waiting to decorate chocolate eggs arranged in lines. I watch as staff work, carefully wrapping Easter treats. <u>Over 60 staff are employed at the factory and,</u> <u>from appearances, I don't doubt their commitment.</u> "My team are extremely <u>focused. We are like a family here," Peter declares proudly. (6)</u> I couldn't agree more. I immediately get the impression that this is no ordinary factory.

And then, as he and I enter the adjoining room, I try to pull myself together. I make a great effort to control my excitement, reminding myself that the real purpose of my visit is to gather information to write an article. (7) A conveyor belt transports small cubes of sweet centres towards a chocolate waterfall, with the promise of being enveloped in a thick, luxurious layer of chocolate. Moon picks up a tray of halffinished mini chocolate eggs. Each egg is ready to be filled and brushed over with more chocolate to seal it. Coloured cocoa butter will then be painted on to it to give it a shiny exterior. It is obvious that a significant amount of care and attention goes into making Moon's chocolates, and each one is finished lovingly "We by hand. (8) use the freshest ingredients, which are free from artificial preservatives, and so our products only have a shelf life of three weeks," (9) explains Peter. By finding ingredients from all around the world, (10) Peter is responding to the growing trend of chocolate connoisseurs who hold tasting evenings with friends. They enjoy trying to name the origins of the cocoa bean that the chocolate is made from, like those who appreciate fine wine. As I leave, I learn that Peter, like his wife, also takes the opportunity to sample his work. "I think it's important to test the products on a regular basis," he says smiling. And yes... if you are wondering, I did get to take some home!

- 1. What does the writer notice most when she enters the factory?
- A) how busy it is in the reception area
- B) the unusual appearance of the building
- C) the smell of chocolate in the building
- D) the way she is greeted by Leona Moon

2. The writer's description of unwrapping a chocolate bar is intended to make her readers

A) appreciate the pleasure of eating chocolate.

B) able to imagine her experience more clearly.

C) understand how the factory workers feel.

D) want to visit the chocolate factory themselves.

## 3. The writer thinks it is 'an absolute tragedy' that Leona

- A) is unaffected by the smell in the factory now.
- B) confesses to eating chocolate every day.
- C) says the smell is not as strong as it once was.
- D) doesn't even like the smell of chocolate.

4. What is the cause of the writer's enthusiasm as she watches Leona work?

A) She is going to experience something that few people get the chance to.

- B) She is impressed by the way that Leona deals with the customers.
- C) She shares Leona's excitement about a recent consumer report.
- D) She is happy that Leona's business has just become very successful.

5. The writer's first impression of Peter Moon is that he

A) is not dressed in the way she would have expected.

- B) can tell her a lot about the history of the Aztecs.
- C) doesn't really care about polite introductions.
- D) is interested in everything connected with his job.

6. What does the writer suggest about the staff at the factory?

- A) They seem to care deeply about their work.
- B) They don't seem to be working very hard.
- C) Many of them seem to be related to each other.
- D) They seem to get on very well with Peter Moon.

7. The writer says 'I try to pull myself together' to show that she

- A) feels as if she is in two places at the same time.
- B) is finding it difficult to stay calm and do her job.
- C) is tired of gathering information about the factory.
- D) can't remember the real purpose of her visit.

8. What is not stated in the interview about the production of chocolate eggs at Peter Moon's factory?

A) During its production, each chocolate egg undergoes a series of operations.

- B) Peter Moon paints each egg by hand.
- C) Part of the production cycle is automated.
- B) Each chocolate egg consists of a number of layers.

9. What do we learn about Peter Moon's chocolate in the last paragraph?

A) It is growing in popularity all around the world.

B) Its special ingredients make it taste like fine wine.

C) It is regularly tested by chocolate connoisseurs.

D) It must be eaten within three weeks after it is made.

10. Which statement is true according to the last paragraph?

A) There is a growing number of people who like spending evenings savouring chocolate with wine.

B) Peter likes his wife.

C) Peter uses raw products from different countries.

D) Chocolate connoisseurs are people who can name all the ingredients of the product they are tasting.

## Ответы на задание по чтению.

1	2	3	4	5	6	7	8	9	10
С	В	А	А	D	А	В	В	D	С

В тексте подчеркнуты предложения, содержащие доказательства выбранных ответов.

Посмотри видео с объяснениями по ссылке: https://www.youtube.com/watch?v=iVFkB6JSRBM

Р. S.: материал взят с сайта <u>https://цпм.рф/</u>, здесь ты сможешь найти информацию по олимпиадам, задания и разборы.