



Šifra kandidata:

Državni izpitni center



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SPOMLADANSKI IZPITNI ROK

ANGLEŠČINA

Izpitna pola 1

Bralno razumevanje

Sobota, 30. maj 2020 / 60 minut

Dovoljeno gradivo in pripomočki:

Kandidat prinese nalivno pero ali kemični svinčnik ter enojezični in dvojezični slovar.

Kandidat dobi dva ocenjevalna obrazca.

POKLICNA MATURA

NAVODILA KANDIDATU

Pazljivo preberite ta navodila.

Ne odpirajte izpitne pole in ne začenjajte reševati nalog, dokler vam nadzorni učitelj tega ne dovoli.

Prilepite oziroma vpišite svojo šifro v okvirček desno zgoraj na tej strani in na ocenjevalna obrazca.

Izpitna pola vsebuje 4 naloge. Število točk, ki jih lahko dosežete, je 30. Vsaka pravilna rešitev je vredna 1 točko.

Rešitve pišite z nalivnim peresom ali s kemičnim svinčnikom in jih vpisujte v izpitno polo v za to predvideni prostor. Pišite čitljivo in skladno s pravopisnimi pravili. Če se zmotite, napisano prečrtajte in rešitev napišite na novo. Nečitljivi zapisi in nejasni popravki bodo ocenjeni z 0 točkami.

Zaupajte vase in v svoje zmožnosti. Želimo vam veliko uspeha.

Ta pola ima 12 strani, od tega 2 prazni.



Prazna stran

OBRNITE LIST.



1. naloga: Dopolnjevanje

Preberite besedilo in rešite nalogo.

Gap year stories: getting a taste of communal living

From shovelling manure in Israel to supporting refugees in north London. Two gap-year students recount their experiences of sharing everything.

Emma Jacobs: working on a kibbutz in the Israeli desert

For my generation, __0__ and a clear threat to our future. So it is important that we explore alternative, sustainable ways to live. That's why I'm spending my gap year learning how to farm in the desert and recycle poo.

So, along with 12 other teenagers, I'm spending a month on Kibbutz Lotan in the middle of the desert in southern Israel. We are a living social experiment: __1__. My home is a dome made of mud, clay, straw and a waterproofing layer of turpentine and recycled cooking oil, which I share with three others. It's a modern hut with a fan, plugs and even air-con. The village has compost toilets, solar showers, __2__ and a bike-cum-washing machine that provides a work-out.

Our days start with an 8 am wake-up: horribly early for me, but late for the real kibbutz workers who rise as early as 1 am to milk the cows. We start the chores before breakfast: cleaning the kitchen, loos and showers, and "feeding" the biogas with yesterday's food scraps. After breakfast in the communal dining hall, __3__ about the ethics of genetically modified crops, maintaining compost heaps, caring for the animals and keeping morale up throughout the long, hot days. We shovel goat and cow manure and build mud walls for the kibbutz kindergarten.

This time next year, I'll be at Leeds University. __4__, farm or manage a compost loo there, but I'll take the broader lessons that I'm learning on the kibbutz with me. I know it will

affect the decisions I make about all sorts of things, from which products to buy to how to use transport. And it's given me all kinds of ideas for the future.

Sam Hickford: volunteering in a Catholic refuge in London

My new home is the Giuseppe Conlon House, a former Roman Catholic church in north London. It is a well-preserved Edwardian building with a crypt, a confessional and an austere church hall. Nowadays it is the host of an intentional community run by London Catholic Worker, __5__.

Practically speaking, __6__ living shoulder-to-shoulder with 20 asylum seekers, who are treated as guests. They live here as they pursue their asylum claims, which can take a long time.

Life in the community is unlike anything I've experienced before. There's little privacy. My room contains a second bed that is usually occupied by another guest. The sheer number of people coming and going is difficult to adapt to. You're confronted with your personal flaws __7__ – in my case, a tendency to be petty about minor things.

I think my time here is preparing me for my studies at UCL next year. I am learning interpersonal skills, __8__, as well as solid practical skills: I cook for lots of people and I can deseed a donated pomegranate in no time. In many ways, the chaotic life here is like that of a student house – with just a few more rowdy housemates.

(Prirejeno po: <https://www.theguardian.com/>. Pridobljeno: 7. 1. 2017.)



Dele povedi (A–K) razporedite na ustrezna mesta (1–8) v besedilu *Gap year stories: getting a taste of communal living*. Črko odgovora zapišite na ustrezno oštevilčeno črtico. Dve možnosti sta odveč.

Example:

0. A

- | | |
|----------|--|
| 1. _____ | A rising global temperatures are the norm |
| 2. _____ | B when you've got company at all times |
| 3. _____ | C we have permaculture and ecology lessons |
| 4. _____ | D of having safe water and sanitation |
| 5. _____ | E and a house of hospitality for refugees |
| 6. _____ | F such as managing conflict and counselling |
| 7. _____ | G a self-sustaining, ecological "village" |
| 8. _____ | H since the mission has expanded |
| | I this involves a handful of volunteers |
| | J a sustainable kitchen with biogas |
| | K I may not need to pick dates |



2. naloga: Izberite pravi odgovor

Preberite besedilo in rešite nalogo.

Vada Pav: The 'Indian burger' McDonald's can't master

Suresh Thakur dropped another __0__ of potato patties, known as batata vada, into the cooking oil that had been sizzling in a massive iron pan since early morning. He'd already shaped the patties, made with mashed potato mixed with masala spices, green chilli and, occasionally, finely chopped raw onion, into near perfect spheres, and dipped them quickly in a thick chickpea batter just before frying. The vada made a gentle __9__ as they hit the oil, and the aroma of the chickpea batter floated in the air, making me impatient. A few tosses and turns, and the vada were ready.

Thakur sliced open a soft, square bread roll called a pav, slathered on some green chilli-coriander chutney, and gesturing to me with a bowl of dry garlic chutney asked, "Lahsun?" I __10__, and he sprinkled on a generous quantity of garlic chutney, then pressed the vada on top. He wrapped the sandwich in a piece of old newspaper, added a side of fried green chilli (in case the spice hit was not enough) and handed it to me in exchange for 12 rupees (roughly 14 pence).

Today, this snack is __11__ with the city of Mumbai, with almost every resident, from factory workers to college students to Bollywood stars, unabashed in declaring their love for it. More than two million of these crispy, flavourful sandwiches are consumed in India's financial capital and largest metropolis every single day.

The dish is believed to have been invented in 1966 by a Mumbaikar, Ashok Vaidya, who opened the first vada pav stall opposite the Dadar train station, through which hundreds of thousands of workers – often in need of a quick, inexpensive snack – passed every day

on their way to the textile mills in suburbs such as Parel and Worli. Vada pav was an instant hit with Bombayites (as Mumbaikars were then known). Vaidya remains a Mumbai __12__; one local journalist even made a documentary about him, called Vada Pav Inc.

Ironically, both of vada pav's main components – the potato and the bun – are European imports, brought into India by the Portuguese around the 17th century. The only key ingredient __13__ belonging to the region – or even India – in the dish, is the besan (chickpea flour) in which the potato mix is coated before being deep-fried. Still, Mumbaikars consider the vada pav a thoroughly 'Bombay' dish.

The vada pav industry in Mumbai chugged along peacefully until the 1990s with the arrival of international chain restaurants like McDonald's, which served vegetarian burgers similar to vada pav to accommodate many Indians' aversion to beef. But although the patties consist of fried potato, McDonalds' McAloo Tikki burger could not be more different __14__ the beloved vada pav. Not only does it not match the spice levels of the home-grown vada pav, but it also leaves little room for artistry.

The flavour of vada pav depends entirely upon the whims of the cook, with every vendor claiming to have a secret __15__ or a special ingredient that makes his vada pav unique: a pinch of ground masala, or a topping of choora (the crispy crumbs left at the bottom of the frying pan) along with the vada. It's no wonder that the vada pav has always remained more popular in Mumbai, where it flies off street stalls like the proverbial hot cake.



Obkrožite črko pred besedo, ki pravilno dopolnjuje ustrežno poved v besedilu *Vada Pav: The 'Indian burger' McDonald's can't master*. Pri vsaki vrzeli je možna le ena rešitev.

Example:

0. A batch
B bunch
C bundle
D cluster

9. A touch
B whisk
C hiss
D boil

13. A chiefly
B necessarily
C lastly
D originally

10. A nodded
B shook
C tossed
D headed

14. A on
B of
C from
D over

11. A similar
B synonymous
C interchangeable
D mutual

15. A recipe
B receipt
C form
D prescription

12. A statue
B model
C icon
D portrait



3. naloga: Dopolnjevanje in kratki odgovori

Preberite besedilo in rešite nalogo.

How to dry and store herbs

While the herbs from your garden are best when used freshly picked, there are always more than you can use in one season. Dried herbs offer the next best thing to fresh. Air-drying herbs is not only the easiest and least expensive way to dry fresh herbs, but this slow drying process can also help retain the essential oils of the herbs, so they don't lose all their flavor.

Air-drying works best with herbs that do not have a high moisture content, like oregano, rosemary, and thyme.

 0

Remove any dry or diseased leaves. Yellowed leaves and leaves spotted by a disease are not worth drying. Their flavor has already been diminished.

Shake the branches gently to remove any insects. There are always hitchhikers and since you won't be thoroughly washing the stems, you want to get rid of as many as you can now.

If you've picked your herbs while the plants are dry, you should be able to simply shake off any excess soil. 16 Then pat dry with paper towels. Hang or lay them out where they will get plenty of air circulation, so they can dry out quickly. Wet herbs will mold and rot.

Remove the lower leaves along the bottom inch or so of the stem. You can use these leaves fresh or dry them separately.

Bundle four to six stems together. 17 You can either use a string or a rubber band to do this. The bundles will shrink as they dry and the rubber band will loosen, so check periodically that the bundle is not slipping. Make small bundles if you are trying to dry herbs with high water content, so they get air flow between the branches and do not rot.

 18 Label it with the name of the herb you are drying.

Place the herb bundle upside down into the bag. You can include the loose leaves you removed from the bottom inch of the stems if you like.

Gather the ends of the bag around the bundle and tie closed. Make sure the herbs are not crowded inside the bag.

 19

Check in about two weeks to see how things are progressing. Keep checking weekly until your herbs are dry enough to crumble and ready to store.

(Prirejeno po: <https://www.thespruce.com/>. Pridobljeno: 3. 9. 2018.)



3.1. Dopolnjevanje

Povedi (A–G) razporedite na ustrezna mesta (16–19) v besedilu *How to dry and store herbs*. Črko odgovora zapišite na ustrezno oštevilčeno črtico. Dve možnosti sta odveč.

Example:

0. C

16. _____ A Hang the bag upside down in a warm, airy room.
17. _____ B Open the window and let the sunlight in.
18. _____ ~~C Cut healthy branches from your herb plants.~~
19. _____ D The soil decreases the amount of water.
- _____ E Rinse with cool water only if necessary.
- _____ F Punch or cut several holes in a paper bag.
- _____ G Tie as a bunch.

3.2. Kratki odgovori

Odgovorite na spodnja vprašanja o besedilu *How to Dry and Store Herbs* s kratkimi odgovori. Odgovore v angleškem jeziku napišite na črte pod vprašanji.

Example:

0. What is an alternative to fresh herbs?

 Dried herbs.

20. Who/what are the 'hitchhikers' that are mentioned in the text?

21. What can happen to the herbs if you leave them wet?

22. What can you use to tie your plants in a bunch? Mention two options.

23. List three parts of a plant that are mentioned in the text.



4. naloga: Dopolnjevanje

Preberite besedilo in rešite nalogo.

Packaging you can eat

Why throw out packaging when you could just eat it?

All of those milk jugs, pizza boxes and egg cartons really pile up — food wrapping and containers contribute to a significant chunk of the 23 percent of packaging-related landfill additions each year. Fortunately, although overall waste has continued to rise about 20 percent, packaging waste has actually decreased, in large part because manufacturers have learned how to smartly encase their products. Now, forward-thinking scientists are being even more proactive about the issue by steering away from traditional packaging in favour of edible alternatives.

The edible packaging trend fits right into the "reduce, reuse, recycle" tenet by eliminating materials which require fossil fuels to produce and usually wind up in a landfill somewhere. And this emerging industry isn't chump change, either. One report estimates that the edible packaging market will be valued at \$1.1 billion by 2023, a sizable increase from the \$697 million value in 2016. Whether edible packaging becomes standard on food items depends a lot on overcoming the developmental hurdles of producing them as well as reducing the cost of making them. Here are some examples of emerging edible packaging options:

Edible cups for beverages and sundaes

Loliware edible cups are made using organic sweeteners and seaweed, and their flavours and colours come from vegetables and fruits. The gelatine-free cups currently come in flavours like vanilla bean, tart cherry and citrus and cost \$16 for a pack of four. Any part you don't eat can be composted. The company's founders, Chelsea Briganti and Leigh Ann Tucker, were featured on the TV show *Shark Tank* and have big plans for the biodegradable brand. Eventually, they hope to expand into tableware and packaging, like straws and water bottles.

They're also partnering with nutrition company DSM to develop a line of cups, called *Lolivita*, which contain dietary supplements and vitamins. These would include specialty cups like a protein cup, electrolyte cup or an energy cup.

Milk-based wraps for cheese

United States Department of Agriculture (USDA) researcher Peggy Tomasula and her team are developing a thin film made with the milk protein casein that can be used to wrap cheeses and other foods. "Since we make milk-based films and coatings, these films and coatings are ideally used for foods already containing dairy or have the expectations of being used with dairy," Tomasula explains in an email interview.

The casein film is completely edible, but also biodegradable, and resembles the traditional plastic it replaces. However, the film is also about 500 times superior to standard-issue plastic at keeping oxygen out, effectively keeping food from spoiling prematurely. This is another key component of the conservation effort, since food spoilage is a major waste issue, with more than 34 million tons of perfectly good food unceremoniously dumped in 2010 alone.

The film is still in development, but Tomasula hopes to see broad release in the next year or two. "There really aren't many types of edible packaging films to speak of. Most of the films to date are water sensitive and water soluble; they don't do well in humid conditions," she says. "We are able to manipulate the formulations, though, so that we can control these properties."



Dissolving milk pods for coffee

Scientists from Martin Luther University Halle-Wittenberg (MLU) in Germany are hoping to render those little plastic milk containers people use with coffee obsolete by developing dissolvable milk pods. The pods, which come in two flavours (sweet and lightly sweetened) are likened to sugar cubes filled with milk or condensed milk.

"A crystalline crust forms a type of packaging around the capsules that easily dissolves in hot liquid," explains researcher Martha Wellner in an MLU press release. The pods won't be on the market for some time yet, however, as they're still being evaluated for safety and manufacturing purposes. A sugar-free option is in the works as well. You can read all about it in the journal *Chemical Engineering & Technology*.

(Prirejeno po: <https://science.howstuffworks.com/>. Pridobljeno: 2. 1. 2018.)

Dopolnite spodnji povzetek besedila *Packaging you can eat* z manjkajočimi ključnimi besedami. Na posamezni črti je lahko največ ena beseda.

The amount of waste we produce every year is rising. Packaging causes a considerable

(0) increase in our landfills. However, some (24) _____ use less packaging because they have found an innovative way to pack their products. With the help of dedicated scientists, they have managed to create packaging that is edible, which means that it can be (25) _____.

One such product is Loliware cups, which can be produced in (26) _____ flavours. With Lolivita they have progressed even further: they are trying to find ways to incorporate beneficial supplements and vitamins into their line.

Other researchers are concentrating on films or wraps for dairy products that can replace the usual (27) _____ ones. These wraps would also keep food from spoiling, which also decreases the amount of general waste. However, their biggest disadvantage is that they are easily affected by (28) _____.

German scientists are developing milk pods that would (29) _____ the little plastic milk containers used with coffee. These pods have a crust that melts in hot beverages, but they haven't been (30) _____ on the market yet.



Prazna stran