試験開始の指示があるまで、この問題冊子の中を見てはいけません。

2023年度 郡山女子大学 - 般 選 抜 I 期 個別学力試験問題

外 国 語

(コミュニケーション英語Ⅰ・Ⅱ)

注意事項

1 試験中に問題冊子の印刷不鮮明、ページの落丁・乱丁等に気付いた場合は、監督者に知らせてください。

志願番号	氏 名	
		1

I. }	次の間 1~10 の に	はいる最も適切な語句を	、それぞれ下のa~dか	ら選びなさい。
(配点 20)			
1.	I've been to Los Angeles,	but I to San Fran	cisco.	
	a. have been	b. had have	c. have has	d. haven't been
2.	I have gone skiing. I	gone snowboarding.		
	a. haven't some	b. have never	c. has never	d. ever did
3.	My sister is a college stud	dent. Shea part-ti	me job.	
	a. not gone	b. doesn't	c. haven't	d. doesn't have
4.	I flew to Sydney. My you	nger sister flown	on an international fligl	ht.
	a. hasn't	b. ever not	c. haven't	d. had ever
5.	She moved to Osak	a for her job. She likes l	iving there.	
	a. haven't	b. hasn't	c. has	d. hadn't
6.	My sister a new sm	artphone. It's really use	ful for her classes.	
	a. has buy	b. have bought	c. has bought	d. hadn't buys
7.	Without this software, I	finished my report	for our class.	
	a. didn't play	b. couldn't have	c. would see	d. haven't been
8.	I still her present, a	and it's my mother's birt	hday tomorrow.	
	a. doesn't wrapped	b. hasn't wrapped	c. haven't wrapped	d. don't wrapped
9.	The weather is raining, a	nd it windy nearly	v all day.	
	a. has been	b. have been	c. hasn't had	d. hadn't
10.	I her for five years	since we were neighbors	. We went to school togo	ether.
	a. have known	b. do know	c. has had know	d. did knew

(

Wooden Tools

Our lives are enriched by our own invention. Recently, we have plastic and metal tools of all varieties in the home and at work. Many of these new products are to make our lives easier, cleaner or faster. With so many choices, we might think tools made of wood are inferior or old-fashioned, but the quality and purpose of wood might be underestimated.²

Some wooden tools have never been replaced with metals or plastics since the replacements³ do not always work as well or because wood is stronger in general. Many of the things replaced may work nearly as well as a wood product, but in some cases, they are just substitutes. We might think of a wooden spoon and cutting board in the kitchen as examples of long-lasting durable⁴ wooden products. Some traditional crafts have tools made of wood. Certain tools like shovels have been made of plastic, but it is normal to find handles made of wood. Many paint brushes and garden tools have plastic and wooden handles.

When we think of wooden tools, we may think of something a carpenter might use which would be a good guess. Another traditional craft that uses wooden tools, but is less known, is glassblowing. Besides the tools being made of wood, the glassblowing tools are always made of cherry wood. One reason for the cherry wood is simple. There is a sweet scent of the wood burning when hot glass touches the wood. To keep the wood from catching on fire, the wooden tools always sit in water and are only used when wet. Therefore, the hot glass spreads the sweet smell of cherry wood smoke across the workshop. However, the real reason for the traditional use of cherry wood is not well-known. This does lead to a question. Are various woods chosen for their convenience or strength, or is there a deeper reason?

With shipbuilding, we know some woods are prized for durability⁷ to sun and salt water. Other woods do well over time and can even prevent animal pests⁸ due to natural wooden smells. Cedar⁹ is often used in the home for this reason. Wood is also selected for beauty such as the fine grain¹⁰ lines we see when made into a cabinet. There is a variety of tools made of wood that work well and some wooden tools may appeal to our sense of beauty and nature. Having a tool that works fine, and part of a natural group, may be our idea of strength, improvement, and eco-friendly as well.

注

^{1.} old-fashioned「古風な」

^{2.} underestimated 「過小評価」

^{3.} replacements「交換品」

^{4.} durable「耐久性のある」

^{5.} glassblowing「吹きガラス」

^{6.} deeper「もっと深く」

^{7.} durability「耐久性」

^{8.} pests「害虫」

^{9.} cedar「杉の木」

^{10.} grain「木目」

- A 次の1~8の内容に最も近い文をそれぞれ下のa~cから選びなさい。 (配点 16)
- 1. Wood is a long-lasting natural material suitable for making things.
 - a. The grain of the wood is helpful when choosing the color of wood.
- b. Wood can be durable and last for quite a long time.
- c. Even the weather can be helpful with the smell of smoke in all seasons.
- 2. We are always thinking of more practical ways to use wood.
 - a. This is really important... plastic is the main concern.
 - b. This is really important... the things have plastic and metal.
 - c. This is really important... the strength and being eco-friendly.
- 3. It is simple to use plastic to make things, but we admire wood for other reasons.
 - a. It is one of the quickest things to use for chopsticks.
 - b. I know some woods have a pleasant scent and others a fine grain.
 - c. The best thing about plastic is how it endures hot weather.
- 4. The wet wood has a sweet smoke smell when hot glass touches the wood.
 - a. We soak the wood in water which keeps the wood from burning.
 - b. Tradition is why we use plastics for making many products.
 - c. Unusual traditions are part of the reason we use clear plastic.
- 5. The use of wood may seem old-fashioned, but the quality might be underestimated.
 - a. It's useful because cleaning and organizing is easier with plastic.
 - b. It's useful since so many products are made of plastic, but not expensive.
 - c. It's useful because wood remains strong over a long period of time.
- 6. Historically, some wood items will bear the sun and water with little damage.
 - a. It's because spoons made of wood will do really well when cooking soups.
 - b. Ships must resist water and sunlight, some wood is stronger.
 - c. Homes use wood sometimes to prevent pests in the clothes closet.
- 7. We use plastic and wood since they will sometimes work the same.
 - a. Brushes have handles and are either plastic or wood, each is normal.
 - b. We usually have pencils made of wood in most cases.
 - c. We could tell all people that plastic is a good choice.
- 8. Plastic has grown to be helpful as tools in our everyday life.
 - a. Sometimes wood is forgotten and is really positive for tools.
 - b. It helps us to know how strong wood is in flooring in the home.
 - c. We continue to be satisfied when making plastic into daily tools.

В.	本文の内容に合うように、 (配点 6)	1~3の質問文の	D答えとして適切なものをそれぞれ下の a~d から選びなさい。
1.	Which occupation uses tra	aditional wooden	tools in water?
	a. Carpenters		b. Glassblowers
	c. Cabinet Makers		d. Floor Makers
2.	Why do glassblowers use	cherry wood as a	tool?
	a. wet plastic tools		b. nice colors
	c. very strong		d. tradition
3.	Is all wood naturally resis	stant to househol	d pests?
	a. Cherry is most res	istant.	b. Some wood is natural.
	c. Cedar is most resis	stant.	d. Yes, some smell sweet.
	Everybody proba. a. does has Every house on the stree	b. has	c. had been ame.
_	a. has	b. is	c. are
3.	This city is completely di		
			c. be had
4.	I came in quietly because	-	
	a. had	b. was	c. has
5.	Are you ready yet? Every		
	a. been	b. has	c. is
6.	There wasn't or		_
		b. anyone	c. students
7.	Smartphones? I don't kn		
	a. anything		c. anyone
8.	My father's car is a hybri		
	a. anybody		c. anything
9.			to get in, and food is not expensive.
	a. anybody	b. something	c. anything

IV.	次の問 1~5	の会話の にはいる最も適切な文をそれぞれ a~c から選びなさい。
(配点 20)	
1.	Doug:	So, how do you like your part time job?
	Lee:	It's fun. I'm learning how to work with customers.
	Doug:	I'm happy to hear that! That's necessary,
		a. it would be interesting to learn shopping.
		b. that is no way to run a business.
		c. it's important to be able to work with customers.
	Lee:	I agree, I can see how it helps the company save money.
2.	Margo:	Do you always go to listen to live music?
	Kim:	Yes, I try to get out about once a month.
	Margo:	That's quite often! Do you have a favorite group?
	Kim:	I do, but
		a. we are planning a class next year from April.
		b. they live in Sendai, so I'm planning to go next month.
		c. when I went to Hawaii, the weather was really cool.
3.	Jean:	
		a. I usually ride a bike to work, but it depends on the weather.
		b. I am planning on going to Italy. I want to visit Rome!
		c. That is my favorite restaurant, the food is really delicious.
	Kathy:	Oh, I heard they make excellent salmon sushi rolls. Have you had them
	Jean:	Yes, those are great, but the salmon eggs are even better.
4.	John:	How much does a new hybrid car cost?
	Mark:	Well, it depends on the added items and the quality of the seats.
	John:	
		a. Well, maybe I could stay with a more basic model.
		b. I will be able to get a better computer I heard.
		c. I think that smartphone are becoming just like computers.
5.	Martin:	How was your trip home to Baltimore?
	Celine:	
		a. It was fun, but the airline lost my luggage.
		b. I was busy helping my mother get her house organized.
		c. It was pretty, but the food cost a lot more than expected.
	Martin:	Really? Did they get things sent to you fairly quickly?
	Celine:	Well, it took them a few days, so I just bought some new clothes

Subtle & Sweet

Charcoal¹ cooking has been around since about as long as people have been on earth. These days a barbecue (BBQ) with friends is a common event. There are plenty of ways to cook in the yard or at a picnic. The smell of a BBQ is a sure message that summer has come. But what makes some foods even more interesting is the added scent of various woods that have been burned along with the charcoal.

There are many types of trees that are used for smoking foods. Some offer lighter sweet flavors, while others are stronger and can add a more aromatic² flavor. For a lighter flavor, apple trees, pecan trees,³ peach trees or cherry trees are a better choice. These smoking woods give a subtle and sweet flavor to pork, cheese or fish. Maple wood⁴ is another good choice to offer as a lighter smoking choice and is a better choice with vegetables.

Hickory trees⁵ and hickory smoke are mainly associated with BBQ from America. Hickory is by far the popular choice of wood used for smoking. The most famous BBQ restaurants take pride in their skills on the use of hickory wood. While fragrance⁶ might seem the best way to describe smoke, aroma⁷ may be a better choice of words. Mesquite wood⁸ is another very popular smoking wood. Only small amounts of charcoal are used to add the essential flavor. Mesquite charcoal is thought to be the best flavor for meats such as beef.

Cooking with fire is called "hot smoking." Home BBQ uses this method. "Cold smoking" is the method used to add flavor while not actually heating the food, so time is needed as opposed to fire. So cold smoking preserves food with smoke and not heat, and is most often used to add smoke flavor to cheese, bacon, and ham.

Summer months in America also have festivals that include competitions for the best-tasting and most popular BBQ. Teams of BBQ restaurants travel distances to give customers a chance to try their grilled foods. This type of event has guests waiting in line while sweet smokes rise and spread across the festival grounds.

Of course, these days we use charcoal and BBQ as a way to meet our friends and family. We are able to enrich and add flavor to a meal while enjoying the weather and relaxing outside. The need to preserve meat may not be the goal, but the aroma of smoking meat is sure to bring people together to make cooking opportunities a reality.

注

- 1. charcoal「木炭」
- 2. aromatic「芳香の」
- 3. pecan trees「ペカンの木」
- 4. maple wood「カエデの木」
- 5. hickory trees「ヒッコリーの木」
- 6. fragrance 「香り」
- 7. aroma「香り」
- 8. mesquite wood「メスキートの木」

- 問 次の文 1~5 の問いの答えとして最も近い文をそれぞれ下の a~d から選びなさい。 (配点 20)
- 1. According to the article, the smell of charcoal sends what sure message?
 - a. Cherry is a lighter flavor.
 - b. It is summer.
 - c. Apple is a lighter flavor.
 - d. Hickory is the most popular smell.
- 2. Which of the following statements is most true about the article?
 - a. Cooking with fire is called "cold smoking."
 - b. Famous BBQ restaurants are happy about cherry wood.
 - c. Having a BBQ is good way to relax and enjoy the weather.
 - d. Peach tree charcoal is very fragrant.
- 3. Which of the following from the article is not true?
 - a. Mesquite wood is a very popular smoking wood.
 - b. Bacon is usually smoked by "cold smoking."
 - c. Cooking with fire is called "cold smoking."
 - d. Maple wood is good with vegetables.
- 4. Which of the following from the article is true?
 - a. Mesquite is thought best with fish flavors.
 - b. Smoke is always used and is really necessary to cook food.
 - c. Maple wood is stronger and the best flavor for beef.
 - d. Some flavors are sweet and others can add more aromatic flavor.
- 5. Which of these statements is the best summary of the article?
 - a. Going to summer BBQ festivals is really tasty and fun.
 - b. Having a BBQ is a fun way to meet our friends and family.
 - c. Sometimes, a small amount of charcoal is all you need.
 - d. The need to smoke our meat is not the bigger goal.

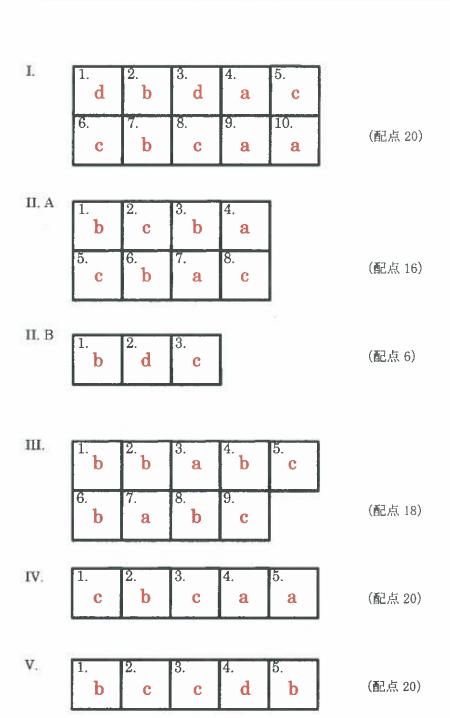
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	志願番号	氏名
外国語(コミュニケーション英語 I・II)		

	I.	1.	2.	3.	4.	5.	
		6.	7.	8.	9.	10.	(配点 20)
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(II. A	1.	2.	3.	4.		
(3)		5.	6.	7.	8.		(配点 16)
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	II. B	1.	2.	3.	1		(配点 6)
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	Ш.	1.	2.	3.	4.	5.	
(6.	7.	8.	9.		(配点 18)
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	IV.	1.	2.	3.	4.	5.	(配点 20)
	V.	1.	2.	3.	4.	5.	(配点 20)
							
							合計点

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合計点