**ACTIVIDAD 2**

Lean el *abstract* que presentamos abajo. Luego, respondan las siguientes preguntas. En el texto, hemos subrayado las frases nominales que ustedes necesitarán interpretar para poder responder las preguntas.

1. ¿Cuál fue el tema de la investigación?
2. ¿Qué datos se utilizaron?
3. ¿Qué medida causó que la transmisión se frenara?
4. ¿Qué implementaron las ciudades que registraron menos casos?
5. ¿Qué medidas se asociaron a la reducción de la incidencia?
6. ¿Qué medida redujo el crecimiento y la dimensión del COVID en China?

**An investigation of transmission control measures during the first 50**

**days of the COVID-19 epidemic in China**

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ABSTRACT

Responding to an outbreak of a novel coronavirus [agent of coronavirus disease 2019 (COVID-19)] in December 2019, China banned travel to and from Wuhan city on 23 January 2020 and implemented a national emergency response. We investigated the spread and control of COVID-19 using a data set that included case reports, human movement, and public health interventions. The Wuhan shutdown was associated with the delayed arrival of COVID-19 in other cities by 2.91 days. Cities that implemented control measures preemptively reported fewer cases on average (13.0) in the first week of their outbreaks compared with cities that started control later (20.6). Suspending intra-city public transport, closing entertainment venues, and banning public gatherings were associated with reductions in case incidence. The national emergency response appears to have delayed the growth and limited the size of the COVID-19 epidemic in China, averting hundreds of thousands of cases by 19 February (day 50).

**Inglés 1. Trabajo práctico 5.**

**El adjetivo en las comparaciones.**

Para realizar esta actividad es necesario conocer la teoría explicada en la sección “El Adjetivo” de los *Apuntes de Cátedra*. Lean el texto que presentamos abajo y luego realicen las siguientes actividades:

1.- Subrayen los adjetivos que se encuentran en grado comparativo.

2.- Subrayen la palabra “more” usada para comparar junto con el adjetivo que corresponda.

3.- Expliquen, en español, la idea central de cada una de las comparaciones.

Ejemplo de respuestas (de otros textos):

Adjetivo en grado comparativo: longer. En esta parte del texto las autoras afirman que el verano es más largo que el invierno.

Adjetivo en grado comparativo: more expansive. Aquí, las autoras sostienen que el Covid-19 es más expansivo que la gripe.

**Este fragmento de texto fue extraído de *Personal Nutrition*, un libro escrito por Marie Ann Boyle y Sara Lang.** [**https://books.google.com.ar/books?id=bRCkcVBcO3QC&pg=PA189&lpg**](https://books.google.com.ar/books?id=bRCkcVBcO3QC&pg=PA189&lpg)

Vegetarian protein foods are higher in fiber, richer in certain vitamins and minerals, and lower in fat than meats. Vegetarians can enjoy a nutritious diet that is very low in fat, provided that they eat high-fat foods such as margarine, oil, cheese, sour cream, and nuts in moderation. Studies have found that people with vegetarian or near-vegetarian traditions, such as the Chinese, have lower rates of heart-disease, cancer, diabetes, and obesity than those consuming the typical North American diet. Informed vegetarians are more likely to be at the desired weights for their heights and to have lower blood cholesterol levels, lower blood pressure, lower rates of certain types of cancer, better digestive function, and better health in other ways. Even compared with people who are health conscious, vegetarians experience fewer deaths from cardio-vascular disease. Often vegetarianism goes with a healthful lifestyle (no smoking, lower alcohol intakes, emphasis on supportive family life, and so forth), so it is unlikely that dietary practices alone account for all the aspects of improved health. However, they may contribute to it.

**INGLÉS 1 – Trabajo Práctico 6**

Respondan a las consignas y preguntas en español.

Nombre del ALUMNO/A:

1. Traduzca el título del artículo.
2. Especifique en menos de cinco palabras cuál es la idea central del primer párrafo.
3. Describa el funcionamiento del conector “However” en el primer párrafo.
4. Explique cuál es la relación entre la limpieza y la desinfección, según lo expresado en el segundo párrafo.
5. Describa el efecto de la solución de detergente mencionado en el tercer párrafo.
6. Explique de qué manera se manifiesta la despersonalización en el tercer párrafo.
7. En el cuarto párrafo se utiliza el grado superlativo del adjetivo dos veces. Explique qué se expresa en cada una de las instancias.
8. Explique la idea que se expresa por medio de un verbo en voz pasiva en el quinto párrafo.
9. Exponga las ideas que se expresan mediante los verbos modales MUST y SHOULD en los párrafos 8 y 9.
10. ¿Por qué resulta más fácil de leer un texto que contiene conectores que uno que no los contiene?

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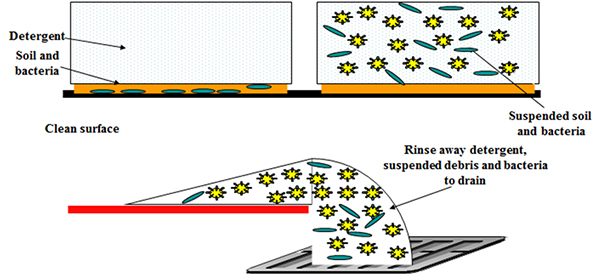
Cleaning and Disinfection: Improving Food Safety and Operational Efficiency in Food Processing

By Diversey Care

[Cleaning and Disinfection: Improving Food Safety and Operational Efficiency in Food Processing](https://www.foodsafetymagazine.com/fsm/cache/file/7ED3F0B2-A55F-4CF0-A1BD267A2089E9E7.png)

1.-Cleaning in the food industry is not an easy task. However, it is a critical step within food production since it is crucial to maintain and guarantee food safety. Understanding various soil challenges, why we clean and how detergents and disinfectants work is key to ensuring a safe, hygienic manufacturing environment.

**Cleaning**  
2.-Cleaning and disinfection should be considered as two discrete steps in the cleaning procedure. Cleaning is the complete removal of residues and soil from surfaces, leaving them visually clean so that subsequent disinfection will be effective. Without effective cleaning, disinfection will be compromised.

[](https://www.foodsafetymagazine.com/fsm/assets/Image/CleaningFig1.jpg)

3.-Detergents are used to remove soil from a surface. The soil––a mixture of food waste and bacteria––is on or attached to the surface of the processing equipment, floors or walls. The action of the detergent solution is to suspend this soil and bacteria mixture away from the surface and allow for it to be rinsed off to the drain. However, there are many soils found in the food industry and the cleaning procedure and detergent used in order to achieve the desired detergent action is different for each soil.

4.-The most common soils—carbohydrates like sugar, starch and cellulose––are the easiest to remove. Proteins––meat, milk and eggs––are probably the most difficult because changes in heat and pH alter the structure of the protein and bind it to other molecules, increasing their tenacity and often rendering them insoluble. For example, while milk is soluble in water, if you over-boil a pan of milk, the resulting milk soil becomes difficult to remove from the pan.

5.-Fatty soils are not water-soluble and pose a greater challenge than carbohydrates. Here, it’s necessary to use alkaline cleaners and elevated temperatures above the melting point of the fat to achieve an efficient clean. Mineral salts––the inorganic food soils––lead to scale formation on equipment. Acidic cleaners are required to efficiently remove the scale.

6.-There are four variables within the cleaning process that can impact its efficiency to remove soil:

1. Detergent/Concentration
2. Time
3. Temperature
4. Physical Action

Devised in 1959 by Dr. Herbert Sinner, Sinner’s Circle is universally known as the model to demonstrate that reducing one of the four factors can be compensated by increasing another. For example, you may be able to increase the temperature to enable you to use a lower concentration of chemical.

**Disinfection**  
7.-Disinfection is the process by which microorganisms are killed so that their numbers are reduced to a level which is neither harmful to health nor to the quality of perishable goods. Following cleaning, surfaces will be free from soil but microorganisms remain. Using validated disinfectants on surfaces, following the instructions and contact times, reduces microorganism levels to the required level for food production.

8.-The method by which disinfectants kill the microorganism––referred to as their “mode of action”––varies with the active ingredient. When selecting a disinfectant, a number of considerations must be made:

Application, including the compatibility with materials found in the area being disinfected  
Temperature required  
Impact of water hardness  
Required concentration  
Toxicity  
Leftover residues

9.-Above all, the approvals each disinfectant has should be taken into account during selection, for example if you are using a product in a chilled environment, the disinfectant should be proven to work at the temperature you are intending to apply it at.