

**דגם תשובות לשאלון באנגלית, מס' 16481S, שאלון משותף לרמה המורחבת ולרמה המוגברת, קיץ תשפ"ה**

General comments on all the tasks

- The marking system is based on percentages, not on points.
- Unless specified otherwise, each item of each question receives its own grade, which is entered into the computer separately.

**PART I: WRITTEN RECEPTION (60 points)**

(ACCESS TO INFORMATION FROM WRITTEN TEXTS)

- \* For misuse of pronoun, deduct only **ONCE** per question. However, accept if the pronoun is used appropriately with quotation marks.
- \* For cases of ignoring the stem in answers requiring completions, consult the **General Guidelines**.

HOW IMPORTANT IS IT TO BE TIDY?

1.	VA: i) What parents want their children to do. VB: iv)	7
2.	VA: [You might be unable to] find your bag or socks. VB: ...find your keys or hat.	6
3.	VA: [Those who worked in the messy room had] higher levels of cortisol. VB: [Those who worked in the tidy room had] lower levels of cortisol.	6
4.	VA: ii) What the students had to do. vi) Why the findings were not surprising. VB: i) iv)	2×7=14
5.	[Because it can reduce your ability to] concentrate (on what you need to do) OR work efficiently.	7
6.	[They might be able to] be (more) creative // have/get (more) original/amazing ideas.	7
7.	[By] spending a few minutes each evening putting things away OR increasing the amount of tidying up that they do every week.	7
8.	VA: ii) People don't need to be tidy all the time. VB: i)	6

**PART II: SPOKEN RECEPTION** (16 points)  
(ACCESS TO INFORMATION FROM SPOKEN TEXTS)

20% off per item for serious grammar error. No pts off for spelling.

KAREN GORDON, TEA TASTER

9.	VA: iv) What the source is of most types of tea. VB: ii)	4
10.	VA: i) it takes the leaves to get dry VB: iv)	4
11.	VA: i) How she became an expert tea taster. v) Why she needs to mix different teas. VB: ii) iii)	2×4=8

**Hello everyone. I'm Adi Biton, and today I'm speaking with Karen Gordon. Karen has a very unusual job. She is a tea-taster, and she is going to tell us about her job. Hello, Karen.**

Hello Adi.

**Karen, to be honest, I know very little about tea. Can you begin by telling me something interesting about it?**

Sure! Did you know that most tea comes from one kind of plant that grows in China and India? It grows high up in the hills, where the climate is warm and wet. In spring, local women go to pick the leaves of this plant. The leaves are then used to make most of the types of tea that you can buy in stores.

**But the types of tea we can buy look different and taste different. How can leaves from one kind of plant produce so many types of tea?**

Oh, there are many factors that affect the look and taste of tea. One of these factors is the amount of time that the tea leaves take to become dry. If the tea leaves are put out in the sun and become dry slowly, you get one flavor of tea. And if you put them in a hot oven so that they become dry quickly, you get a different flavor. And, as I said, there are other factors that affect the taste as well.

**Such as?**

Well, the weather is another important factor – that is, the daily temperature and the amount of rain that the tea plant gets as it grows.

**But wait – the weather changes from year to year. So does the taste of the leaves change as well?**

Yes, it does. The flavors of the leaves are never exactly the same every year. But the companies that produce the tea you buy make sure that the tea in the stores does taste the same every year. They do this by employing tea tasters, like me.

**Okay, so what do tea tasters actually do?**

Well, we taste the many different types of tea. Then, we mix their leaves together so that your favorite tea will always taste the same. Believe me, it's not easy to get the perfect mix. In my experience, it can take weeks or even months.

**Sounds like a difficult job... Tell me, how did you train for it?**

Oh, it was a lot of hard work. After a company hired me, I had to study with an expert tea taster, who taught me everything I needed to know. I learned how to recognize all the different flavors, smells, and colors that different teas can have. And I spent a lot of time learning how to mix teas together so that I get exactly the right taste. It took me five years to become an expert tea taster.

**Wow! Karen, I will definitely think of all this next time I make myself a cup of tea. Thank you, and goodbye.**

**PART III: LEXICAL KNOWLEDGE (24 points)**  
(VOCABULARY)

PLEASE NOTE: Each of the questions 12–14 is to be marked as a whole.

The numbers (answers) must be arranged in the order specified below.

Correct answer = the right number given in the right order.

Wrong answer = wrong number, missing number, or number given in the wrong order.

# of correct answers per question	# of % to give per question
3	100%
2	67%
1	34%
0	0

	VERSION A	VERSION B
<b>12. (1)</b>	3	5
<b>12. (2)</b>	1	4
<b>12. (3)</b>	4	6
<b>13. (1)</b>	5	1
<b>13. (2)</b>	4	5
<b>13. (3)</b>	6	3
<b>14. (1)</b>	1	3
<b>14. (2)</b>	5	1
<b>14. (3)</b>	3	4

	VA	VB	
<b>15.</b>	ii	i	practical
<b>16.</b>	iii	ii	construction
<b>17.</b>	i	iv	disturb