

## READING PASSAGE 1

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

### The Slow Food Organization

*Taking time with food*

Slow Food began when Carlo Petrini, an Italian journalist, was dismayed by the opening of a fast food restaurant on the famous Piazza di Spagna in Rome. He decided it was time to celebrate the fast-disappearing virtues of the slow production, preparation and eating of food. What he had in mind when he began the Slow Food organization were local foods which were prepared in their traditional manner and eaten at leisurely meals with family and friends. Slow Food is the antithesis of everything fast food stands for, and it is now a thriving international organization with members in 45 countries, a successful publishing operation and a biannual trade show. In addition, Slow Food has launched a project called the 'Ark of Taste' and a concept called 'virtuous globalization'.

The Ark of Taste is the catalog of endangered food plant and animal species that Slow Food has resolved to protect against the rising global tide of fast food. Some examples of the biodiversity promoted by the Ark of Taste include Iroquois white corn and the Narragansett turkey, both of which are old, or heritage, foods in North America. Biodiversity is a term commonly associated with discussions of threats to wild species, but according to Slow Food the biodiversity of the domesticated species people have depended on for centuries is no less important. For example, when the latest patented hybrid variety of plant proves unable to withstand fungal or bacterial disease, plant breeders will need the disease-resistant genes which can be obtained from heritage plant varieties. If Iroquois white corn had fallen out of production, as it very nearly did two decades ago due to the commercial launch of a new hybrid corn, irreplaceable and possibly crucial sets of corn genes would have been lost forever.

For some time, plant-saver groups have been preserving heritage plant varieties, but Slow Food takes that project a step further. The movement understands that all the food and plant species in its Ark of Taste carry not only information about genetic traits but they also embody a set of social practices, and in some cases even a way of life of previous generations. Slow Food teaches that when a variety of food or breed of animal disappears, something greater also disappears: a specific, irreplaceable mode of life that a particular people have devised for living in a particular part of the Earth. An example of this is the Iroquois white corn. By working to find new markets for this ancient variety of corn, Slow Food is ensuring a source of income for the Native Americans who grow, roast, and grind this corn and, at the same time, helping to preserve the specific cookery and religious uses that the corn has been selected to support over hundreds of years.

Slow Food has moved away from the traditional locations for preserving rare animal and plant species. For example, instead of zoos for rare animals and botanic gardens for rare plants, Slow Food maintains that its plants and animals are best preserved on the dishes and plates of discerning customers. To this end, Slow Food has introduced the concept of virtuous globalization, which recognizes that the best way to ensure a safe future for distinctive local products and practices is to find a global market for them. In this way, local producers will be able to continue producing the food which for many years has been a defining factor of their cultural identity. The characteristics of the virtuous globalization of Slow Foods show how different the concept is from the globalization of fast foods. Whereas global fast food companies aim to sell food that has an unchanging taste wherever in the world it is eaten, the taste of a recognized Slow Food is unique to that food. Another aspect is the quantities sold of these two types of food. In the case of fast food, these are enormous, but the quantities of Slow Food products which are available for selling are limited, due to the rarity of the plants or animals. The customers of virtuous globalization Slow Foods are affluent people who value novelty and are undeterred by the costs, which are high when compared to fast food.

Some years ago, a network of farmers in the USA volunteered to take part in a national Slow Food project. The project was for the farmers to raise a total of 5,000 turkeys from eggs which had been selected from four varieties of endangered turkey. The farmers had to begin by hatching the eggs they had been supplied with, then raising the young turkeys to adults. They were promised a guaranteed price per pound for the adult turkeys. The object of the enterprise was to raise heritage turkeys for the North American holiday of Thanksgiving. Although chefs in some restaurants where the turkeys were on the menu complained that the Slow Food turkeys were smaller than industrially produced turkeys, the distinctive flavors were very well received by consumers. By the following year, the world population of these turkeys had nearly doubled.

It may seem strange that taking pleasure in eating could be a strategy for preserving biodiversity because pleasure is not normally associated with environmentalism. However, pleasure is part of what Slow Food aims to bring back, by demonstrating that, at least when it comes to the politics of food, the best choice is often the one that provides the most enjoyment.

Questions 1–6

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

In boxes 1–6 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 about this

- 1 The Ark of Taste lists food plant and animal species in danger of extinction.
- 2 Slow Food considers that the term ‘biodiversity’ should be restricted to wild species.
- 3 The genes of heritage plants may be of vital importance to modern plant breeders.
- 4 Countries can sell the genes of their heritage plant varieties internationally.
- 5 Slow Food maintains that food and culture exist independently of each other.
- 6 Some Native Americans are now giving cookery classes featuring Iroquois white corn.

Questions 7–9

Complete the table below.

Choose **ONE WORD ONLY** from the passage for each answer.

Write your answers in boxes 7–9 on your answer sheet.

	Taste	Quantities sold	Cost
Slow food	7 _____	8 _____	high
Fast food	9 _____	enormous	low

Questions 10–13

Answer the questions below.

Choose **ONE WORD AND/OR A NUMBER** from the passage for each answer.

Write your answers in boxes 10–13 on your answer sheet.

- 10 What were farmers in the USA given so that they could raise endangered turkeys?
- 11 How many varieties of endangered turkey benefited from the project?
- 12 Who was not happy with the size of the turkeys?
- 13 Who liked the taste of the endangered turkeys?

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判断题 (Questions 1–6)

题号	题干翻译	答案	精确定位 (段落 & 原文关键词)	详细解释
1	《味觉方舟》罗列了处于灭绝危险中的食用植物和动物物种。	TRUE	第2段: “The Ark of Taste is the catalog of endangered food plant and animal species that Slow Food has resolved to protect ...”	题干中的 “lists...in danger of extinction”= 原文 “catalog of <b>endangered</b> ... species”。语义完全一致，因此为真。
2	慢食组织认为 “生物多样性” 一词应仅限于野生物种。	FALSE	第2段: “Biodiversity is a term commonly associated ... <b>but</b> according to Slow Food <b>the biodiversity of the domesticated species ... is no less important.</b> ”	原文说 “通常和野生物种相关，但 (转折) 家养物种的多样性同样重要”。题干说应限制在野生，与原文观点相反，因此为假。关键词: restrict ⇔ not restricted。
3	传统品种 (heritage plants) 的基因可能对现代育种者至关重要。	TRUE	第2段: “... when the latest patented hybrid ... proves unable to withstand disease, <b>plant breeders will need the disease-resistant genes</b> which can be obtained from <b>heritage plant varieties.</b> ”	原文明确: 当新品种抗病性不足时，育种者需要传统品种中的抗病基因 ⇒ “may be of vital importance” 成立，因此为真。
4	各国可以在国际上出售其传统品种的基因。	NOT GIVEN	全文无	文章谈到为独特本地产品寻找 <b>全球市场</b> (第4段)，但这是 <b>售卖食品/产品</b> ，并未提到跨国 “ <b>出售基因</b> ”。无信息支撑，判 NG。
5	慢食组织认为食物与文化彼此独立。	FALSE	第3段: “... carry not only information about genetic traits <b>but also embody a set of social practices</b> , and in some cases even a way of life ... When a variety ... disappears, <b>a specific, irreplaceable mode of life</b> also disappears.”	原文强调食物与社会实践/生活方式紧密相连，与题干 “独立” 相反，因此为假。
6	一些美洲原住民现在正在开设以易洛魁白玉米为特色的烹饪课程。	NOT GIVEN	第3段 (相关背景): “... ensuring a source of income for the Native Americans who grow, roast, and grind this corn, and ... helping to preserve the specific cookery and religious uses ...”	原文只说 “种、烤、磨” “保留烹饪与宗教用途”，没有提到 “开设课程/授课”。题干信息超出文本，判 NG。

表格填空 (Questions 7–9)

类别	Taste (味道)	Quantities sold (销售量)	Cost (成本/价格)	答案备注与定位
Slow Food	unique	limited	high	第 4 段：味道 “the taste of a recognized Slow Food is <b>unique</b> to that food”；销量 “the quantities ... available for selling are <b>limited</b> ... due to the rarity ...”；价格 “costs ... are high”. 单词数要求为 ONE WORD ONLY，均满足。
Fast Food	unchanging	enormous (题干已给)	low	第 4 段：“global fast food companies aim to sell food that has an <b>unchanging</b> taste ...”；销量 “In the case of fast food, these are <b>enormous</b> ”；价格 “compared to fast food [Slow Food costs are high]” ⇒ fast food = low。表内仅需填 taste 一项。

最终填空：  
7) unique 8) limited 9) unchanging

简答题 (Questions 10–13)

题号	题干翻译	答案 (ONE WORD/NUMBER)	精确定位 (段落 & 原文关键词)	详细解释
10	美国的农民被提供了什么，以便他们能够饲养濒危火鸡？	eggs	第 5 段：“The farmers had to begin by hatching <b>the eggs they had been supplied with ...</b> ”	直接给出被动结构 “supplied with <b>eggs</b> ”，对应问句。注意题型允许 <b>ONE WORD</b> ，用复数形式与原文一致更自然。
11	有多少个濒危火鸡品种从该项目中受益？	4 / four	第 5 段：“... eggs which had been selected from <b>four varieties</b> of endangered turkey.”	数字信息直接明示；题型允许数字或拼写。
12	谁对火鸡的体型不满意？	chefs	第 5 段：“ <b>Although chefs in some restaurants ...</b> complained that the Slow Food turkeys were smaller ...”	主语即 “chefs”，抱怨体型偏小。可写 “chefs” 或 “restaurant chefs”。
13	谁喜欢这些濒危火鸡的味道？	consumers	第 5 段：“the distinctive flavors were very well received by <b>consumers.</b> ”	“well received by”= 受到欢迎；主语为 “consumers”。