

2024年度 公募推薦選抜問題 (90分)  
C 日程 11月19日(日)

## 基礎学力テスト

英 語	.....	1～7 ページ
数 学	.....	9～13 ページ
国 語	.....	15～25 ページ

### 注 意 事 項

1. 試験開始の合図があるまで、この問題冊子の中を見てはいけません。
2. 上記の科目から2科目選択してください。
3. 解答用紙には、英語・国語(赤色)・数学(青色)の3種類があります。
4. 試験開始後、解答用紙に受験番号と名前を必ず記入し、受験番号をマークしてください。
5. 解答はすべて解答用紙の解答欄にマークしてください。
6. 問題用紙の余白は計算に使用してもかまいませんが、解答用紙を汚してはいけません。
7. 試験開始後、問題用紙・解答用紙に落丁・損傷がないか確認してください。
8. 数学の問題の冒頭には「解答上の注意」が記入されていますので、必ず読んでから解答してください。
9. 解答済みの答案は、2科目重ねて提出してください。
10. 不要になった解答用紙も回収します。
11. 試験終了後、問題用紙は持ち帰ってください。

# 英 語

1 次の問い（A～E）に答えなさい。

A 次の問1～問5の空欄 1 ～ 5 に入れるのに最も適当なものを、それぞれ下の①～④から一つずつ選び、番号で答えなさい。

問1 If he 1 the meeting, he would have strongly objected to the plan.

- ① attends                      ② attended                      ③ should attend                      ④ had attended

問2 It was careless 2 to confirm his reservation.

- ① of him to forget                      ② of his forgetting                      ③ with him to forget                      ④ that he forgot

問3 The news that Rob quit his job is 3 .

- ① surprising                      ② surprised                      ③ to surprise                      ④ surprisingly

問4 Judy left Japan 4 all my efforts to persuade her not to.

- ① beyond                      ② without                      ③ despite                      ④ in

問5 Who do you think is 5 student in this class?

- ① second the tallest                      ② the second tallest                      ③ second the taller                      ④ the second taller

B 次の問1・問2の下線部のうち、間違いを含むものを、それぞれの①～④から一つずつ選び、番号で答えなさい。

問1 Our school is considering ①to have a school cafeteria. The survey shows that ②two-thirds of the students want to use it, and ③the others prefer to bring their lunch from home. The final decision ④will be made by the end of next month. 6

問2 One of the most popular shrines in Kamakura ①is Tsurugaoka Hachimangu. On New Year's Day there are long lines of people ②trying to get there to pray. It sometimes takes ③for them a couple of hours to ④reach the main shrine building. 7

C 次の会話について、下線部の中で最も強調して発音されるものを、下の①～④から一つ選び、番号で答えなさい。

(状況) Becky と Ginny が話している。

Becky : Have you ever seen Anna's collection of antique plates?

Ginny : Yes. They are so beautiful!

Becky : So they are. I wonder how many plates she has. She said she had never counted them.

Ginny : Wow! I'd like to know how much she spent on them.

Becky : She must have spent a large amount of money.

Ginny : No doubt about it.

① spent

② large

③ amount

④ money

D 次の問1・問2の会話の空欄  ・  に入れるのに最も適当なものを、それぞれ下の①～④から一つずつ選び、番号で答えなさい。

問1 Kate : I just saw Mike and Mary in the café. I'm sure he's in love with her.

Pip : Oh, are you? How come? I think they're just friends.

Kate : , but I saw him giving her a heart-shaped pink box.

① I couldn't agree more

② That's out of the question

③ This is between you and me

④ I appreciate your concern

問2 Jenny's father : It's too crowded here! Don't get lost, Jenny.

Jenny : , Dad. You can call me with your smartphone.

Jenny's father : I left mine at home.

Jenny : My goodness, you always forget it!

① Leave it to me

② That's too bad

③ You can't miss it

④ Don't worry

E 次の問1・問2の英文を完成させるために、それぞれ下の①～⑥の語を正しく並べ替えた時、空欄 11 ～ 14 にあたる語を一つずつ選び、番号で答えなさい。ただし、不要な語が一つずつ含まれている。

問1 The \_\_\_\_\_ 11 \_\_\_\_\_ 12 \_\_\_\_\_ the sea.

- |         |        |          |
|---------|--------|----------|
| ① I     | ② room | ③ by     |
| ④ faced | ⑤ in   | ⑥ stayed |

問2 I'd like you \_\_\_\_\_ 13 \_\_\_\_\_ 14 \_\_\_\_\_ these toys.

- |        |       |          |
|--------|-------|----------|
| ① away | ② to  | ③ across |
| ④ me   | ⑤ put | ⑥ help   |

- 2 次の文章を読み、問1～問4の空欄 15 ～ 18 に入れるのに最も適当なものを、それぞれ下の①～④から一つずつ選び、番号で答えなさい。なお、\*のついた語は後に注がある。

Christmas pudding 「クリスマスプディング」は日本のいわゆる「プリン」とは異なる、ドライフルーツがたっぷり入った蒸しケーキで、作り方や食べ方にいくつかのしきたりがある。

Kota got interested in Christmas pudding, searched the Internet, and found this website.

## Christmas Pudding ~ Recipe and Traditions ~

No British Christmas is complete without a Christmas pudding! It's the traditional dessert for the Christmas meal and is eaten not only in Britain but also in many other parts of the world.

### ●Easy recipe for Christmas pudding

#### 13 Ingredients:

- 170g breadcrumbs      • 4 eggs      • 110g brown sugar      • 200g raisins
- 200g currants      • 55g lemon peel      • 55g orange peel      • 4 tablespoons of brandy
- 4 tablespoons of rum      • 1/2 teaspoon of nutmeg      • 1/2 teaspoon of cinnamon
- 3 and 1/3 tablespoons of milk      • 150g \*suet ※Softened butter can be used instead of suet.

#### Instructions:

- 1 Put all the ingredients in a large bowl. Stir everything together until you get a well-mixed pudding mixture.
- 2 Cover the bowl with plastic wrap and leave it in a cool place for 24 hours.
- 3 Pour the pudding mixture into the pudding \*basin carefully. Cover the basin with foil and tie it securely with string. Place the basin into the steamer.
- 4 Steam the pudding for 5 - 6 hours. Once it's cooked, remove it from the steamer and leave it to cool overnight. Store it in a cool and dry place until Christmas Day. Please remember that Christmas pudding needs time to mature.
- 5 On Christmas Day, steam the pudding again for 2 hours to serve it hot.

### ●Christmas pudding traditions

- No.1 Christmas pudding is made with 13 ingredients because the number 13 represents \*Jesus and his 12 \*disciples.
- No.2 The last Sunday before \*Advent is called Stir-up Sunday, when people start making a Christmas pudding. Every family member stirs the pudding mixture and makes a wish.
- No.3 Add a silver coin to the pudding mixture in the basin just before steaming it. The coin brings luck to the person who finds it in their portion of the pudding.

### Comments

Mark Smith    December 26, 2022

・ I have a silver coin my grandmother gave to me, so I put it in the pudding mixture. My son got very excited to find it in his slice!

Amelia Miller    December 20, 2022

・ I just followed the recipe on this site and made a delicious pudding! Another site says Christmas pudding can be stored for two years. I'm not sure it is true.

(注) suet 「スエット (料理用の牛脂)」    basin 「鉢 (bowl より浅い)」

Jesus 「イエス (キリスト)」    disciple 「弟子」

Advent 「降臨節 (クリスマス前の四つの日曜日を含む期間)」

問 1    Kota learned from the website that  .

- ① people in Britain used to spend Christmas without eating Christmas pudding
- ② it is a tradition for British people to eat Christmas pudding on Christmas Day
- ③ Christmas pudding is the main dish of the Christmas meal
- ④ Christmas pudding is served at the Christmas meal only in Britain

問 2    According to the recipe on the website,  .

- ① you must start making your Christmas pudding the day before Christmas
- ② you can make your Christmas pudding with either suet or butter
- ③ the pudding basin must be covered with plastic wrap in the steamer
- ④ Christmas pudding is usually served cold, not hot

問 3    If you follow the Christmas pudding traditions on the website,  .

- ① all your family will take part in stirring the pudding mixture
- ② you put a silver coin in the pudding mixture on Stir-up Sunday
- ③ you steam your Christmas pudding on the last Sunday before Advent
- ④ everyone will find a coin in their slice of the Christmas pudding

問 4    The comments show that  .

- ① Mark Smith's son was happy to get a silver coin as a present from his grandmother
- ② Mark Smith found a silver coin his grandmother had put in a pudding
- ③ Amelia Miller followed one Christmas pudding tradition by using the recipe
- ④ Amelia Miller tried to store her Christmas pudding for 2 years

3

次の文章を読み、問い（A～E）に答えなさい。なお、\*のついた語は後に注がある。

Over the centuries the French have lost a number of famous battles with the British, but they've always felt superior in the kitchen. France has for centuries had a reputation for \*culinary excellence, and Britain for some of the worst cooking in the world. But according to a recent poll, that reputation may no longer reflect reality.

The results of a new poll, which was carried out by a French magazine, *Madame Le Figaro* and the BBC food magazine, *Olive*, suggest that British home cooks spend more time cooking each week and also (1)produce a greater variety of dishes than French home cooks.

In the survey, more than 1,350 Britons and about 2,000 French people were asked when, how often and what they cooked each day. Of the Britons, 71% said they cook at home every day, while only 59% of the French said they cook daily. The British also spent more time on their cooking than the French and tended to vary their ingredients more.

The reaction in London was predictably enthusiastic. According to Lulu Grimes, the food director at *Olive* magazine, British food has greatly improved since the 1990s. Once upon a time, the menu for many family meals would have been roast beef, potatoes and over-cooked vegetables, but ( 2 ) now. Home cooks are experimenting with the huge range of ingredients now available in British supermarkets and are preparing all kinds of new dishes, using the cookbooks that sell millions of copies every year.

Marilyn Jarmon, a marketing manager from Paris who has lived in London for 15 years has also noticed the improvement in British food and says that she eats very well in London — in homes and in restaurants. In her opinion, there's much more diversity in British food now, compared to French food, which tends to be very traditional.

Some French people say that (3)the survey did not show the whole picture. Jeannine Loiret, a food writer, agrees that during the week French women don't cook as much as they used to because most of them work and don't have much time. They tend to buy ready-made or frozen dishes, but many of them make up for it on the weekend.

There's also a difference, says Jean-Paul Belmonde, a Parisian chef, between Paris and the countryside. "It's true that people in Paris don't cook much, but elsewhere, cooking is still at the heart of daily life. When I'm with my friends in Lyon (his native city), we spend the morning talking about what we'll make for lunch and then the afternoon about what we'll cook for dinner. We French like to talk about food — and wine."

For many French people, opinions about British food have not changed. When (4)Bernard Blier, the food editor at *Madame Le Figaro*, was asked about British food, he replied: "I don't go out of my way to try it. It is not very refined. You can say that I'm not a fan at all."

From *The Cooking Wars* in *MORE READING POWER 3*

by Linda Jeffries and Beatrice S. Mikulecky, Pearson Education, 2012.

(注) culinary 「料理の」

A 下線部(1)の produce a greater variety of dishes を可能にしたものとして最も適当なものを、次の①～④から一つ選び、番号で答えなさい。 19

- ① British homes and restaurants
- ② ready-made or frozen dishes
- ③ the huge range of ingredients and the cookbooks
- ④ food and wine

B 空欄( 2 )に補う語として最も適当なものを、次の①～④から一つ選び、番号で答えなさい。

20

- ① also
- ② not
- ③ for
- ④ just

C 下線部(3)の the survey did not show the whole picture の具体的な内容として最も適当なものを、次の①～④から一つ選び、番号で答えなさい。 21

- ① There are a lot of French people who cook a variety of dishes on the weekend.
- ② Today French people depend more on fast food than they did in the past.
- ③ The fact is French women like colorful dishes more than British women.
- ④ From the survey it can be concluded that British people are better cooks than French people.

D 下線部(4)の Bernard Blier について本文の内容と一致するものを、次の①～④から一つ選び、番号で答えなさい。 22

- ① He thinks British food is not elegant but that it is more delicious than French food.
- ② He likes eating British food more than French food even though he is French.
- ③ Like many other French people, he prefers French food to British food.
- ④ He does not feel like going out to eat French dishes at restaurants.

E 本文の内容と合っているものを、次の①～⑥から二つ選び、番号で答えなさい。ただし、解答の順序は問わない。 23 ・ 24

- ① A recent poll shows that the French are better at cooking than the British.
- ② According to a survey, the French used more varieties of ingredients than the British.
- ③ The ingredients for dishes in French cooking were also more limited compared to those for British dishes.
- ④ On weekdays, working French women tend to use ready-made dishes.
- ⑤ People in other areas in France prepare meals more often than people in Paris.
- ⑥ More French people have become interested in both British and French food recently.

(このページは, 空白である。)