



Evaluación de Bachillerato para Acceder a Estudios Universitarios
Castilla y León

LENGUA EXTRANJERA:
INGLÉS

EXAMEN
Nº páginas: 2

OPTION A

IS MOLECULAR GASTRONOMY SAFE?

1 When people hear the words molecular gastronomy for the first time they often
mistakenly view it as unhealthy, synthetic, dehumanizing and unnatural. This is not
surprising given that molecular gastronomy often relies on fuming flasks of liquid
nitrogen, led-blinking water baths, syringes, PH meters and shelves of food chemicals
5 with strange names. My wife's first reaction when I surprised her with a liquid pea
spherical raviolo was to say "Can I eat this? Is this safe?" The truth is that the chemicals
used in molecular gastronomy are all of biological origin. Even though they have been
purified or processed, the raw material origin is usually marine, plant, animal or
microbial. These additives have been approved by EU standards and are used in very
10 small amounts. The science lab instruments used just help modern gastronomy cooks to
do simple things like cooling food at extremely low temperatures fast (liquid nitrogen)
or extract flavour from food (evaporator). There is still some debate out there about the
healthiness of molecular gastronomy but I personally believe there are far bigger health
issues in the everyday food we consume. In the end, you are not going to be eating
15 liquid pea spheres every day anyway.

QUESTIONS

[1] ANSWER THE FOLLOWING QUESTION ACCORDING TO THE TEXT AND USING YOUR OWN WORDS (10 TO 20 WORDS) (2 POINTS).

How does the author justify that the discussion about molecular gastronomy healthiness is trivial?

[2] ARE THE FOLLOWING STATEMENTS TRUE OR FALSE? INDICATE THE LINE(S) IN THE TEXT SUPPORTING YOUR CHOICE (1.5 POINTS AS A WHOLE: 0.5 EACH).

- 2.1. The EU has approved standards to allow large quantities of chemical substances in molecular gastronomy.
- 2.2. Molecular gastronomy is initially perceived as an ecological approach to cooking.
- 2.3. Some chemicals found in molecular gastronomy recipes are biological.

[3] CHOOSE *a, b* OR *c*. ONLY ONE CHOICE IS CORRECT ACCORDING TO THE TEXT (0.5 POINTS)

Understandably, molecular gastronomy is usually taken as unnatural as...

- a) it normally encourages a denial of traditional cooking.
- b) it has imposed all kinds of futuristic techniques upon gastronomy.
- c) it commonly uses means and materials more typically found in labs.

[4] VOCABULARY (2 POINTS AS A WHOLE: 0.4 EACH).

- Find one word in the text for each of the following meanings:

- a) those working at a kitchen preparing food
- b) something with the quality of being uncooked

- Find a synonym in the text for each of the words below:

- c) tools
- d) remarkable
- e) taste

[5] COMPLETE THE TASKS ACCORDING TO THE INSTRUCTIONS GIVEN (1 POINT AS A WHOLE: 0.5 EACH).

5.1. Write a question for which the underlined words are the answer:

Experiments have resulted in innovative dishes like hot gelatines and faux caviar.

5.2. Transform into the passive: The chef asked his assistants to use alginates to create gelled spheres.

[6] WRITE ABOUT THE FOLLOWING TOPIC USING BETWEEN 100-120 WORDS (3 POINTS).

What do you think of modern cooking and its current coverage in the media?