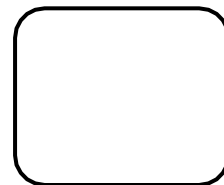


ENGLISH QUIZ: READING COMPREHENSION



Name: _____ Date: _____ 5° _____ Score: _____ / 25 points

TEXT 1: Follow the instructions of the Items I to IV

I. Read carefully the following text, you may highlight it:

Study's 5-second rule results disputed

- 1 A new study appears to **prove** what every 12-year-old knows: If you drop food on the floor, you have five seconds until it becomes contaminated with bacteria that could give you food poisoning.
- 2 Students at Aston University in Birmingham, England, tested the age-old five-second rule and claim to have found some truth to it. The faster you pick food up off the floor, they discovered, the less likely it is to contain bacteria.
- 3 Working under the direction of professor Anthony Hilton, the students dropped toast, pasta, cookies and sticky candy on the floor. Then they left the food on the floor for 3 to 30 seconds, according to information **released** on the university's website on March 10.
- 4 Students then monitored the transfer of two common bacteria, Escherichia coli and Staphylococcus aureus — commonly called E.coli and Staph. The bacteria, they concluded, do a pretty **busy** job at moving from floor to food, especially when the food isn't given much time to be a **target**.



Not So Fast, Expert Says

- 5 The type of surface mattered, too. Bacteria were least likely to transfer from carpet and most likely to transfer from laminate or tile, the study found.
- 6 The study contradicts earlier research at Clemson University. Scientists at Clemson tested how fast a bacteria called Salmonella Typhimurium made its way from flooring surfaces to bologna and bread. It happened instantly, the researchers found.
- 7 What's more, the British study apparently hasn't been published yet in a scientific journal, noted Jeffrey T. LeJeune, a food safety expert at the Ohio Agricultural Research and Development Center. Since the study's findings aren't available to other researchers, he said, there's no way to replicate the study or determine whether the results are accurate.

"1 Second Is Too Long"

8 Scientists know from previous research that our floors are littered with nasty, tiny organisms that can make us sick. Even in homes where the occupants have been educated about proper cleaning contain plenty of bacteria, he said.

9 Those organisms go beyond the bacteria studied in England, he said. Viruses cause many cases of food poisonings and Norovirus alone causes about half of food-borne illness outbreaks, he said. The study doesn't address how fast that virus gets transferred to food.

10 LeJeune's Finally claims: Don't eat food off the floor. Ever.

11 It may be true that fewer bacteria get transferred to food in five seconds than in 10 seconds, "but waiting zero seconds is far better than waiting any seconds," he said. "I think one second is too long."

Vocabulary

Prove: Demonstrate something.

Released: Share information to everyone.

Lousy: Disgusting.

Target: An object to shoot at or attack.

By Akron Beacon Journal, adapted by Newsela staff on 04.08.14

II. Choose the correct answers and mark it with an x: (_____ / 5 points)

1) Where were the students that tested the age-old five-second rule from?

- a) Yale University, United States.
- b) Aston University in Birmingham, England.
- c) Universidad de Los Andes, Chile.
- d) Cambridge University, England.

2) What is the meaning of claim in the second paragraph?

- a) Affirm
- b) Complain
- c) Ask
- d) Shout

3) Which were the two common bacteria?

- a) Gram-positive cocci and Staphylococcus epidermidis.
- b) Staphylococcus haemolyticus and Staphylococcus aureus.
- c) Escherichia coli and Gram-positive cocci.
- d) Escherichia coli and Staphylococcus aureus.

4) What could be a good new title for the text?

- a) Eat food from the floor.
- b) 10 seconds is the rule to eat food from the floor.
- c) Consequences of eating food from the floor.
- d) Scientist and nutrients.

5) What is the main idea of paragraph 11?

- a) The types of bacteria.
- b) That we must wait a lot of seconds for being able to eat the food from the floor.
- c) A study about bacteria in the food.
- d) The seconds that must pass for being able to eat the food from the floor.

III. Put an F if the statement is FALSE or an T if the statement is TRUE: (_____ / 5 points)

- A. _____ Working under the direction of professor Anthony Hilton, the students dropped toast, ice cream, cookies and tomatoes on the floor.
- B. _____ Scientists at Clemson tested how fast a bacteria called Salmonella Typhimurium.
- C. _____ Our floors are not littered with nasty, tiny organisms that can make us sick.
- D. _____ The study is teaching us about in how many seconds the food can have bacteria once it falls to the floor.
- E. _____ When LeJeune's says: "but waiting zero seconds is far better than waiting any seconds," he means that is better to not wait any seconds once the food is on the floor because from second 1 the food will have bacteria.

IV. Answer the following question with a complete answer: (_____ / 2 points)

- A. What advice would you give to a friend that drops food to the floor and wants to eat it? Explain in your own words.

TEXT 2: Follow the instructions of the items V to VII

V. Read carefully the following text, you may highlight it:

The Mayan Calendar

1 The Mayan people of Central and South America created an accurate calendar thousands of years ago. Their calendar, like ours, named the days and the months. But the Maya had different systems for counting days.

2 One system the Maya used was called the *Tzolkin*. The system had a religious calendar with a 260-day cycle. The Maya used a combination of numbers and names—like our Monday, Tuesday, Wednesday, and so on—to refer to the days. The system had 20 day names—Imix, Ik, Akbal, Kan, Chicchan, and so on until day 20, called Ahau—which followed the same sequence in a cycle. Days were also numbered 1 to 13. The fourteenth day in a sequence began with 1 again. So, if today were 1 *Imix*, then tomorrow would be 2 *Ik*, and the next day would be 3 *Akbal*. Nineteen days from 1 *Imix*, would be 7 *Ahau*, and the day after that would be 8 *Imix*.

3 The system that kept track of months was called the *Haab*. A year in the Haab system had 18 months, each with 20 days, making a total of 360 days. The names of the first five months, in sequence, were Pop, Uo, Zip, Zotz, and Tzec. The Maya referred to days of the month using numbers 0 to 19, in sequence, and then the month name. So, instead of January 1, the Maya had 0 *Pop*. The day after 0 *Pop* was 1 *Pop*, and the last day of that month was 19 *Pop*.

4 The Maya knew that a year lasted 365 days, so they added five days at the end of the Haab cycle. These days were called *Uayeb* and were considered to be bad luck. The way that the Maya recorded time may seem strange, but their calendar was nearly as accurate as ours is today.

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Vocabulary

Accurate: Verry exact or precise.

Kept track: To be aware of how something is changing, what someone is doing, etc.

Recorded: Save in a written way what happened.

Nearly: In a close manner or relationship.

VI. Choose the correct answers and mark it with an x: (_____ / 4 points)

1) Which is the relation between our calendar and the Mayan one?

- a. That the calendar named the years and the months.
- b. That the calendar has the same system to count days.
- c. That the calendar named the days and the months.
- d. That the calendar named the days, months and hours

2) What is the meaning of "as accurate as ours" in paragraph 4?

- a. That the calendar of the Mayans is not that exact as our calendar today.
- b. That the calendar of the Mayans is better than our calendar today.
- c. That the calendar of the Mayans is the calendar we continue using today.
- d. That the calendar of the Mayans is as exact as our calendar today.

3) In the Haab system, what day comes after 19 Pop?

- a. 20 Pop
- b. 0 Pop
- c. 20 Uo
- d. 0 Uo

4) How many systems for counting days and months are described in the text?

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

VII. Draw a calendar that shows the days in the month of Uo. (_____ / 2 points)



TEXT 3: Follow the instructions of the items VIII and IX

VIII. Read carefully the following text, you may highlight it:

In a Pickle

With the right supplies, you can make your own pickles at home.

A Clean Start

All supplies that you use must be very clean when you make pickles at home. A dirty jar or spoon can spoil an entire batch of pickles.

The Cucumber Is King

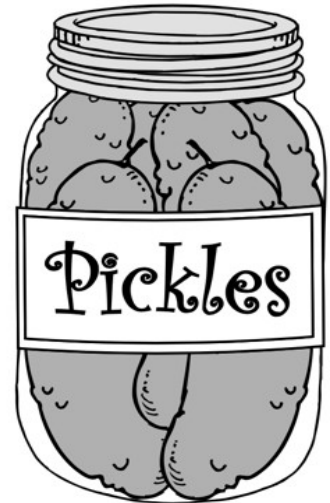
The perfect pickle is crunchy. It starts with a firm, fresh cucumber. To make fresh pickles, fill jars with freshly picked cucumbers. Then pour a heated mixture of salt, vinegar, and spices into the jars. Seal the jars with clean lids. Allow the pickles to cool, and put the jars in the refrigerator. Write the date on the jars.

Timing Is Everything

Leave your homemade pickles in the refrigerator. Pay attention to the date on the jars. If you haven't eaten the pickles after six months, throw them away.

Other Pickled Foods

In addition to making pickles at home, you can try pickling other vegetables. Pickled carrots, cauliflower, and garlic cloves make tasty snacks and give salads some extra flavor.



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Vocabulary

Supplies: All the materials, elements you need.

Batch: An amount of something.

Pour: To add something.

Lids: A thing you use to close a jar, box or tupper, that can be removed.

IX. Choose the correct answers and mark it with an x: (_____ / 7 points)

1) Paragraph 2 is talking about....?

- a. The dirty things you need for making pickles at home.
- b. How you must end the process of making pickles.
- c. How to make pickles at home.
- d. How clean the supplies must be before making the pickles at home.

2) The perfect pickle is.....

- a. sweet.
- b. crunchy.
- c. crispy.
- d. humid.

- 3) What is paragraph 4 talking about?
- The importance of eating the pickles once the jars day has passed.
 - The importance of living the pickles outside the refrigerator and paying attention to the date of the jars.
 - The importance of living the pickles on the refrigerator and paying attention to the date of the jars.
 - The importance of not throwing aways the pickles and eating them beside the jars day has passed.
- 4) Why do you think you have to put the date on the jars?
- For knowing the number of pickles, the jar contains.
 - For remembering, we must put the jars inside the refrigerator.
 - For knowing that after 3 moths you can't eat the pickles.
 - For knowing until what date, we can eat them before they expire.
- 5) What other vegetable can be pickled at home?
- Carrots.
 - Tomatoes.
 - Lettuce.
 - Strawberries.
- 6) What is the text teaching you?
- Informing us about pickles.
 - Describing pickles and their characteristics.
 - How to make pickles at home.
 - Other vegetables we can pickle at home.
- 7) How many subtitles can we find in the text?
- 4
 - 8
 - 5
 - 1

REMEMBER TO CHECK YOUR ANSWERS!

