

Olympiáda v anglickom jazyku, 28. ročník, celoštátne kolo 2017/2018, kategória 2C2 – úlohy**G R A M M A R**

Complete the article by filling in the gaps with the proper verb form or verb tense. Write your answers in the spaces below the article.

Example: (00) has been discovered

A portrait by Amedeo Modigliani – **00** – (discover) hidden on the canvas beneath one of the artist's masterpieces. Modigliani's portrait of a girl was found concealed by his later portrait, also of a girl, which was painted in 1917 and is kept at the Tate Gallery in London.

While the identity of the 1917 sitter is unknown, the hidden portrait – **01** – (depict, believe) the artist's former lover, Beatrice Hastings. One theory is that, as their stormy relationship of two years – **02** – (end) by 1916, Modigliani may have wanted to airbrush her out of his life.

Nancy Ireson, the Tate's curator of international art, said: "It's quite interesting to think that he – **03** – (paint, might) her out. So often, when you see a canvas reworked, it's impossible to actually read the image beneath. – **04** – (make, can) out the figure is exciting. It's almost a full-length figure."

The moment that x-rays unexpectedly showed the hidden portrait for the first time – **05** – (be) exciting, she said. "It's a 'secret' that a painting suddenly reveals through a different way of looking."

Modigliani is revered for his iconic elongated portraits. Such is his popularity these days that his 1917-18 masterpiece, Reclining Nude, – **06** – (sell) in 2015 for £113m, making it at the time the second most expensive artwork sold at an auction. Although the artist gained recognition during his lifetime, he faced financial struggles, – **07** – (sell) drawings for a few francs. He was 35 when he died in 1920 of tubercular meningitis. Hastings came to an equally tragic end. Her health ruined by alcohol, she was terminally ill when, in 1943, in England, she – **08** – (take) her own life.

Theirs – **09** – (be) a two-year intensely passionate relationship, with rows fuelled by alcohol and drug use. He was a handsome bohemian Italian whom she once described as "a swine and a pearl", but she inspired several portraits.

The Tate – **10** – (describe) how, even within the bohemian milieu of Paris in the 1910s, they were "a feral, wayward pair". The gallery notes: "He lived in a haze of intoxication – absinthe, wine, hashish – and – **11** – (dance) on table tops, howl out lines of Italian verse, and rampage through the streets at night. She had as many faces as voices. Modigliani's portraits together convey a shape-shifting, highly volatile nature."

One contemporary described her as "an hysteric ... intoxicated from nine o'clock on" and "infatuated with Modigliani", adding: "There were frightful scenes of jealousy. They drank together, they – **12** – (fight), and they beat each other." Describing one of their fights, Hastings added: "How happy I was!"

The hidden portrait emerged during a technical research study. Museums and art historians worldwide – **13** – (collaborate) on a project initiated by the Tate preparation for its current exhibition on Modigliani at Tate Modern until 2 April. It is among initial findings – **14** – (publish) this week in the Burlington magazine. In studying Modigliani's materials and methods, museums and galleries – **15** – (examine) artworks with x-radiography, among other techniques.

01	09
02.....	10
03	11
04	12
05	13
06	14
07	15
08	

Total Points:/15pts

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Read the article below. Use the word given in CAPITALS at the end of each line to form a word that fits in the space in the same line. Write your answers in the spaces provided.

Thomas Curran and Andrew Hill's recent meta-	<u>-00-</u>	ANALYSE	00....analysis.....
of rates of perfectionism from 1989 to 2016, the first study			
to compare perfectionism across generations, found	<u>-01-</u>	SIGNIFY	01.....
increases among more recent	<u>-02-</u>	GRADUATE	02.....
and Canada. In other words, the average college student last			
year was much more likely to have perfectionistic	<u>-03-</u>	TEND	03
than a student in the 1990s or early 2000s.			
As many as two in five kids and adolescents are			
perfectionists. It's heading toward an	<u>-04-</u>	EPIDEMY	04
health issue.			
The rise in perfectionism doesn't mean each generation is			
becoming more accomplished. It means we're getting sicker,			
sadder and even	<u>-05-</u>	UNDERMINE	05
our own potential.			
Perfectionism, after all, is an	<u>-06-</u>	ULTIMATE	06
self-defeating way			
to move through the world. It is built on an excruciating irony:			
making, and admitting, mistakes is a necessary part of growing			
and learning and being to set a	<u>-07-</u>	HUMANITY	07
It also makes you			
better at your career and relationships and life in general.			
By avoiding mistakes at any cost, a perfectionist can make			
it harder to reach their own	<u>-08-</u>	LOFT	08
goals.			
But the	<u>-09-</u>	DRAW	09
of perfectionism isn't just that it holds			
you back from being your most successful, productive self.			
Perfectionistic tendencies have been linked to a laundry list			
of clinical issues: depression and	<u>-10-</u>	ANXIOUS	10
self-harm,			
<u>-11-</u> - compulsive disorders, other eating disorders,		OBSESSION	11
post-	<u>-12-</u>	TRAUMA	12
stress disorder, insomnia and chronic			
<u>-13-</u> , and, most damning of all, even early		HEAD	13
<u>-14-</u> and suicide.		MORTAL	14
		CONTROVERSY	15
However, perfectionism gets complicated and	<u>-15-</u>		
Some researchers say there is adaptive, or 'healthy'			
perfectionism (characterised by having high standards,			
motivation and discipline) versus a	<u>-16-</u>	ADAPTIVE	16
or 'unhealthy'			
version (when your best never seems good enough and			
not meeting goals frustrates you). It has been found that			
gifted students are more perfectionistic in the adaptive ways.			
(Unhealthy perfectionists, on the other hand, were more			
likely to be	<u>-17-</u>	GIFTED	17
Research shows that unhealthy attributes like beating yourself			
up for mistakes or feeling like you can't live up to	<u>-18-</u>	PARENT	18
expectations make you more vulnerable to depression.			
Simply having high personal standards has been linked to suicide			
<u>-19-</u> , for example. And even if there sometimes may		IDEATE	19
be upsides to perfectionist thinking, they are minor – and,			
researchers argue, <u>-20-</u> .		UNDERSTAND	20

Total Points:/10pts

READING COMPREHENSION

Read the article about the secret tricks in our microwave meals. For questions 01-10, decide which of the sentences (A-M) above the article best fits into each of the numbered gap in the article. There are three extra sentences.

- A** pioneered in Michelin-starred restaurants
B spices are fried or toasted
C that heat up the molecules inside
D the manufacturer was being modest
E that was cooked conventionally
F though very few people have heard of it
G which gives food a savoury taste
H that slopped onto my plate
I the reaction can't happen
J which turn the food brown
K to mask the lack of delicious browning
L that can do this
M crafting a recipe that works

- | | |
|----|-------|
| 01 | _____ |
| 02 | _____ |
| 03 | _____ |
| 04 | _____ |
| 05 | _____ |
| 06 | _____ |
| 07 | _____ |
| 08 | _____ |
| 09 | _____ |
| 10 | _____ |

On the label it simply said “Value Vegetable Lasagne”. But from the picture on the box, I could see that **-01-**. This was going to be a carnival of flavours, with a delectably rich sauce, layers of silky pasta, a light-yet-creamy béchamel topping and the savoury tang of crispy melted cheese.

I dutifully removed the cardboard sleeve, stabbed the film lid and set it in the microwave. Two minutes later, however, the dish **-02-** was unrecognisable. The cheese had liquefied into an oily slick, the béchamel had congealed and the pasta was as rubbery as overcooked calamari.

We've all had one: the barely edible microwaveable ready meal. They might be ready in minutes, but **-03-** is an onerous process – one that requires a surprising amount of science. At the high end of the scale, this includes elegant techniques **-04-**; at the other, plenty of E numbers.

To understand why, it helps to get to grips with the queen of chemical reactions, the Maillard reaction. First discovered by the French chemist, Louis-Camille Maillard, back in 1912, it's the most widely practiced chemical reaction on the planet. It happens in millions of kitchens every day, **-05-**.

Essentially, something delicious happens when you mix amino acids with certain kinds of sugars, then heat them up. New compounds begin to form, **-06-** and contribute to its flavour.

These Maillard by-products are responsible for the earthy sweetness of coffee and the malty, caramel notes in beer, as well as the appetising aroma of baked bread, chips, fried onions, barbecued meat, biscuits, toasted marshmallows, and most other foods that we find irresistible. It's one reason **-07-** before they're used, and why there's no comparison between roasted and boiled potatoes. Our attraction to them might be innately human, since they're a by-product of cooking and we're the only species **-08-**.

It's a very complicated reaction. Depending on the proteins and sugars involved, there are thousands of possible by-products. Amino acids with higher levels of nitrogen tend to lead to more nutty smells, while the more potent varieties tend to involve sulphur and smell of onions.

The problem is, **-09-** if the food is too wet. If you've got a raw potato in the oven, it's got around 80% moisture. Once it gets to boiling point, water starts to evaporate and its surface begins to dry. You need to get the water content down to about 5% before the Maillard reaction will take place and you get all the nice cooked flavours and brown colour. This is why roast potatoes are usually brown on the outside and white on the inside.

Microwaves work differently. Rather than heating the surrounding air, they bombard food with tiny, high-powered radio waves **-10-** as they pass through. This relatively even cooking means the surface never gets hot or dry enough for the Maillard reaction to occur, leading to disappointingly pallid toppings on shepherd's pies and lasagnes.

Participant Number: _____

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L I S T E N I N G C O M P R E H E N S I O N

You will hear three ladies talking about going part-time. Match the statements with the names, using a tick ✓ .

You will hear it only once. You will score half a point for each correct answer.

Statements	Sophie	Freya	Clare
01 Having time for herself is more than a career.			
02 The planned freelance has exceeded longer than was expected.			
03 After working in a particular job, she decided to go freelance.			
04 Health problems made her change her lifestyle.			
05 Being at home cuts back expenditure on clothes, etc.			
06 Being a freelance enabled her to start a new career.			
07 She realised how little people really need.			
08 Being a freelance enabled her to take care of her relatives.			
09 She was allowed to come to work for four days a month.			
10 Her boss was quick on the uptake.			

Total points:...../5 pts

Participant Number: _____

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VOCABULARY: PROGRESSIVE TEST

List as many words connected with nouns related to cars as possible. You will score 1 point for every 5 correctly spelled answers.

For example: **rear-view mirror, steering wheel...**

Total Points:pts

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