2020 (令和2) 年度

1日[*]

外 国 語 (Reading & Writing)

注 意

- 1. 監督者の指示があるまで問題を見ないこと。
- 2. 声を出して問題を読まないこと。
- 3. 問題は11ページ、11 から 4 まである。
- 4. 問題や解答用紙に落丁、乱丁、汚損あるいは印刷不鮮明の箇所があれば、手をあげて監督者に申し出ること。
- 5. 解答は必ず鉛筆を使用し、解答用紙に記入すること。
- 6. ① 、② および ③ の2の解答は、解答用紙の解答欄の記号にマークすること。 ③ の1と ④ の解答は解答用紙の所定の欄に記述すること。
- 7. 訂正箇所は、消しゴムできれいに消すこと。
- 8. 解答欄には、関係のない符号や文字あるいはメモなどを記入しないこと。
- 9. 解答用紙を折ったり汚したりしないこと。
- 10. 問題用紙は持ち帰ること。

1 次の文章に関して空所補充問題と読解問題がある。まず本文の(1)から(6)までの空所を埋めるために、前後関係から考えて最も適切だと思うものをAからCの選択肢より1つ選び、解答欄の記号にマークしなさい。次に、内容に関する(7)から(9)の設問について、文章の内容から判断して最も適切だと思うものをAからDの選択肢より1つ選び、解答欄の記号にマークしなさい。(*印の語(句)は注を参照のこと)[30点]

Pizza — possibly one of the most popular, tasty and simple things you can have for dinner tonight. But behind its simplicity lies ((1)) [A. an interesting mixture of regional climates B. a much more complex history C. an ethnic balance of various foods]. This is the tale of what has become one of the world's most popular dishes.

Pizza has been around in Italy for more than 1,000 years in differing forms. What we recognise today as pizza was popularised in Naples. This dish began to conquer the world in the 19th century. The Associazione Verace Pizza Napoletana (True Neapolitan Pizza Association), which was founded in 1984, sets the very specific rules that must be followed for an authentic Neapolitan pizza. ((2))[A. For example B. All the more C. On behalf of that], many Naples pizzerias will therefore only use San Marzano tomatoes grown on the slopes of nearby Mount Vesuvius. Today, however, you don't need to be in Naples, or even Italy, to get your hands on a great pizza. In many ways, this is due to movement and migration.

A number of factors led to a rise in the popularity of pizza around the world. Large numbers of Italians migrated to the United States in the 19th and 20th centuries, bringing with them ((3))[A. their local food traditions B. the old Italian lifestyles C. recipes from the medieval period], which were enjoyed mainly by Italian and Italian-

American communities. What would those original migrants think about the now-iconic New York-style pizza, cut into huge slices with extra thin crusts that you fold in half to eat?

Pizza's popularity boomed in the years after World War II. Allied troops stationed in Italy during the war ate and enjoyed pizza, bringing their taste for the dish home to their countries. During the 1950s and 1960s, increased prosperity and leisure time led to populations from other Western European countries ((4))[A. importing goods from B. running restaurants in C. holidaying in] Italy, discovering the delicious dish and creating an appetite for it back home.

In those decades too, many Italians moved to Germany, Sweden, the Netherlands and other Western European countries as guest workers and later established their own restaurants. Many pizzerias in Swedish towns in Örebro County ((5))[A. are visited by tourists from Italian villages B. have names associated with Italy C. show how popular they are]: Pizzeria Italia, Pizzeria Roma, Pizzeria Verona, Pizzeria Mona Lisa and Pizzeria Colosseo.

Local food traditions in individual countries now combine with the original Italian pizza recipes: Japanese enjoy pizza with squid and Tabasco; banana topping is popular in Iceland and Sweden; Hungarian pizzas boast sausage, smoked knuckles, beans, leek and mustard and sour cream sauce. In Sweden, one of the most popular dishes—now considered a Swedish tradition—is kebabpizza. It combines pizza, brought to Sweden by Italian guest workers, with kebab, brought to Sweden by Turkish and Middle Eastern guest workers. We can also see examples of the mixing of migrant communities' food traditions in the Netherlands such as the gyros pizza and the tandoori chicken pizza.

But, in some cases, the age-old Italian traditions ((6))[A. are all

gone B. are dying C. still remain]. Gheorghi, a Bulgarian man who

trained in Italy to be a pizzaiolo and now owns a pizzeria in Romania,

said, "My strong wish is to carry on the tradition of making a good and

healthy food, to preserve the old pizza recipes, innovating at the same

time. I have brought with me from Italy four traditional pizza peels*

and even some high quality oven plates made from heat-resistant

materials from the Vesuvius Area."

So the next time you take a bite out of a pizza, think about the

ingredients and where these have come from, and the communities who

have migrated around the world and helped this dish from one city in

the south of Italy become a world favourite.

[注] pizza peel: ピザを窯から取り出す道具

***** 3

- (7) Which of the following would be the best title for this passage?
 - A. Immigrants and Food
 - B. Pizza's Popular Culture
 - C. Preserving the History of Food
 - D. How Pizza Became Popular
- (8) According to the passage, which of the following is true?
 - A. Pizza's tradition is preserved by the Associazione Verace Pizza Napoletana.
 - B. Pizza's popularity exploded in Germany more than in any other country.
 - C. Local food traditions have helped to make pizza authentic.
 - D. Italian and Italian-American communities helped spread pizza traditions across Europe.
- (9) According to this passage, what is one of the reasons pizza became popular after World War II?
 - A. Many tourists visited pizzerias in Sweden.
 - B. During World War II, soldiers sent pizza home to their families.
 - C. Soldiers serving in Italy during World War II brought their appetite for it back home.
 - D. Italians traveled around Europe eating at pizzerias.

5	次の1から5で始まる英文は、並べられた順で5つの段落それぞれの書き出し の文となっている。それぞれの下線部に、AからFまでの文章のどれを続けたら 5つの段落全体を合わせて筋の通った自然な文章になるか。最も適切なものをA からFより1つ選び解答欄の記号にマークしなさい。ただし、AからFのうちに
	おらりょう 1 つ選び解合欄の記号にマーク しなさい。たたし、Aがらりのりらに は選ばれないものもある。(*印の語(句)は注を参照のこと)[25点]
1	. Visitors shopping at health food stores in the southern part of the United States might find one sales item a bit hard to understand.
2	2. Geophagy is an ancient practice and can be traced back more than one million years.
S	3. Those who practice geophagy today claim that it has a wide variety of benefits
4	4. Eating dirt, however, also has clear health risks, ones that health officials are keen to point out.
5	6. Geophagy has existed for over a million years and certainly will not disappear soon.

- A. Some say that certain types of clay will coat the stomach and thus help with digestion. The calcium in dirt is also said to help the bone development of babies in pregnant women. Some soils can also serve as a source of iron. Folk beliefs offer other positive reasons to consume dirt. According to some beliefs, eating dirt can ensure that pregnant women will give birth easily. Another belief says that eating dirt will increase the reproductive ability of males. These two ideas both connect geophagy with reproduction and show how important the practice is within some cultures.
- B. Yet, the practice does seem to be declining in the American South. The reason, however, may be more related to urban growth than lack of popularity. Geophagy has always been a rural custom and expanding cities have reduced its appeal. But—as the health food stores show—geophagy is still practiced. Many people apparently still enjoy a bit of dirt in their diet.
- C. Scientists believe *Homo habilis*, the direct predecessor of modern man, was a dirt-eater. Excavations* in Africa have found bones of *Homo habilis* next to areas of clay known today as being just the kind of soil preferred by those who consume dirt. Historians have also documented geophagy in past civilizations in the Middle East and among Native American cultures in both North and South America. Sometimes ancient peoples consumed the earth directly and other times mixed it with other foods.

- D. Many kinds of animals have been recorded as eating dirt—mammals, birds, reptiles and even insects. It is interesting that most of these creatures are plant-eaters, and not carnivores such as lions or wolves. It is also interesting that dirt consumption in animals is often observed when they are sick or injured. A more fascinating case has been noted in the behavior of chimpanzees in Africa. The leaves of certain local plants have been shown to be effective in fighting mosquito-carried diseases. Chimpanzees eat these leaves together with clay, with the clay serving to strengthen the effect of the leaves.
- E. For there, sitting with other foods, are sometimes bags of cooked dirt. The eating of dirt—an act known as "geophagy"—is an old custom, not only in the southern United States but in other countries as well. While eating dirt would seem very disagreeable to most people, supporters of geophagy say it can be healthy. Many doctors and scientists say otherwise, however, and thus geophagy is a controversial practice.

F. First, soil often contains animal wastes. More than this, soil may also hold worm eggs. If consumed, such eggs can hatch inside the body, and the resulting worms will feed on human tissue. This causes internal bleeding and, in the case of children, may also result in slow mental development. In truth, one such disease—known as hookworm disease—is not uncommon in areas of the American South, in the same locations where geophagy has traditionally been practiced. What is more, bacteria within consumed dirt can also cause serious illnesses. This is why health food stores offer "cooked" dirt, to ensure that worm eggs and bacteria have been killed.

[注] excavation: 遺跡

設問に答えなさい。[23点]

1. 下線部に続く文章全体の導入としてふさわしい英文を書きなさい。ただしその文はコロン(:)、セミコロン(;)を含まず、ピリオド(.)で終わる1つの文とすること。(*印の語(句)は注を参照のこと)

The vote took place in 2018 at the General Conference on Weights and Measures held in France. Originally, the weight of a kilogram was defined as the mass of a liter of water. But in 1799, an object made of platinum was created to define the kilogram. The current metal object used to officially define the kilogram was created in 1899. It is called "Le Grand K" and is stored in Paris. There are copies of this object that are also stored in France, as well as other objects of the same weight that are stored in countries around the world and called "national prototypes."

The problem with using a metal object to define the kilogram is that the weight changes gradually over time. As a result, there are slight differences in the weight of "Le Grand K" compared to its copies and the national prototypes. This is a serious problem since these objects are supposed to define the meaning of the kilogram. In order to overcome this problem, the new definition of the kilogram will be based on "Planck's constant," which is a value derived from quantum mechanics*. The advantage of the new definition is that it can provide a fixed measurement of the kilogram. Physicists hope to get a good enough measure of Planck's constant to calculate a kilogram exactly.

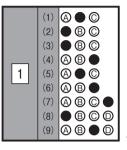
[注] quantum mechanics: 量子力学

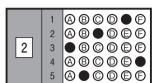
- 2. 次のAからCの選択肢のうち、文章の内容から判断して最も適切だと思うものを1つ選び、解答欄にあるその記号をマークしなさい。
 - (1) Which of the following statements is true about "Le Grand K"?
 - A. It is going to replace the old definition of a kilogram.
 - B. It is a metal object that was created at the end of the 19th century.
 - C. It is one of the national prototypes stored around the world.
 - (2) Which of the following statements is true about Planck's constant?
 - A. It is creating problems for the definition of the kilogram.
 - B. Physicists want to use it to redefine the kilogram.
 - C. It was used in quantum mechanics to define the kilogram.

4 以下のトピックについて、50語から70語程度の英文で答えなさい。[22点]

Some high schools ban students from using their own personal devices such as smartphones, tablets and laptop computers in classrooms. Do you agree or disagree with this decision? Explain and support your position.

外国語(Reading & Writing)解答用紙

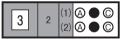




25点

30点

vote was taken to redefine the weight of 3 kilogram.



23点

I disagree with banning personal devices in high school. Such devices can be a very powerful learning tool for students. Students would have efficient access to a lot of information, especially as they would be familiar with their own personal devices. In addition, having their personal devices would be important in an emergency. For these reasons, banning personal devices in high school would be a bad decision.

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