

2020年度 入学試験問題

英 語

注 意

- (1) 解答用紙には受験番号の記入欄が3か所ある。
3か所とも正確、明瞭に記入すること。
- (2) 解答用紙には氏名の記入欄が1か所ある。
正確、明瞭に記入すること。
- (3) 解答はすべて解答用紙の所定欄に記入すること。
解答用紙の裏面は使用してはならない。
- (4) 問題紙の本文は16ページある。
試験開始後、落丁・損傷がないか確認すること。
- (5) 試験終了後、問題紙は各自持ち帰ること。

[I] 次の文章を読んで設問に答えなさい。[*印のついた語句は注を参照しなさい。](68点)

Charred* crumbs found in a pair of ancient fireplaces have been identified as the earliest examples of bread, suggesting it was being prepared long before the dawn of agriculture. The remains — tiny lumps a few millimeters in size — were discovered by archaeologists at a site in the Black Desert in north-east Jordan*. Using radiocarbon-dating* of charred plant materials found within the hearths, the team found the fireplaces were used just over 14,000 years ago. “Bread has been seen as a product of agriculturist, settled societies, but our evidence from Jordan now basically predates the onset of* plant cultivation (中略),” said Dr Tobias Richter, co-author of the study from the University of Copenhagen, noting that fully-fledged* agriculture in the Levant* is believed to have emerged around 8000 BC. “So bread was being made by hunter-gatherers* before they started to cultivate*^(a) any plants,” he said.

^(b) Writing in the journal *Proceedings of the National Academy of Sciences*, Richter and colleagues from Denmark and the United Kingdom describe how during excavations between 2012 and 2015 they found the crumbs in the fireplaces of a site used by hunter-gatherers known as Natufians, who foraged* for wild grains. Among the remains, the team unearthed small, round tubers*^(c) of a wetland plant (中略) and 642 small charred lumps.^(d) Analysis of 24 of these lumps revealed^(e) they are bread-like — with the others expected to be similar. “They are charred breadcrumbs, sort of what you might find at the bottom of your toaster at home — the sort of stuff that falls off when you put it on high power,” said Richter.

Further analyses revealed that 15 of the 24 crumbs contain tissues from cereal plants — probably, says Richter, from barley, einkorn wheat* or oats. Some of the crumbs were also found to contain ingredients from other

plants, with the team saying club-rush* tuber is the most likely candidate.⁽⁷⁾ What's more, the analysis of the crumbs suggests the flour used to make the bread might have been sieved*, while the team say the lack of an oven means the bread was probably baked in the ashes of the fire, or on a hot stone. The team say the crumbs appear most likely to be (X) a sort of unleavened* flat bread.

While the newly discovered crumbs are now the earliest bread remains found so far, taking the title from remains found at the site of Çatalhöyük* in Turkey and dated to about 9,100 years ago, the team say the food might have emerged even earlier. "Food remains have long been ignored in archaeology,⁽¹⁾ and therefore have not been sufficiently studied," said Amaia Arranz-Otaegui, first author of the study from the University of Copenhagen. "I'm sure that if we look at older sites, we may find bread-like cereal products."

Richter said it is unlikely the bread found at the Natufian site was consumed as a staple, given it would have been very labor intensive to gather and process the grains.⁽⁷⁾ While the team suggest the bread could have been made by the hunter-gatherers for their onward journey, they say other evidence adds weight to the idea it could have been part of a feast or ritual event.^(f) "The older fireplace also had a number of bones in it from at least a dozen or more animals as well as water birds and hare," said Richter. "So it looks like a bit of a meal shared between a larger group of people, like a little feast that was then discarded^(g) in the fireplace."

Amy Bogaard, professor of Neolithic* and Bronze Age archaeology at the University of Oxford and who was not involved in the research, described the study as fascinating.^(h) "We previously knew that these communities were grinding and preparing plants in various ways, but this study is the first to identify actual bread-like remains of this early date," she said. "(Y) terms of food history, it suggests that preparation of

flatbread-like foods long predates the establishment of agriculture, and that farming in this region emerged within a pre-established culture of grinding and baking.”

While the team have yet to recreate the recipe, Richter says they have tried bread, (あ) a (い) as (う)(え) the ancient bread (お)(か)(き). “It tastes a little bit salty, so it is probably not (Z) our particular tastes in the present,” he said.

(By Nicola Davis, writing for *The Guardian* 電子版, July 16, 2018)

[注] charred 炭化した

Jordan ヨルダン

radiocarbon-dating 放射能年代測定

predates the onset of (predate the onset of ~の始まりより前にさかのぼる)

fully-fledged 成熟した

the Levant レバント地方

hunter-gatherers 狩猟採集民

foraged (forage 探し回る)

tubers 塊茎

einkorn wheat ヒトツブコムギ (植物)

club-rush カヤツリグサ科の植物

sieved (sieve ふるいにかける)

unleavened 酵母の入っていない

Çatalhöyük チャタルヒュユク (遺跡名)

Neolithic 新石器時代の

I - A 空所(X)～(Z)に入るもっとも適切なものを次の1～4の中からそれぞれ一つ選び、その番号を解答欄に記入しなさい。

- (X) 1 against 2 from 3 into 4 till
(Y) 1 Among 2 Beyond 3 In 4 On
(Z) 1 at 2 by 3 to 4 without

I - B 下線部 (a)～(h) の意味・内容にもっとも近いものを次の1～4の中からそれぞれ一つ選び、その番号を解答欄に記入しなさい。

(a) emerged

- 1 begun 2 changed 3 disappeared 4 expanded

(b) cultivate

- 1 cook 2 eat 3 enjoy 4 grow

(c) grains

- 1 cereals 2 fragments 3 fruit 4 game

(d) unearthed

- 1 buried 2 discovered 3 harvested 4 replaced

(e) revealed

- 1 demonstrated 2 denied
3 predicted 4 recorded

(f) adds weight to

- 1 arranges 2 disproves 3 revises 4 supports

(g) discarded

- 1 dissolved away 2 sent away
3 taken away 4 thrown away

(h) fascinating

- 1 extremely interesting 2 hopelessly flawed
3 slightly problematic 4 wonderfully comprehensive

I - C 波線部 (ア)~(ウ) の意味・内容をもっとも的確に示すものを次の 1 ~ 4 の中からそれぞれ一つ選び、その番号を解答欄に記入しなさい。

(ア) the most likely candidate

- 1 probably one of the ingredients
- 2 the team's favorite plant for bread-making
- 3 the one chosen by most ancient civilizations
- 4 central to the analysis disproved by the team

(イ) Food remains have long been ignored in archaeology

- 1 Food has remained a central topic of study among archaeologists for a long time
- 2 The status of bread as a staple food in ancient times has remained unquestioned by archaeologists
- 3 Archaeologists must not neglect the uneaten scraps of food still contaminating the soil at some archaeological sites
- 4 Archaeologists have paid little attention to food remnants in the past

(ウ) it would have been very labor intensive

- 1 it would have required the authorization of the leaders
- 2 it would have made the Natufians hold meeting after meeting
- 3 it would have needed a great deal of work
- 4 it would have stimulated the Natufians' energies

I - D 二重下線部の空所(あ)~(き)に次の 1 ~ 7 の中から選んだ語を入れて文を完成させたとき、(あ)と(う)と(か)に入る語の番号を解答欄に記入しなさい。同じ語を二度使ってははいけません。

Richter says they have tried bread, (あ) a (い) as (う)
(え) the ancient bread (お)(か)(き).

- | | | | |
|--------|----------|------------|--------|
| 1 clue | 2 might | 3 offering | 4 have |
| 5 to | 6 tasted | 7 how | |

I - E 本文の意味・内容に合致するものを次の1～8の中から三つ選び、その番号を解答欄に記入しなさい。

- 1 The new discovery of charred crumbs at ancient fireplaces in the Black Desert indicates that bread was being cooked before the advent of agriculture, when people started cultivating crops.
- 2 According to Richter, the discovery of hundreds of charred remains in the fireplaces pushes back the first evidence for agriculture in the Levant by about 8,000 years.
- 3 Richter concludes that despite having been labeled as hunter-gatherers, Natufians devoted themselves not so much to hunting animals and gathering edible products as to cultivating plants.
- 4 The analysis of the crumbs found at the Natufian site, which look like the breadcrumbs that accumulate at the bottom of a toaster, suggests that the flour used to cook bread may have been sieved.
- 5 Until the recent discovery of charred food remains at the Natufian site in Jordan, the oldest evidence of bread came from Turkey.
- 6 Amaia Arranz-Otaegui argues that we are very unlikely to find bread-like products older than the ones found in the Black Desert.
- 7 The new research conducted by Richter's team reveals that breads were routinely shared between Natufians and their water birds and hare.
- 8 The majority of archaeologists, including Amy Bogaard, say that we now know how the Natufians made bread before they learned to grind plants.

〔Ⅱ〕 次の文章を読んで設問に答えなさい。[*印のついた語句は注を参照しなさい。](82点)

Duncan Hines was a traveling salesman who began writing restaurant reviews in the 1930s to help travelers find safe places to eat. He was a far cry from a professional food critic, and his reviews were often just a few sentences long. He wrote as much about the experience as the food when recommending restaurants to other travelers. (中略)

Today Hines is considered one of the inventors of anonymous crowdsourced* restaurant reviews. His guide, *Adventures in Good Eating*, incorporated the reviews of other travelers, and the reviewers remained anonymous. His guidebooks garnered* enormous trust and reader loyalty at a time when people were wary of restaurant food and “greasy spoons*,” before the advent of chain restaurants. As Hines’ fame grew he remained dedicated to his readers. He never accepted a free meal or advertising, and he required restaurants to be modern and to agree to open their kitchens for customer inspection if they wanted to be included in his guide. But like other reviewers that followed Hines, he struggled with maintaining this integrity. In a 1946 guide he states in the foreword: “WARNING TO PLACES LISTED—It is a distinct disappointment to me to learn that a surprising number of people have gone to listed places and received free meals and lodging because they have claimed to be relatives of mine traveling through the country to check on places, or that they were responsible for the place being included in my book. Please remember I have authorized no one to make such demands and they should be refused.”

Because his name was associated with high standards in the food business, Hines agreed to having his name on boxes of cake mix that are still found in grocery stores today.

In the 1970s going out to eat became increasingly popular and other restaurant guides emerged, such as one written by staff from *Forbes* magazine. In 1982, Tim and Nina Zagat entered the restaurant review scene. At a dinner party their guests were complaining that the small handful of professional restaurant critics in New York were often unreliable. After the party, the Zagats began informally surveying their friends about favorite restaurants. This led to the compilation of 200 amateur critic reviews and ratings of 100 top New York restaurants. The Zagats felt that the shared opinions of many consumers were more accurate than the opinions of one or two critics. The first Zagat guide for New York sold 7,500 copies and the Zagats later expanded their guides to more than seventy cities and 250,000 reviewers.

Like the Hines guides, Zagat was known (X) reliability and carefully edited crowdsourced reviews. Influenced by the Michelin Guides* in France, their focus was on their rating system so that restaurant goers could see separate aggregated scores for food, décor*, service, and cost. Hines and the Zagats knew maintaining the quality of their reviews tied directly (Y) their success.

Unfortunately, the Zagats kept their online guide partially behind a paywall* while continuing to sell print guides. Because of the paywall their Google ranking was lower than free review sites, and despite their quality reviews they lost audience share. Recognizing the quality and quantity of Zagat reviews, Google purchased Zagat in 2011 and combined it with their fledging* local review site. They wanted the Zagat reputation and thousands of data points in order to compete with Yelp. As Zagat has merged with Google Reviews, it has lost its unique features and quality and became more like Yelp, its chief rival.

Following in the footsteps of Zagat, Yelp was started in 2004 as a site for sharing recommendations on local services. Unlike Zagat, Yelp was

free and quickly grew in popularity, making use of new social media tools and gaining a top spot on Google search results. In 2014 Yelp received over 120 million unique visitors a month. Yelpers have written more than 53 million reviews of restaurants and other services. Many reviewers take great pleasure in contributing reviews viewing it as a community service, a hobby, a record of their eating adventures, and a social opportunity.

Yelp exerts a powerful influence over many businesses because of their popular reviews. A Harvard study found that when the average star rating on Yelp goes up by one star, the revenue of that restaurant goes up by 5 to 9 percent. A related study by two economists correlated evening reservation rates with their ratings on the Yelp website. An upgrade from 3.5 to 4 stars resulted in a 19 percent increase in the sellout rate for 7:00 p.m. reservations. The average star rating is (あ) people (い) (う) while the text of reviews (え)(お)(か) role.

Yelp and similar review sites such as TripAdvisor and UrbanSpoon have sent nervous ripples through the restaurant world. Roughly 93 percent of people in the United States use the Internet to buy or research a purchase and about 25 percent do this (Z) a daily basis. Many a chef or restaurateur* stays up late into the night worrying about, and sometimes responding to, negative reviews. But are popular sites like Yelp the best place to get a true sense of the quality of a restaurant? Are crowdsourced restaurant reviews credible? (中略) A rude waiter or long wait often has an overly influential impact on many a Yelp amateur reviewer who may only visit a restaurant one time. (中略) Other Yelpers do not even feel obligated to try the food, but this does not keep them from sharing their reviews and star rating.

The lesson to be learned in finding restaurant reviews is that the crowdsourced sites are not reliable enough yet, and it is too easy to get swayed when you start seeing 5-star reviews even though the five stars

are pretty meaningless. Locating a reliable amateur blogger is difficult. In her book *Food and Social Media: Tweet What You Eat*, Signe Rosseau laments* that maybe amid the thousands of restaurant bloggers the best we can hope for is something that will help us evaluate who is worth listening to when we are trying to choose a restaurant.

(From *Finding Reliable Information Online: Adventures of an Information Sleuth*, by Leslie F. Stebbins, 2015)

- [注] crowdsourced クラウドソーシング (不特定多数の人に情報提供や協力を募る形態) による
garnered (garner 集める)
greasy spoons 安食堂
the Michelin Guides ミシュランガイド
décor 室内装飾
paywall ペイウォール (料金を支払ったユーザーのみがウェブ上のコンテンツにアクセスできる方式)
fledging できたばかりの
restauranteur レストランの経営者
laments (lament 嘆き悲しむ)

II - A 空所(X)~(Z)に入るもっとも適切なものを次の1~4の中からそれぞれ一つ選び、その番号を解答欄に記入しなさい。

- | | | | | | | | | |
|-----|---|---------|---|-----|---|----|---|---------|
| (X) | 1 | as | 2 | for | 3 | in | 4 | to |
| (Y) | 1 | down | 2 | in | 3 | to | 4 | up |
| (Z) | 1 | against | 2 | off | 3 | on | 4 | without |

II - C 波線部 (ア)~(ウ) の意味・内容をもっとも的確に示すものを次の 1~4 の中からそれぞれ一つ選び、その番号を解答欄に記入しなさい。

(ア) He was a far cry from a professional food critic

- 1 He was living far from professional food critics
- 2 He was totally different from a professional food critic
- 3 He never ate with professional food critics
- 4 He strongly regretted not becoming a professional food critic

(イ) Following in the footsteps of Zagat

- 1 Not making the same mistakes as Zagat
- 2 Stealing data from Zagat
- 3 Learning from the example of Zagat
- 4 Working closely with Zagat

(ウ) sent nervous ripples through the restaurant world

- 1 made restaurant owners and staff feel anxious
- 2 limited the sources of revenue for restaurants
- 3 expressed serious concerns about restaurant chefs
- 4 increased the stress felt by restaurant customers

II - D 二重下線部の空所(あ)~(か)に次の 1~8 の中から選んだ語を入れて文を完成させたとき、(あ)と(い)と(か)に入る語の番号を解答欄に記入しなさい。同じ語を二度使ってはいけません。選択肢の中には使われないものが二つ含まれています。

The average star rating is (あ) people (い)(う) while the text of reviews (え)(お)(か) role.

- | | | | |
|-------------|----------|--------|---------|
| 1 when | 2 to | 3 want | 4 plays |
| 5 secondary | 6 attend | 7 a | 8 what |

II - E 本文の意味・内容に合致するものを次の1～8の中から三つ選び、その番号を解答欄に記入しなさい。

- 1 After his success as a restaurant critic, Duncan Hines was in trouble with his relatives who were running a restaurant and claimed to have received a bad review from him.
- 2 Duncan Hines first became known because the food products bearing his name were of high quality.
- 3 Tim and Nina Zagat began working on their restaurant review project when they realized that people were unhappy with the reviews by the professional critics.
- 4 The online version of Zagat retained its audience share because even in the face of competition with free review sites, it kept publishing a large number of high quality reviews.
- 5 In 2014, Yelpers enjoyed writing reviews as a hobby, so the number of reviews soon greatly exceeded the number of monthly visitors to Yelp.
- 6 According to one study, the higher the star rating a restaurant receives on Yelp, the more likely it will receive reservations for dinner time.
- 7 The author is not sure if Yelp is reliable enough because it includes reviews by those who do not visit a restaurant multiple times or even dine there at all.
- 8 Signe Rosseau hopes that she will be remembered in the future as one of the best restaurant bloggers who offered valuable reviews and helped people find a nice restaurant.

II - F 本文中の太い下線部を日本語に訳しなさい。

he required restaurants to be modern and to agree to open their kitchens for customer inspection if they wanted to be included in his guide

〔Ⅲ〕 次の対話を読んで設問に答えなさい。(50点)

(Yuriko sees Matthew, a foreign exchange student, on a Japanese university campus.)

Yuriko: Excuse me! _____ (a) _____ (Pointing.) Plastic bottles go in that bin.

Matthew: I know, but that bin is completely full, so I just thought ...

Yuriko: I know it's a pain, but still, you shouldn't put plastics in with paper and burnable items. It's the future of the planet we're talking about, after all!

Matthew: You're quite right, of course, and I'm glad you stopped me.

_____ (b) _____ What am I supposed to do with this bottle?

Yuriko: _____ (c) _____ For now, at least. Why not think about reusing it? Isn't that what we're encouraged to do nowadays?

Matthew: It's annoying, but OK. I'm just amazed at the number of plastic bottles in Japan. _____ (d) _____ I'm Matt by the way.

Yuriko: I'm Yuriko. Nice to meet you Matt.

Matthew: Nice to meet you. By the way, your English sounds amazingly good.

Yuriko: Thanks! English was my best subject in high school, but I really improved a lot when I had a year studying in England, before I started university here.

Matthew: Good for you! _____ (e) _____

Yuriko: What do you mean?

Matthew: [君のように英語を話すのが上手な人たちばかりに会っているから、僕の日本語は全然上達しないんだよ。]

Yuriko: Should I switch to Japanese then?

Matthew: This conversation will end pretty quickly if you do, Yuriko!

Yuriko: You know in England, I had this amazing English teacher called Professor Truffle. He told me I should watch an English language movie every single day. I sometimes missed a day during the week. _____ (f) _____ It was a huge help. Of course I learned a whole lot about British and American culture along the way.

Matthew: I've heard of Truffle! Isn't he the guy who wrote a book called *Living in English*?

Yuriko: That's right! I love that book! It tells you what to say in all sorts of situations—including, for example, when you see someone putting a plastic bottle in the wrong bin!

Matthew: Really? You've got to be kidding!

Yuriko: (*Laughing.*) Yes, I am. _____ (g) _____ But Professor Truffle does have a section on "What to do if you see a crime being committed."

Matthew: Really?

Yuriko: As well as fun stuff, like "How to tell when someone is romantically attracted to you."

Matthew: (*Blushing.*) Really?

Yuriko: _____ (h) _____ Are you free for lunch?

Matthew: Yes, sure, Yuriko.

Yuriko: Be sure to bring your bottle!

Ⅲ－A 空所 (a)～(h) に入るもっとも適切なものを次の 1～10の中からそれぞれ一つ選び、その番号を解答欄に記入しなさい。同じ選択肢を二度使ってはいけません。選択肢の中には使われないものが二つ含まれています。

- 1 But I could catch up at the weekend.
- 2 Just throw it away.
- 3 Well, you may have to keep it with you.
- 4 They need to make the bottles bigger.
- 5 It's not quite that specific.
- 6 That doesn't go there.
- 7 I'm sure it would be good to use less.
- 8 But still, the problem remains.
- 9 I wish the same thing would happen to my Japanese.
- 10 I'd like to continue this conversation.

Ⅲ－B 本文中の [] 内の日本語を英語で表現しなさい。

君のように英語を話すのが上手な人たちがばかりに会っているから、僕の日本語は全然上達しないんだよ。