Reading

Sample text:

The task of standardizing English on Chinese menus is a much more daunting task, however. This is a very important and sensitive task. How appetizing do many current 35 translations sound, such as 'stewed bean curd'; 'badly cooked starch cubes'; 'fish in first position' and 'chicken toenails in soy sauce'? They are all out there for public consumption. The committee is currently collaborating with the Beijing Institute of Tourism and they have gathered over 10,000 menus to study. A dedicated committee has now been set up consisting of volunteers, including local English professors, food and beverage managers as well as 'foreign experts', mainly English instructors from the USA. The aim is to come up 40 with 1,000 dishes most commonly found in 200 of Beijing's restaurants with ratings of three stars or above. This endeavour is vital says Professor Feng Dong Ming because, "food names are a very sophisticated part of our culture and we must deliver proper meanings to the foreigners in bundles that cannot be too long or too short". This is quite hard to do especially when the common dumpling called Won Ton actually has the literal meaning of 45 'swallowing clouds'. And what about the many variations of the names of such staple dishes as 'yu xiang ru si'. Would that be 'fish flavoured shredded pork', 'slivered pork in garlic sauce' or just 'Sichuan sliced pork'?

Adherence to this new set of translations isn't mandatory, but the committee is hoping that if
the names are adopted in the more upmarket establishments, they will spread to smaller,
unrated and even unlicensed restaurants in Beijing (around 40,000) and then beyond to the
whole of China. And just in case the language and cross cultural understanding get left at
the kitchen door, plans are afoot to train waiters to take orders in standardized English.

Sample items:

3. The writer believes that standardizing English on Chinese menus

(Understanding main ideas and supporting ideas)

- A cannot be done
- B is harder than expected*
- C does not result in accuracy
- D is hard to do for all Chinese dishes

4. The committee hopes that eventually the new translations will

(Identifying specific information)

- A not be applied to 3-star restaurants
- B be used only in expensive restaurants
- C spread to 40,000 unlicensed restaurants
- D gradually become more widely used all over China*

3.