The Official Cambridge Guide to IELTS

Reading

학습목표

- **Practice 2 - Passage 1 (p177 - 179)**

- Sentence Completion
- Note Completion
- Short Answer Questions

Questions 1-5

Complete the sentences below.
Choose ***NO MORE THAN TWO WORDS*** *from the text for each answer.*
Write your answers in boxes 1-5 *on your answer sheet.*

1 According to scientists, the term ..... characterises the most critical factor in appreciating flavour.
2 'Savoury' is a better-known word for ..... .
3 The tongue was originally developed to recognise the unpleasant taste of ..... .
4 Human nasal cavities recognise ..... much better than external ones.
5 Gordon Shepherd uses the word 'neurogastronomy' to draw together a number of ..... related to the enjoyment of eating.

Sentence Completion

1. 문장 안에서 키워드가 되는 단어를 찾고 본문을 스캔 하는데 사용한다

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3. 빈칸 앞 뒤의 전치사 및 형용사에 주의하며 글자수 내에서 답을 유추한다.

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4. 문장 내의 다른 힌트들도 본문과 일치하는지 확인한다.

Question 1

1 According to scientists, the term _____ characterises the most critical factor in appreciating flavour.

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Paragraph 1

No matter how much we talk about tasting our favorite flavors, relishing them really depends on a combined input from our senses that we experience through mouth, tongue and nose. The taste, texture, and feel of food are what we tend to focus on, but most important are the slight puffs of air as we chew our food - what scientists call 'retronasal smell'.

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Paragraph 2

Certainly, our mouths and tongues have taste buds, which are receptors for the five basic flavors: sweet, salty, sour, bitter, and umami, or what is more commonly referred to as savory. But our tongues are inaccurate instruments as far as flavor is concerned. They evolved to recognise only a few basic tastes in order to quickly identify toxins, which in nature are often quite bitter or acidly sour.

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Question 3

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Question 4

4 Human nasal cavities recognise _____ much better than external ones.

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Paragraph 4

All the complexity, nuance, and pleasure of flavor come from the sense of smell operating in the back of the nose. It is there that a kind of alchemy occurs when we breathe up and out the passing whiffs of our chewed food. Unlike a hound's skull with its extra long nose, which evolved specifically to detect external smells, our noses have evolved to detect internal scents. Primates specialise in savoring the many millions of flavor combinations that they can create for their mouths.

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Taste without retronasal smell is not much help in recognising flavor. Smell has been the most poorly understood of our senses, and only recently has neuroscience, led by Yale University's Gordon Shepherd, begun to shed light on its workings. Shepherd has come up with the term 'neurogastronomy' to link the disciplines of food science, neurology, psychology, and anthropology with the savory elements of eating, one of the most enjoyed of human experiences.

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Questions 6-9

Complete the notes below.

*Choose **NO MORE THAN TWO WORDS** from the text for each answer.*

Write your answers in boxes 6-9 on your answer sheet.

Face recognition	patterns of dark and light are used to put together a **6** …….	→	the brain identifies faces	facial recognition is key to our enjoyment of **7** ……
Smell	receptors recognise the **8** ……. in food	→	the brain identifies certain **9** …….	smell is key to our enjoyment of food

Note Completion

1. 전체 카테고리 구분 및 노트의 흐름을 살핀다.

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4. 다른 정보의 일치도 확인한다.

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6. 순서가 뒤바뀔 수 있음에 유의한다.

Questions 6

Face recognition

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Paragraph 5

In many ways, he is discovering that smell is rather like face recognition. The visual system detects patterns of light and dark and, building on experience, the brain creates a spatial map. It uses this to interpret the interrelationship of the patterns and draw conclusions that allow us to identify people and places. In the same way, we use patterns and ratios to detect both new and familiar flavors. As we eat, specialised receptors in the back of the nose detect the air molecules in our meals. From signals sent by the receptors, the brain understands smells as complex spatial patterns. Using these, as well as input from the other senses, it constructs the idea of specific flavors.

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Paragraph 6

This ability to appreciate specific aromas turns out to be central to the pleasure we get from food, much as our ability to recognise individuals is central to the pleasures of social life. The process is so embedded in our brains that our sense of smell is critical to our enjoyment of life at large. Recent studies show that people who lose the ability to smell become socially insecure, and their overall level of happiness plummets.

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Questions 9

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Questions 10-13

Answer the questions below.

Choose ***NO MORE THAN ONE WORD*** *from the text for each answer.*

Write your answers in boxes 10-13 *on your answer sheet.*

10 In what form does the brain store 'odor objects'?

11 When seeing was difficult, what did we use our sense of smell to find?

12 Which food item illustrates how flavour and positive emotion are linked?

13 What could be controlled in the future through flavour manipulation?

Short Answer Questions

1. 키워드가 되는 단어를 찾고 본문을 스캔 하는데 사용한다.

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3. 문제의 힌트들을 빠뜨리지 않고 다 활용하도록 주의한다.
4. 주어진 단어 수 안에서 어디까지 쓸지를 결정한다.

Questions 10

10 In what form does the brain store 'odor objects'?

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Paragraph 8

However, whereas molecular gastronomy is concerned primarily with the food or 'smell‘ molecules, neurogastronomy is more focused on the receptor molecules and the brain's spatial images for smell. Smell stimuli form what Shepherd terms 'odor objects', stored as memories, and these have a direct link with our emotions. The brain creates images of unfamiliar smells by relating them to other more familiar smells. Go back in history and this was part of our survival repertoire; like most animals, we drew on our sense of smell, when visual information was scarce, to single out prey.

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Questions 10

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memories

Questions 11

11 **When seeing was difficult**, what did we use our sense of smell to find?

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The Official Cambridge Guide to IELTS

Reading