

IELTS 一 take 過滿分 9 分
HKDSE 7 科 5 (英文 straight 5**)**

Melody Tam

IELTS English
Reading 全方位精讀攻略
(連模擬試卷)

【SAMPLE】

【必須配合線上教學解說】

目錄

0. 模擬試卷

- 0.1 Test 1 – Reading Passages and Questions
- 0.2 Test 2 – Reading Passages and Questions
- 0.3 Reading Answer Keys

1. 考前須知

- 1.1 基本資料
- 1.2 時間分配、做卷步驟及思維
- 1.3 實戰常見問題

2. 找答案基本原則

- 2.1 關鍵詞原則
- 2.2 實例示範
- 2.3 附錄：三十組常見同義詞

3. 邏輯語文類題型

- 3.1 True/ False/ Not Given 邏輯三選一題
- 3.2 Multiple Choice 選擇題
- 3.3 Short Answer 短答題

4. 填充類題型

4.1 Sentence Completion 完成句子題

4.2 Diagram/ Table/ Flowchart 圖表填充題

4.3 Summary 總結題

5. 全文類題型

5.1 Information Matching 資料配對題

5.2 Headings Matching 小標題配對題

6. 總結

READING

READING PASSAGE 1

You should spend about 20 minutes on **Questions 1–13**, which are based on Reading Passage 1 below.

CACAO

Published by Field Museum of Natural History Chicago

Long before the discovery of the American continent, cacao was used and cultivated from Mexico to Ecuador. It is thus a distinctly American contribution to the world's food resources. It is the product of some small trees indigenous to the shady forests of northern South America. It probably also grew native along the Gulf Coast as far north as southern Mexico. The original extent of distribution of a plant so useful as the Cacao tree is difficult to determine with exactness. Its use has no doubt spread from one native tribe to another over a large area suitable for its cultivation. Besides, in the region in question, there has apparently been a shifting of peoples or a change of territories occupied by them in prehistoric days. It is even possible that the cultivation of the cacao was carried northward into Mexico from the south. There, at any rate, it was used by the Aztecs, and before them by the Toltecs. The early Conquistadores made its acquaintance at the court of Montezuma and the revenues of this renowned monarch consisted in part of cacao beans. "Chocolatl" was served to the king in a golden goblet, and he took it with the aid of a tortoise-shell spoon. His fondness for it must have been prodigious for fifty pitchers are said to have been prepared daily for his personal consumption, and two thousand more for his court. The readiest source of information about the Aztec use of cacao is of course, Prescott's "Conquest of Mexico." In a note there we read in this connection: "Torquemada has extracted particulars of the yearly expenditure of the palace from the royal account book, which came into the historian's possession. The following are some of the items: 4,900,300 fanegas of maize (the fanega is equal to about 100 pounds); 2,744,000 fanegas of cacao; 8,000 turkeys, 1,300 baskets of salt; besides an incredible quantity of game of every kind, vegetables, condiments, etc." A cacao consumption, according to this, almost equal to the world's entire production today!

The beans were used as small currency in old Mexico. Weights formerly did not exist there and large quantities were measured in baskets or bags assumed to hold a specified number, just as farmers today by preference estimate their produce by counting and measuring in bushels and pecks, rather than by weighing. On the Mosquito Coast the habit of using cacao beans as money is said to be prevalent among the Indians even at the present time, as is the use of coca leaves for the same purpose in Peru, and tobacco in many places.

Cacao was introduced into Europe early in the 16th century, at first into Spain, There it was for a time the monopoly of the Conquistadores, but interest in the new beverage must have been considerable, for "it was also prepared secretly, and was taken with wine and hot beer." Outside of Spain it remained completely unknown, so long that a ship-load of cacao beans, seized by the English in 1579, was burned as worthless. A Florentine, long resident in the West Indies, made known its manner of preparation in Italy and its use gradually spread on the continent, though not without opposition. Its introduction into Prussia was prohibited by Frederic the Great. The Parisian physician Bachot, however, in a thesis to the faculty of medicine, praised the cacao as one of the most noble of discoveries, far more worthy to be the food of the gods than are nectar and ambrosia.

Test 1

The particular kind or species of Cacao trees which furnishes the beans of commerce was designated as Theobroma Cacao. Other species of Theobroma also furnish nourishing food or drink to a lesser extent but are less valuable or less amenable to cultivation. There are about a dozen of these. The best known of them is the Tiger Cacao, or "Pataste", Theobroma bicolor, of Colombia and Rio Negro, a much larger and taller tree than the Cacao tree proper. The famous cacao of Soconusco is said to be the product of Theobroma angustifolia, and the cacao of Esmeralda of still another species. The beans of an inferior kind were used in Mexico as alms for the poor. The rest, all natives of tropical America, are of some local importance and the fruit of several is gathered in Brazil where they grow wild. Some of them may be adaptable for stock or for grafting, as recent experiments would indicate.

As is the case among almost all cultivated plants there are many varieties of the Cacao tree proper, differing in minor particulars and in size and shape of the pods and in the color of the kernels. The best known of them are: the Criollo, which furnishes the finest chocolate; the Forastero, much resembling the former, but somewhat more hardy and yielding beans of not quite so fine a grade; the Calabacillo, with smooth pods, still easier to grow but yielding an inferior product. Of all of these, there are both red and yellow varieties.

The cacao beans are put in sacks and shipped to the manufacturers of chocolate products. In the factories they are first of all freed from the outer shell by a slight crushing and winnowing. The kernels are known in the trade as "cacao nibs". They are roasted like coffee in iron cylinders to develop the aroma, to modify the bitter taste and to improve the color. They are then either ground directly, without any addition, into a dark-brown paste which we know in its moulded form as "bitter chocolate", or they are subjected to other treatment. Sugar or milk products and flavoring matter, principally vanilla or its substitutes, are added to increase the palatability, or starch to increase the bulk of the mass before it is pressed into moulds and made into convenient shapes and packages for the trade and for the consumer. The cacao shells contain some theobromine (1%) and are sometimes ground up and are known to the trade as "miserable", or "shells", sold as a poor substitute for cacao, "cacao coffee" or "cacao tea". They are seldom added to the chocolate mass, never to the better grades. Lately they have been employed as cattle fodder. If cacao powder is desired, the ground mass is usually heated slightly and subjected to pressure to express about one-half of the easily liquified fat, which is present in large quantity. This is then used separately as "cacao butter". It is a fixed oil, a soft solid at ordinary temperatures, with a pleasant odor and flavor of chocolate. At first yellowish in color, it becomes white with age. It has excellent keeping qualities and does not readily turn rancid. It is therefore valuable, being largely used in the manufacture of the filling for chocolate creams, and in the drug trade for the preparation of salves and pomades.

Test 1

Questions 1–7

Do the following statements agree with the information given in Reading Passage 1?

In boxes 1–7 on your answer sheet, write

TRUE *if the statement agrees with the information*
FALSE *if the statement contradicts the information*
NOT GIVEN *if there is no information on this*

- 1 Historians are now capable of confirming the initial distribution of the Cacao tree.
- 2 The Toltecs used cacao prior to the Aztecs.
- 3 “Chocolatl” was for the king’s exclusive consumption.
- 4 It is a fact that the cultivation of the cacao was passed from the south into Mexico.
- 5 It is now more prevalent for Indians to use cacao beans as money than in the past on the Mosquito Coast.
- 6 In the 16th century, cacao beans could not be sold for money in England.
- 7 Bachot successfully convinced Frederic the Great that cacao is worth more than nectar.

Test 1

Questions 8–13

Complete the flow-chart below.

Choose **NO MORE THAN TWO WORDS AND/OR A NUMBER** from the passage for each answer.

Write your answers in boxes 8–13 on your answer sheet.

Step 1

Cacao beans are crushed and winnowed so that the **8** can be removed.

Step 2

Cacao beans are roasted in iron cylinders to develop and modify the **9**, taste and color.

Step 3

Cacao beans can be grounded into a **10** without any addition or can be further processed.

Step 4a

To enhance the **11**, sugar, milk products and flavouring are usually added to the raw chocolate. Before it is pressed into moulds and made into convenient shapes for consumption, **12** may also be added to increase the bulkiness.

Step 4b

If cacao powder is desired:

The grounded mass will be gently heated and pressurized to release about 50% of the readily **13** it contains, which are then used separately as “cacao butter”.

READING PASSAGE 2

You should spend about 20 minutes on **Questions 14–26**, which are based on Reading Passage 2 on the following pages.

Questions 14–17

Reading Passage 2 has five paragraphs, **A–E**.

Choose the correct heading for paragraphs **B–E** from the list of headings below.

Write the correct number, **i–vii**, in boxes 14–17 on your answer sheet.

List of Headings

- i** Metallic shades arising from pigments
- ii** Observation on various colorings in the animal world
- iii** Varying colors under different light rays and angles
- iv** Factors contributing to different colorings
- v** Limited colors of the chameleon
- vi** Beautiful feathers of humming-birds and peacocks
- vii** Linkage between light and animal coloring
- viii** Creature which takes colors from the surroundings

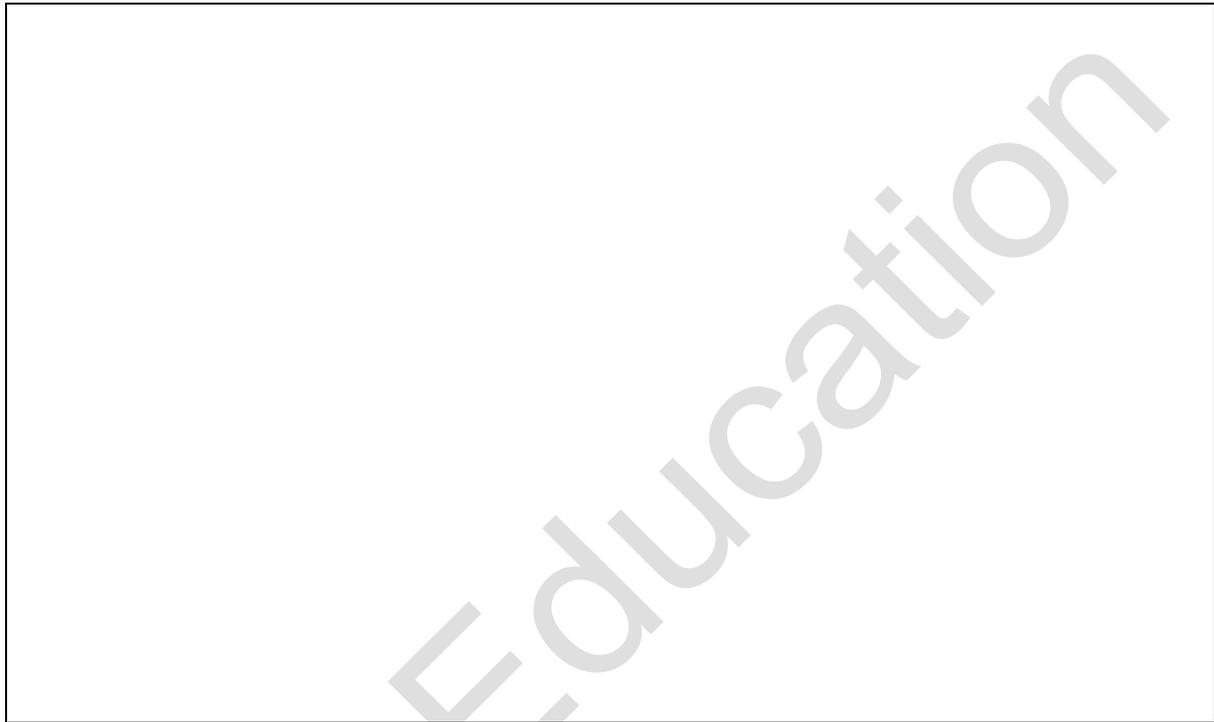
<i>Example</i>	<i>Answer</i>
Paragraph A	ii

- 14 Paragraph **B**
- 15 Paragraph **C**
- 16 Paragraph **D**
- 17 Paragraph **E**

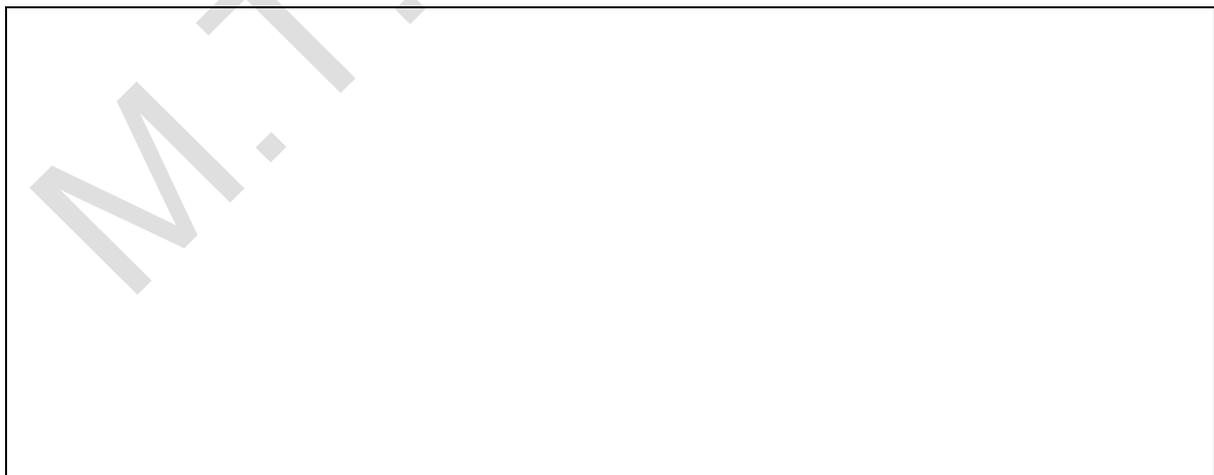
3. 邏輯語文類題型

3.1 True/ False/ Not Given 邏輯三選一題

3.1.1 基本資訊



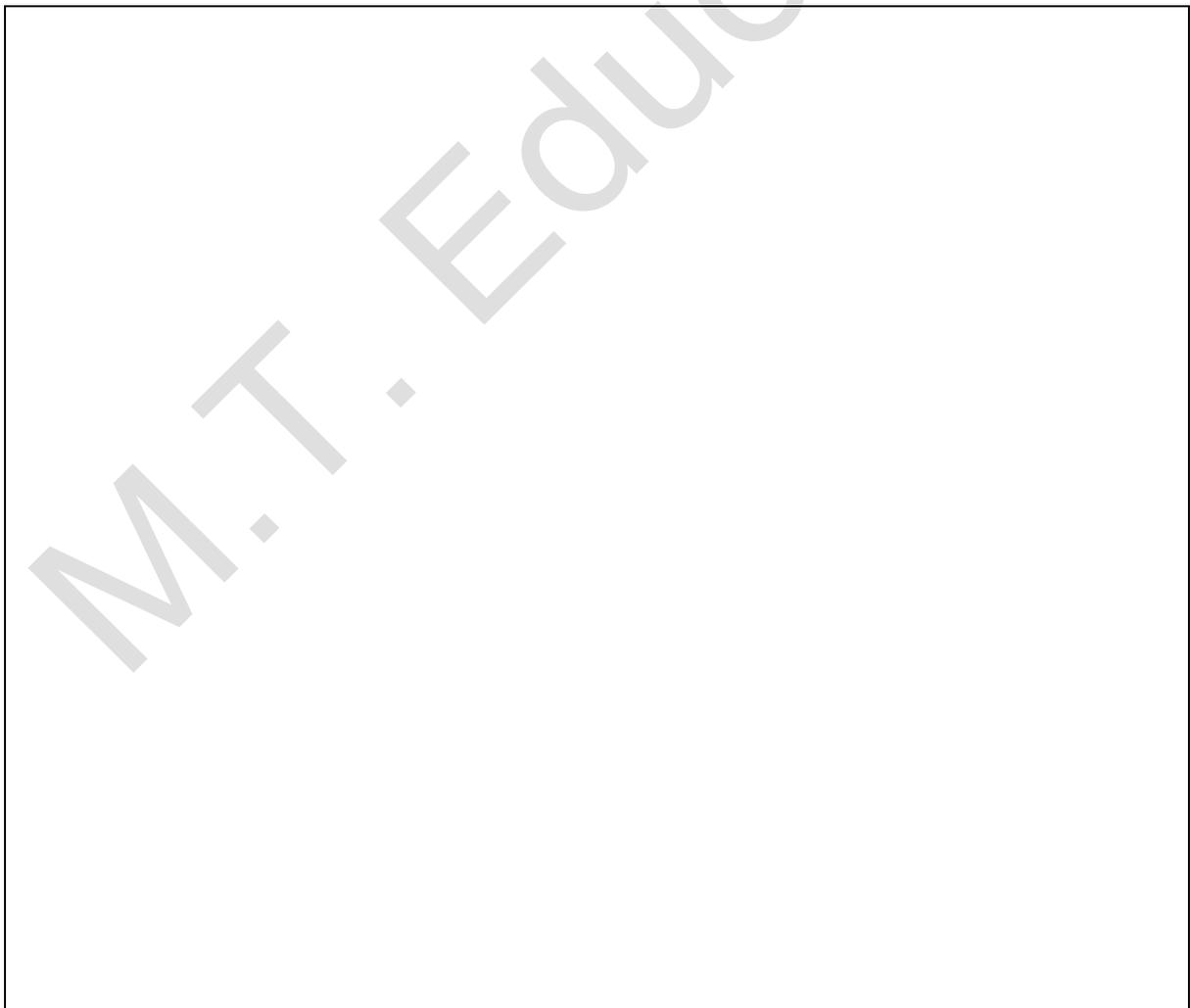
3.1.2 做題步驟



3.1.3 True



3.1.4 False



3.1.5 Not given



3.1.6 False VS Not Given



• Test 2 – Reading Passage 1 – Questions 1–5

The annual consumption of sugar by the people of the United States amounts to more than forty pounds per capita. This gives as a total the enormous quantity of two billion pounds per annum. The cost of this commodity may be safely placed at eight cents a pound. The total value of the sugar consumed each year, therefore, is one hundred and sixty million dollars. Sugar is a theme of general and pecuniary interest, which is a sufficient excuse for an article on its chemistry. It is a general name applied to a class of bodies composed of carbon, oxygen, and hydrogen, having a more or less sweet taste, and exercising a rotatory power on the plane of polarized light. In chemical composition the sugars may be regarded as a combination of water with carbon, and they belong therefore to that class of bodies which are known as carbohydrates. Starch, wood-fiber, and various sorts of gums are bodies nearly allied in chemical composition to sugar.

Sugar is chiefly a product of vegetable growth and is found in some part or other of a large number of substances. Sometimes it is found in the root, as in the beet and sweet-potato. Again, it occurs in the fruit, as in the grape and watermelon. At other times it is stored in the juices of the plant, as in the maple-tree and the sugarcane. In whatever position it occurs, it is always diluted with water, and mixed with various gums and albuminous bodies peculiar to the plant containing it. The amount of sugar, however, produced by the animal organism, with the exception of that from the milk-glands, is inconsiderable in a state of health. In certain forms of disease, however, as in diabetes mellitus, the amount of sugar produced in the body may be immensely increased.

Questions 1–5

Do the following statements agree with the information given in Reading Passage 1?

In boxes 1–5 on your answer sheet, write

TRUE	<i>if the statement agrees with the information</i>
FALSE	<i>if the statement contradicts the information</i>
NOT GIVEN	<i>if there is no information on this</i>

- 1 Americans consume more sugar annually now than in the last decade.
- 2 Carbohydrates consist carbon, oxygen and hydrogen.
- 3 Sugar is always found in the root of vegetables.
- 4 Milk glands of animals can produce a considerable amount of sugar.
- 5 The amount of sugar produced by patients with diabetes mellitus can increase to triple of the normal level.

• Test 2 – Reading Passage 1 – Questions 1–5

Answers:

1. Not Given
2. True
3. False
4. True
5. Not Given

	Statement	Passage	Analysis
1	Americans consume more sugar annually now than in the last decade.	The annual consumption of sugar by the people of the United States amounts to more than forty pounds per capita. This gives as a total the enormous quantity of two billion pounds per annum.	
2	Carbohydrates consist carbon, oxygen and hydrogen.	... It is a general name applied to a class of bodies composed of carbon, oxygen, and hydrogen... In chemical composition the sugars may be regarded as a combination of water with carbon, and they belong therefore to that class of bodies which are known as carbohydrates.	
3	Sugar is always found in the root of vegetables.	Sugar is chiefly a product of vegetable growth and is found in some part or other of a large number of substances. Sometimes it is found in the root, as in the beet and sweet-potato.	

4	Milk glands of animals can produce a considerable amount of sugar.	The amount of sugar, however, produced by the animal organism, with the exception of that from the milk-glands, is inconsiderable in a state of health.	
5	The amount of sugar produced by patients with diabetes mellitus can increase to triple of the normal level.	In certain forms of disease, however, as in diabetes mellitus, the amount of sugar produced in the body may be immensely increased.	

• Test 1 – Reading Passage 3 – Questions 27–31

- A** Until lately, all fermentations were supposed to be produced by the spontaneous decomposition of organic matter within a fermentable liquid. It was said that on contact with air this organic matter undergoes a special change which gives it the character of leaven, and this was regarded as an agent having the power of spreading decomposing movement. It is true, brewer's yeast had long been well known; the facts of its cellular composition and its organization were familiar; but no relation was recognized between this organized condition and those phenomena of fermentation produced by yeast in saccharine liquids, such as grape-juice or the wort of ale. In the first few years of this century Turpin, and afterward Cagniard-Latour, attempted in vain to prove that such a relation existed; it was always denied that anything else could be observed in alcoholic fermentation than an operation resembling all those slow decompositions that were classed among fermentations. We have admitted, in our time, that alcoholic fermentation, instead of being an exception, is on the contrary the very type of the phenomena we are treating of; that the yeast-cells, far from being unimportant, take an essential part in it, and that in all fermentations whatever there occur low organizations, microscopic corpuscles, more or less analogous to those of yeast. At least this is the first result of investigations carried on in the past fifteen years by several men of science, among whom in the first rank M. Pasteur is to be cited.
- B** M. Pasteur began the course of his labors in 1858, by the study of alcoholic fermentation. He placed it beyond a doubt that, in the case of grape-juice or beer-wort, as in that of any other saccharine liquid exposed to the air, the more or less rapid production of alcohol is always connected with the production of a microscopic fungus, consisting of rounded globules, a few thousandths of a millimetre in diameter. These globules, known under the name of brewer's yeast, multiply in the fermenting liquid at the expense of the organic matters it contains, and, by the exchanges of growth they give rise to, produce decomposition of the sugar into alcohol and carbonic, succinic, and glyceric acids. These are the four invariable products of alcoholic fermentation. Sugar is the food of the yeast-fungus; these products are its excretions. The laws of the inner mechanism that elaborates them are yet unknown. But everything leads us to believe that the yeast-cells secrete a substance more or less resembling those that work out the phenomena of digestion in the higher animals. Alcoholic fermentation would thus be a kind of digestion of sugar within the globule.
- C** This active property of decomposing sugar, and forming alcohol in consequence, does not belong to the cells of brewer's yeast exclusively. Several chemical agents possess the same power, and certain vegetable cells also are adapted to use it. When fruits are placed in a medium filled with oxygen, they absorb this gas, and occasion the release of carbonic acid; if, on the contrary, they are left in carbonic acid or any other inert gas, they effect the production of alcohol. The fruits remain firm and hard, without suffering any external change, but the sugar they contain is transformed in part into alcohol. How is this phenomenon to be explained? In common air, the cell of the fruit is fed by oxygen; if this gas is withheld, it is forced to borrow the materials of nutrition from the fluids that moisten it, that is, from the saccharine juice, and then the latter is decomposed. M. Pasteur has noted that a similar alcoholic fermentation takes place in other vegetable organs, in leaves, for instance, and in every case he has proved that the phenomenon is due to the cells of the vegetables alone, and not to yeast-globules. Far from throwing any doubt on the physiological doctrine of fermentation, these singular facts agree in lending it support, by giving it deeper and more general application.

Questions 27–31

Do the following statements agree with the information given in Reading Passage 3?

In boxes 27–31 on your answer sheet, write

TRUE *if the statement agrees with the information*
FALSE *if the statement contradicts the information*
NOT GIVEN *if there is no information on this*

- 27** Yeast cells are vital to fermentations.
- 28** M. Pasteur began his study of alcoholic fermentation in 1858 because he was inspired by Turpin and Cagniard-Latour.
- 29** M. Pasteur was regarded as the best scientist in the field of studying fermentation as he discovered the inner mechanism of brewer's yeast.
- 30** The cells of brewer's yeast have a stronger power of decomposing sugar than fruits and vegetables.
- 31** Fruits and vegetables will always produce alcohol when they are fermented.

• Test 1 – Reading Passage 3 – Questions 27–31

Answers:

27. True

28. Not Given

29. False

30. Not Given

31. False

	Statement	Passage	Analysis
27	Yeast cells are vital to fermentations.	... that the yeast-cells, far from being unimportant, take an essential part in it, and that in all fermentations whatever there occur low organizations, microscopic corpuscles, more or less analogous to those of yeast.	
28	M. Pasteur began his study of alcoholic fermentation in 1858 because he was inspired by Turpin and Cagniard-Latour.	M. Pasteur began the course of his labors in 1858, by the study of alcoholic fermentation. In the first few years of this century Turpin, and afterward Cagniard-Latour, attempted in vain to prove that such a relation existed	
29	M. Pasteur was regarded as the best scientist in the field of studying fermentation as he discovered	At least this is the first result of investigations carried on in the past fifteen years by several men of science, among whom in the first rank M. Pasteur is to be cited.	

	the inner mechanism of brewer's yeast.	Sugar is the food of the yeast-fungus; these products are its excretions. The laws of the inner mechanism that elaborates them are yet unknown.	
30	The cells of brewer's yeast has a stronger power of decomposing sugar than fruits and vegetables.	This active property of decomposing sugar, and forming alcohol in consequence, does not belong to the cells of brewer's yeast exclusively. Several chemical agents possess the same power, and certain vegetable cells also are adapted to use it.	
31	Fruits and vegetables will always produce alcohol when they are fermented.	When fruits are placed in a medium filled with oxygen, they absorb this gas, and occasion the release of carbonic acid; if, on the contrary, they are left in carbonic acid or any other inert gas, they effect the production of alcohol.	