

Code branche	Ministère de l'Éducation nationale, de l'Enfance et de la Jeunesse <b>EXAMEN DE FIN D'ÉTUDES SECONDAIRES TECHNIQUES</b> Régime technique – Session 2015	
Épreuve écrite	Branche	Division / Section
Durée de l'épreuve <b>180 minutes</b>	<b>ANGLAIS</b>	CG / CC
Date de l'épreuve <b>- 5. 06. 15</b>		

**Part A - Known texts (You may not use a dictionary for this part)**

**1. Essential Articles (15 marks)**

Poverty or Poison: The stark choice facing developing nations

Why are neither of the choices open to developing countries appealing? (8m)

Let's junk the junk food

Describe the British government's anti-obesity campaign. Why is it inefficient? (7m)

**2. Short Stories (15 marks)**

Three is a Lucky Number

How does Ronald select his victims? Why does he use these criteria? (7m)

Human Is

How did the Rexorian learn about Terran language and customs? Give two examples of his behaviour that reflect this. (8m)



## Part B - Unknown text (You may use a dictionary for this part)

### Finding Takers for Lonely Leftovers

Fresh from a bracing workout at the gym, Anton Kaiser gazed hungrily into a refrigerator, considering avocado, pineapple jam, salted butter and two bags of green grapes before reaching for a white bread roll, baked that morning. “I haven’t eaten all day,” he said, “so it’s great.”

Perhaps best of all, it was free, available in the middle of a graffitied courtyard in the Kreuzberg district of Berlin. Like the rest of the offerings in this so-called food sharing refrigerator, Mr Kaiser’s bread roll would, under normal circumstances, have gone straight into the trash.

But in Germany, where concern about wasted food has mounted in recent years, such refrigerators — stocked with leftovers from private parties and restaurants, and open to the public — are just one of several initiatives aimed at keeping edibles out of the garbage.

There are roughly 100 of these food sharing sites in Germany. About 50 have refrigerators, and the rest are just shelves. They are a small, offline branch of Foodsharing.de, a two-year-old Internet platform that gives members a chance to connect with other food sharers online, should they find themselves in possession of an extra cabbage or, as one post put it, “too many delicious organic potatoes for one person to eat.”

“Sometimes people go on vacation, and they realize they have a refrigerator full of food they can’t finish,” said Valentin Thurn, 51, who was a founder of the site, which now has 55,000 regular users. “Or they have a party, and there’s too much food left over afterward.”

A filmmaker and journalist, Mr Thurn had not planned to start a food revolution, or even a sharing website. But while shooting a segment about dumpster-diving, he was shocked by what he encountered. “The feeling I had, when I saw the great amount of edible food in the bins, was anger,” he said.

For safety, Mr Thurn and his team established a few basic rules. Nothing with a “sell by” date can be shared; no fresh meat or fish is allowed; prepared food is fine, but salads that have been left out all day in the sun are not. As a rule of thumb, people should share food that they would want to eat themselves.

Working directly with organic grocers, bakeries and other stores, food savers head out in teams to pick up food, whether slightly wilted parsnips, blemished grapefruit or overripe avocados, just before the rejects end up in the trash.



“It really gives you a sense of the value of food,” said Lilo Brisslinger of Berlin, one of an estimated 9,000 food savers in Germany, Austria and Switzerland. To qualify as a food saver, Ms. Brisslinger, 26, who holds a master’s degree in Islamic studies, had to take a quiz. Punctuality is one of the main requirements, so prospective savers are tested on what to do in case of vacations or forgetting a pickup appointment. “Our goal is 100 percent reliability,” Mr Fellmer said. “Otherwise store managers feel like, ‘Aha, those hippies again.’”

At least once a week, Ms. Brisslinger collects everything from lentil soups to bakery sweets from a small organic shop near her apartment. What she cannot eat she leaves in a food sharing corner at a nearby tea store, or gives to people asking for money on trains.

Georg Kaiser, 47, chief executive of Bio Company, a chain of slick organic markets that are among the 1,000 German stores working with the food savers, said he welcomed the opportunity to reduce his company’s waste. “For me, personally, it’s a question of respect for people and the earth,” he said. “Even if it’s not sellable, it’s still good food.”

In the past year, food savers and sharers kept about 1,000 tons of food from the trash, organizers said. “Of course, if you look nationwide, this is nothing,” Mr Thurn said. “I wouldn’t consider food sharing the solution. What’s more important than the rescued kilos is to change the way people think.”

673 words

by Sally McGrane, Nov. 26, 2014

adapted from [www.nytimes.com](http://www.nytimes.com)

**1. Comprehension Questions (15 marks)**

Answer the following questions in your own words!

- 1) Explain the concept of 'Foodsharing.de'. How does it work in practice? (10m)
- 2) What are 'food savers'? How do they operate? (5m)

- 2. Write a well-structured essay of 250 words (+/- 10%) to show why you agree and/or disagree with the following proverb:**

One man's trash is another man's treasure.

