C.E.T. N° 5 - INGLÉS - TRABAJO PRÁCTICO 4° AÑO CICLO SUPERIOR (6° AÑO)

STUDENT'S NAME:……..DATE: ……

El siguiente es un trabajo práctico modelo para que el alumno/a resuelva en su hogar y lleve realizado el día del examen (debe llevar todo el trabajo impreso y resuelto, no las respuestas en una hoja).
El día del examen se recibirá este trabajo y se le entregará un examen similar al alumno/a (mismo formato pero con otro vocabulario) que deberá resolver ese mismo día.
De ser necesario, se pasará a una instancia oral donde se le realizarán preguntas sobre distintos temas (todos relacionados con el trabajo práctico o examen escrito).
La acreditación de la materia se dará con:

- Entrega y aprobación del trabajo práctico impreso en papel
- Resolución correcta del examen que realizará ese día

El examen oral se realizará sólo si el alumno/a necesita compensar algunos contenidos que no hayan quedado claros en el examen escrito y/o trabajo práctico.

A) Read the text "Chemical Components – Red Wine" and write T (true) or F (false). (ver Texto al final del TP)

1- An average red wine will contain 86% water, and 12% ethyl alcohol. ____
2- Anthocyanins originate from the seeds of the grapes used to make the wine. ____
3- Red wine's colouration is dependent on the acidity. ____
4- Flavan-3-ols are found in the skin of grapes. ____
5- They contribute to the bitterness of red wine. ____
6- Flavonols have antioxidant properties but they're present in red wine in a too low concentration to be considered a good source. ____
7- The tannins in red wine don´t contribute to its dryness. ____
8- Some tannins can also come from the barrels in which the wine is aged. ____

B) Turn these sentences from active to passive voice.

1- Anthocyanins produce polymeric pigments.

……

2- The variation of tannin concentration will affect the amount of dryness.

……

3- The acids in wine give the red colouration.

……

4- Scientists are investigating the antioxidants properties of wine.

……

5- They have found health benefits of resveratrol.

……

6- Researchers discovered over 1,000 different compounds in wine.

……

C) VERB TENSES: Choose the correct option.

1- Engineering as a profession **involve / involves / is involved** differenttasks.

2- Engineers **must solve / are solve / must be solve** specific problems.

3- Chemical processes **has created / have created / have create** a wide variety of products.

4- Mauveine **is / was / were** the first synthetic substance discovered by WilliamPerkin.

5- Rutherford **wasn´t discover / did discovered / didn´t discover** the electron.

6- Liquids **take / takes / taking** the shape of the container that holds them.

7- Scientists **haven´t found / hasn´t found / have been found** a cure toAlzheimer yet.

8- I think electric cars **will be / will being / are going to be** popular in thefuture.

9- The modern chemical industry **begin / began / was began** towards the end ofthe 19th century.

10- The company **is going to be bought / is going to buy / is going to bought** a new robot to improve their production.

11- Huge quantities of chemicals **use / is used / are used** today.

12- The Haber process **create / created / is created** 450 million tons ofnitrogen fertilizer per year.

13- She **has just sanitized / just has sanitized / has sanitized just** the kitchen board.

14- Many people **could be arrested / could arrested / could arrest** by the police if they don´t follow coronavirus quarantine orders.

15- He **was checked / did check / was checking** the water pressure when the accident **happen / happened / was happening**.

16- Crude oil **converts / is converted / convert** into petroleum by distillation.

17- The widespread use of petroleum **have created / has created / has been created** serious environmental problems.

18- All their tankers **sold / were sold / was sold** by the company.

19- The various components present in crude **oil are been separated / are beingseparated / are be separated** into usable products.

20- At the moment he **is studied / is studying / studies** to be a PetroleumEngineering.

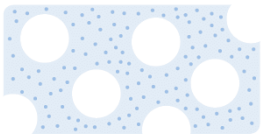
21- Water chlorination **kill / kills / is killed** bacteria and microbes.

D) Read the text and do the activities.

THE CHEMISTRY OF COW'S MILK

MILK'S COMPOSITION

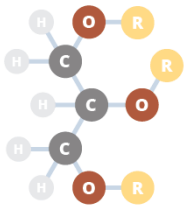
Milk is an emulsion of fat in water. It is also a colloidal suspension of proteins. Other compounds, including lactose and minerals, are fully dissolved in the solution.



WATER	87.5%
FAT	3.9%
PROTEINS	3.4%
LACTOSE & MINERALS	5.2%

FATS IN MILK

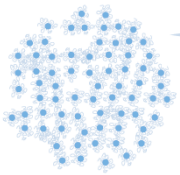
Droplets of fat in milk have an average size of 3–4 micrometres. They consist mainly of triglycerides, and also contain fat-soluble vitamins.



PALMITIC ACID	23.6–31.4%
OLEIC ACID	14.9–22.0%
STEARIC ACID	10.4–14.6%
MYRISTIC ACID	9.1–11.9%

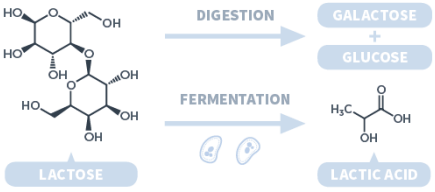
WHY IS MILK WHITE?

Milk contains hundreds of types of protein, of which casein is the main type. The milk proteins form micelles. These micelles scatter light, causing milk to appear white.



LACTOSE & MILK

Lactose is a sugar found in milk. People who are lactose intolerant are unable to digest it. Lactose can be fermented by microorganisms to form lactic acid, causing the milk to sour.



E) Classify the underlined words from the text in the following chart. Circle or highlight the preffix/suffix in each word.

NOUN	ADJECTIVE	ADVERB	VERB

F) What do these pronouns in the text refer to? Choose the best option.

1- it	a- emulsion	b- milk	c- water
2- which	a- milk	b- casein	c- protein
3- they	a- micrometers	b- fats	c- droplets
4- it	a- lactose	b- milk	c- sugar

G) RELATIVE CLAUSES: Rewrite each pair of sentences as one sentence. Do not changethe meaning. Use the relative pronoun given.

1- The milk proteins form micelles. They give milk its white appearance. WHICH

……

……

2- F. Bartolletti discovered lactose in milk in 1619. He identified it as a sugar in 1780. WHO

……

……

3- Lactose can be fermented. Its microorganisms form lactic acid. WHOSE

……

……

H) PRONOUNS: Choose the best option.

1- Where is my pencil? I can´t find **it / its / one**.

2- I lent you some books. Can you give **they / them / their** back to me, please?

3- My brother´s name is Samuel but everybody calls **he / his / him** Sam.

4- Julia and **I / me / my** have been married for 10 years.

5- Susan likes to walk by **her / hers / herself**.

6- My father found a new job last month. **He / His / Him** new boss is very kind.

7- We live in this house. It's **we / our / ours**.

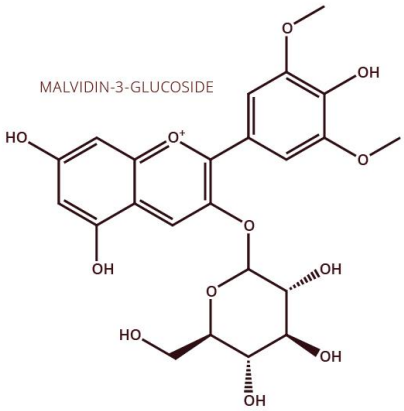
8- Are these **you / your / yours** dogs?

CHEMICAL COMPONENTS

RED WINE

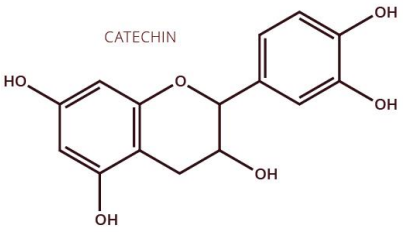
86%	12%	1%	0.4%	0.1%	0.5%
WATER	ETHANOL	GLYCEROL	ORGANIC ACIDS	TANNINS & PHENOLICS	OTHER COMPOUNDS

NOTE THAT THESE FIGURES ARE FOR AN AVERAGE COMPOSITION - EXACT PERCENTAGES WILL VARY DEPENDING ON THE PARTICULAR WINE



ANTHOCYANINS

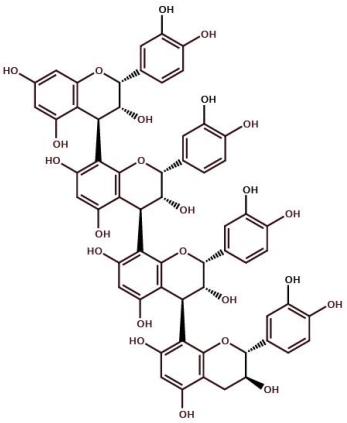
Anthocyanins are found in the skin of grapes. As soon as the grapes are crushed, they can react with other chemicals in wine to produce polymeric pigments. Anthocyanins on their own are also coloured, but the colour varies depending on pH.



FLAVAN-3-OLS

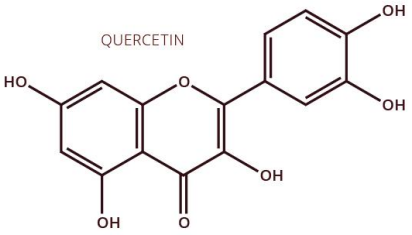
Flavan-3-ols originate in the seeds of grapes, and are known for their bitterness. In red wine, the amount present can reach up to 800mg/L. 20mg/L is the amount required in order for a bitter taste to be imparted.

OVER 1000 DIFFERENT COMPOUNDS



TANNINS

Tannins are polymers of other chemicals within wine. Condensed tannins are polymers of flavan-3-ols, and give red wine its astringency, causing a dry feeling in the mouth after drinking. Changes in tannin structure over time are an important factor in wine aging.



FLAVONOLS

Flavonols can help enhance the colour of red wine via a process called 'co-pigmentation'. They have potential anti-oxidant and anti-carcinogenic effects; however, their concentration in red wine is likely too low to confer significant health benefits.