

	<p style="text-align: center;"><b>UNIVERSIDAD POLITÉCNICA DE MADRID</b> PRUEBA DE ACCESO PARA MAYORES DE 25 AÑOS <b>INGLÉS</b></p>	<p style="text-align: center;"><b>2015</b></p>
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### INSTRUCCIONES GENERALES Y VALORACIÓN

**Puntuación: 10 puntos**

**Tiempo: 60 minutos**

### HOW OLD IS THE FOOD ON YOUR PLATE?

Scientists in California put food on shelves for weeks or even years to see if it remains in perfect condition. Then, from time to time, a panel of experts checks its taste, smell and texture, and give grades in numbers that decrease as the product gets older. Food companies study the numbers and determine if something designed to be a 7 when it was fresh can still be marketed, for example, at 6.2; or if they don't want to sell it anymore.

Companies want people to consume articles at their optimum, and put expiration dates on food to protect their reputation. There's no federal law that requires dates on any food, except for specific items. Furthermore, expiration dates don't indicate whether the product is safe. In fact, even something that is starting to spoil is not necessarily unsafe.

According to experts consulted, only food contaminated with salmonella or certain kinds of bacteria is not edible. In fact, over the last 40 years there have been no cases of major product recalls or food poisoning eruptions caused by food beyond its expiration date. Canned products, in particular, stay safe over long periods: when opened after 40 years, cans of green beans maintained their integrity and had plenty of nutrients left.

When food in supermarkets passes its sell-by date, it's removed from shelves and often it's donated to food banks. However, if you discover such food in your kitchen there's usually no reason to throw it out. If it smells bad, for sure, don't eat it. But, otherwise, don't worry.

(258 words)

Adaptado: <http://www.npr.org/blogs/thesalt/2012/12/26/167819082/dont-fear-that-expired-food>

### QUESTIONS

- 1 **Are the following statements TRUE or FALSE? Write down the evidence from the text. No marks are given for only TRUE or FALSE. (2 PUNTOS)**
  - a) Companies are obliged by law to indicate expiration dates on all products.
  - b) Shops continue to sell food after its expiration date.
  
- 2 **In your own words and based on the ideas from the text, explain the following sentences (Maximum 15 words each). (2 PUNTOS)**
  - a) Why do scientists leave food on shelves over a period of time?
  - b) Which type of food cannot be eaten according to the specialists' opinion?
  
- 3 **Find a synonym for the following words, according to their meaning, in the text (1 PUNTO):**
  - a) becomes (paragraph 1)
  - b) dangerous (paragraph 2)
  - c) lots (paragraph 3)
  - d) find (paragraph 4)

**4 Complete the following sentences. Use the appropriate form of the word in brackets when given. (2 PUNTOS)**

- a) \_\_\_\_\_ long have experts been studying the problem of preserving food? For a long time.
- b) In 1974 they found the \_\_\_\_\_ (early) examples of food conserved in metal containers.
- c) If Louis Pasteur had not experimented heating beer and wine to kill off the bacteria, he \_\_\_\_\_ (not discover) the principles of pasteurization.
- d) Rewrite the following sentence in the passive.  
Modern methods of preserving food have brought about great improvements in food hygiene.

**5 Write about 50 words on one of the following topics. (Puntuación máxima: 3 PUNTOS).**

- Describe the best restaurant you have eaten at.
- If it was cheaper, would you buy food that was past its expiration date?