

Modelo – Língua Inglesa

Descrição: O teste é composto de 1 texto em Língua Inglesa, seguido de 10 (dez) questões objetivas como seguem:

4 questões de aspectos linguísticos

6 questões de interpretação textual

Cada questão vale 1,0 ponto, totalizando 10,0 pontos.

Os textos podem variar sua extensão de uma prova para outra.

Cada questão possui APENAS UMA alternativa correta.

Modelo de texto

How to use your freezer better

The freezer can be an important extension to your store cupboard. It can help you fight food waste and keep you from being tempted by the ready-meal aisle, saving your money.

Freezing food stops the growth of bacteria. In theory, food can be frozen indefinitely without going 'off'. However, foods that are exposed to the air in the freezer can be affected by 'freezer burn', and fats can go rancid. Over time, the quality, taste and texture of all food will be affected by being frozen. Meat with a greater surface area, such as bacon, mince or sausages, keeps less well than large cuts of meat.

The faster food is frozen, the less likely it is to become ice-damaged and mushy – better to freeze little and often than to add large quantities of unfrozen food to your freezer all at once. Flat-packing food in thin layers in plastic bags will help it to freeze faster. Keep in mind that some industrial freezing processes can extend the freezer life of foods, but home-frozen foods may only taste good for a fraction of the time.

Wrapping food well and eliminating exposure to air will help keep its flavour and texture. It's tempting to throw a packet from the supermarket into the freezer, but you may get better results from rewrapping the food so there's minimum of exposure to air. If you're storing food in a resealable bag, seal the bag almost completely and then use a straw to suck out any air.

By using freezer bags, you can ensure all excess air is removed, and they take up the minimum of space. You can wash and re-use bags. If you would rather use a plastic box, select one that can be filled as completely as possible. When you label a box or bag, work out the use-by date, and write this on the label. This will help you know at a glance what to use first and what can be left for another night.

Try portioning your leftovers into smaller sizes. They'll be easier to reheat or defrost. If the food requires defrosting before cooking, do this in the fridge. And, of course, always ensure food is completely cooled (ideally refrigerated) before you put it in the freezer.

Fonte: Adaptado de: < https://www.bbc.co.uk/food/articles/how_to_freeze>. Acesso em 13 abr 2020.

Modelo de questão sobre **aspectos linguísticos**.

Assinale a alternativa correta sobre os aspectos linguísticos do texto. (ATENÇÃO - Há apenas uma alternativa correta) – Valor: 1,0

No excerto “The freezer can be an important extension to your store cupboard. It can help you fight food waste and keep you from being tempted by the ready-meal aisle, saving your money”, o termo “being” descreve uma ação em andamento.

No excerto “The faster food is frozen, the less likely it is to become ice-damaged and mushy.”, a expressão “The faster” indica comparação.

No trecho “In theory, food can be frozen indefinitely without going ‘off’.”, a palavra “off” pode ser traduzida como ‘desligar’ sem perda de sentido.

No excerto “By using freezer bags”, o termo “by” indica autoria.

Modelo de questão sobre **interpretação textual**.

Assinale a alternativa correta sobre o texto. (ATENÇÃO - Há apenas uma alternativa correta) – Valor: 1,0

O uso do freezer gera perda de dinheiro.

Alimentos congelados em casa são melhores que aqueles congelados industrialmente.

Usar embalagens do supermercado para envolver os alimentos a serem congelados pode causar bactérias.

O ar é um agente que pode prejudicar a qualidade dos alimentos no freezer.