

MATRIZ DO 3º MOMENTO DE AVALIAÇÃO ESCRITA [Inglês VI – 10.º Ano]

Conteúdo	ESTRUTURA			Cotações	
	Ativ.	Competências	Tipologia de itens		Número
Module 3 A Technological World Module 4 All About Teens - Back to you!	A	Competência Linguística - competência lexical - competência gramatical - competência semântica - competência ortográfica Competência pragmática - competência funcional Competência sociolinguística	Itens de seleção - escolha múltipla	5	50 pontos
	B	Competência Linguística - competência lexical - competência gramatical - competência semântica - competência ortográfica Competência pragmática - competência discursiva - competência funcional Competência sociolinguística	Itens de construção - Resposta curta	2	20 pontos
			- Resposta restrita	1	10 pontos
			4	40 pontos	
	C	Competência Linguística - competência lexical - competência gramatical - competência semântica - competência ortográfica Competência pragmática - competência discursiva - competência funcional Competência sociolinguística	Itens de construção - Resposta extensa	1	80 pontos
					200 pontos

Name _____ Class _____

Teacher _____ Date ____/____/____ Grade _____

ACTIVITY A

1. Read an excerpt from an article on molecular gastronomy. Five sentences have been removed from it. Choose from the sentences a. to e. the one which fits each gap.

How many of us have had nights where we had no idea what to eat? ⁽¹⁾ _____, and so you sit mentally listing off all your options: Pepperoni pizza? Not interested. Grilled salmon? Nah. Tacos? Eh.

The problem is, you've been eating the same foods, with the same flavor combinations, for years. For some of us that equates to at least half a century of repeating the same exact dishes, with the same flavor combinations; ⁽²⁾ _____. And, well, that can get a little boring.

Lucky for you, there are scientists hard at work discovering new ways to pair old ingredients and they share their findings online, at Foodpairing. ⁽³⁾ _____, foods that share major flavor components are paired together – and often in ways that our intuition wouldn't think of.

Scientists have discovered that grilled cheese isn't only delicious with tomato soup – ⁽⁴⁾ _____. They've also found that there might be a better topping for bagels than cream cheese. ⁽⁵⁾ _____ Exciting, isn't it? Click through the slideshow below to find more "ground-breaking" food pairings, and never tire of food again.

"Food pairings – the best unusual flavor combinations", <http://www.huffingtonpost.com/> (abridged), accessed in May 2016

- a. Based on a scientific flavor analysis
- b. Nothing sounds appealing, nothing feels inspiring
- c. you can make it with chocolate and have your dinner and dessert in just one sandwich
- d. this can easily translate to one too many peanut butter and jelly sandwiches
- e. And that's just the beginning

ACTIVITY B

1. Read the article.

The Chef at 15

McGarry's story reflects many of our prevailing pop-culture obsessions — precocious kids, superparenting, esoteric food, homemade celebrity. He has consulted on a sitcom about a teen chef, inspired by his life, that was in development for a while at NBC. He's working on a book about his experiences and his approach to food, and countless other projects.

5 Yet the formidable machine that has been assembled to catapult McGarry to the culinary equivalent of Bieberish heights is, in some ways, at odds with his real ambition. McGarry prefers not to think of himself as a kid chef, but rather as a kid who happens to have aspired to be a Michelin-starred chef since he was 12. To that end, McGarry, who is home-schooled through an online program, cooks an average of 160 hours a month. He has apprenticed at some of the best restaurants in the country. He was invited to help prep a dinner at the Modernist Food Lab in Seattle, under 10 the chef Maxime Bilet, and asked back a few months later to help put together a charity dinner with guest chefs, including the departing White House pastry chef, Bill Yosses, who helped him land a gig cooking on the White House lawn during the Easter Egg Roll. McGarry posed for a picture with the Obamas. The Internet soon became a conduit to the world of haute cuisine — of cooking as self-expression and eating as experience — and introduced him to the key players. After Meg, a freelance filmmaker, signed him up for a kids' cooking class, the teacher asked the students 15 to buy a cookbook of their choice. McGarry chose Thomas Keller's "French Laundry Cookbook" and subsequently worked his way through its recipes. "I had no clue what Michelin was," McGarry says. "I didn't know all of the rankings and all the food. And then once I got on Google, I was like, 'Oh.' That kind of opened my eyes to it." On the Internet, he learned about molecular gastronomy, sous vide and so-called progressive cooking. "It's, like, you go on YouTube, and you watch a Thomas Keller video, and then there's this Grant Achatz⁽¹⁾ video." McGarry picked up 20 proper knife techniques by watching online demonstrations; then he began experimenting with flavors and preparations. "When I was like 10, I wanted to be in a Food Network show, and then when I saw [those videos], I just fully did like a 180."

His parents encouraged his desire to become a serious chef. When the counters in the kitchen proved too high, they made him a prep kitchen in the dining room that was modeled after Keller's at French Laundry. When McGarry 25 decided he wanted a private space to create menu ideas, his dad constructed a kitchen in his bedroom to resemble Alinea's in Chicago. They redid the electricity, built the tables and removed the closet doors to convert it to a pantry; McGarry would get an induction burner for a birthday, a vacuum sealer for Christmas. When McGarry eventually visited the restaurant, he remarked, "This is what I put in my bedroom!"

McGarry's eventual plan is to move to New York at 17, work at Eleven Madison Park or somewhere like it for a year, 30 maybe a year and a half, and then start work on his restaurant by 19. The remainder of his teenage years seems to him a respectable stretch of time in which to learn and develop. Then again, "now that I think about it," he says, "time moves very quickly for me, so it's not that far away. I don't think I can wait too long, because the real estate [in New York] keeps going up and up and up. You can't wait forever to do it, because if you wait forever, your opportunity might just be gone."

(1) He is an American chef and restaurateur often identified as one of the leaders in molecular gastronomy or progressive cuisine.

2. For questions 2.1 and 2.2 choose the answer which best completes the sentence.

2.1 McGarry's real ambition is to

- a. be a kid chef.
- b. be a Michelin-star chef.
- c. be as famous as Bieber.

2.2 In line 24, "that" refers to:

- a. counters
- b. dining room
- c. a prep kitchen

3. In what way has the Internet allowed McGarry to take a step further in his career?

4. Rewrite the following sentences as suggested. Use from two to six words.

a. By 2025 McGarry will have hired over a hundred young chefs to work at his restaurants around the world.

By 2025 _____ McGarry to work at his restaurants around the world.

b. "Is it really important to attend molecular gastronomy classes this term?"

His father asked _____ to attend molecular gastronomy classes that term.

c. Keller gave a lesson on molecular gastronomy because he wanted his students to be better chefs.

Keller gave a lesson on molecular gastronomy so that _____.

d. McGarry wants to be famous all over the world and to open up his own restaurant.

Not only _____ he also wants to open up his own restaurant.

ACTIVITY C

Write an article for your school magazine in which you invite your schoolmates to participate in volunteering campaigns in your city. Mention both the advantages and disadvantages there might be. Write about 150 words.

ANSWER KEY

Activity A

- 1.
1. b
2. d
3. a
4. c
5. e

Activity B

- 2.
- 2.1 b
- 2.2 c

3. **Model answer:** The Internet has allowed McGarry to do further research into gastronomy and to learn new recipes.

He was also able to improve his techniques and to learn from the best chefs in the world. Molecular gastronomy or progressive cuisine is an emergent kind of cuisine, and he wants to learn all about it.

- 4.
- a. over a hundred young chefs will have been hired by
- b. if/whether it was really important
- c. his students could/would be better chefs.
- d. does McGarry want to be famous but

Activity C

Open answer.