

Olympiáda v anglickom jazyku, 25. ročník, celoštátne kolo 2014/15, kategória 2B
– riešenia a úlohy

LISTENING (TAPESCRIPT – please play twice)

INDIAN FOOD

PRESENTER

In Britain we spend £26 million a week in Indian restaurants and eat 25 million portions of chicken tikka masala a year. Pat Chapman, author of *the Cobra Good Curry Guide* and founder of the Curry Club, is the presenter of our food programme today.

PAT CHAPMAN

When Emperor Napoleon failed to capture the British Isles, he dismissed us as a nation of shopkeepers. Were he around today, he might observe that we are now a nation of curry-house keepers. Curry is now a national obsession. But, surprisingly, it wasn't until the twilight of the Raj that Britain's first Indian restaurant, *Veeraswamy*, opened in 1926 in London's Piccadilly. Such is the popularity of curry that it is still there, but this was very nearly not the case.

By 1950, there were just six curry restaurants in the whole of Britain. Curry hadn't really caught on, and it might never have done so had it not been for the chronic labour shortage caused by the nation's new-found, post-war prosperity. It was solved by bringing in immigrant labour from the West Indies and the subcontinent. The Indians, finding Britain to be a spice desert, soon made arrangements to import their beloved spices and foodstuffs. It wasn't long before enterprising Indians invested in restaurants to offer Indian food to the indigenous British population. It was a revelation to a nation who considered garlic a suspicious item. Not only was curry addictive but it was, above all, affordable. In just four decades, Britain became besotted with curry.

Today, there is scarcely a town without its "Indian". The total in the UK is a staggering 8,000 and they still continue to open and expand. We still, erroneously, refer to our curry restaurants as "Indian". In fact, over 85% are Bangladeshi-owned, with only 8% run by Indians and 8% by Pakistanis. Interestingly, many of our "Indian" restaurants still operate to a formula that was pioneered in the late 1940s.

A way had to be found to deliver a variety of curries from order to table, without unreasonable delay. Authentic Indian recipes require hours of cooking in individual pots, and there was no guarantee that they would ever be ordered. So, cubed meat, chicken or potatoes and vegetables were lightly curried and chilled, and a large pot of thick curry gravy, a kind of master stock, was brewed to medium strength. To this day, portion by portion, on demand, these ingredients are reheated by pan-frying them with further flavourings. In this way, one cook can knock up several dishes within minutes. Rice is pre-cooked, breads and tandoori items made to order by a different specialist, and, hey presto, you order!

The menu can be very long, and any dish is available with meat, poultry, prawns, king prawns and most vegetables, too. This is still the formula of the standard British curry house. However, it is clear that, judging by the many new restaurants which seem to appear almost daily, and the selection which appears in the Good Curry Guide – curry is a-changing!

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ROLE PLAY

TEACHER

You are the manager of a British hotel that is organizing an international school's 10th anniversary party for its teachers. In order to come up with a fantastic evening, especially suited to these particular teachers, you've invited one of the school's students (who knows the school's background, the teachers' culture and preferences, etc.) to come and give you some ideas for the best original programme you can imagine.

You start: So, I really want this celebration to be the best ever for these teachers. What ideas do you have?

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ROLE PLAY

STUDENT

The school you attend, an international school, is celebrating its 10th anniversary. The celebration, primarily for your teachers, will be held in a British hotel. The manager of the hotel knows very little about the school or its teachers, but would like to put on an extraordinary event for the celebration. He/She has invited you as a student representative to help and come up with ideas for an original programme. Your teachers come from different countries and cultures, so you need to create a programme to suit them all.

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PICTURE STORY

Based on the pictures of robots below, do ONE of the following tasks:

1. Create a story in which a robot plays a significant role
OR
2. Discuss the following questions: Do robots bear human features? Can they move, operate, and/or think like humans?



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ANSWER KEY

READING:

1.T, 2.F, 3.T, 4.T, 5.F, 6.F, 7.T,

8. a)

9. c)

10.d)

10 points

VOCABULARY:

1. elbow 2. thumb 3. foot 4. shin 5. back 6. permissive 7. adolescence 8. formative

9. delinquency 10. authoritarian

10 points

GRAMMAR:

1. for

2. out

3. if

4. were

5. often

6. below

7. their

8. should

9. ones

10. make

11. around/round

12. clear to me what will be required of

13. it that/which led you to believe

14. were justified in making such a

15. lot of problems to contend with

15 points

LISTENING

1. national obsession

2. labour shortage

3. spice

4. Bangladeshis, Pakistanis (in any order)

5. flavourings

5 points

40 points

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Olympiáda v anglickom jazyku

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