國立臺灣師範大學105學年度碩士班招生考試試題

科目：英文　　適用系所：各系所

注意：本試題共9頁，請以2B鉛筆在答案卡上作答，否則不予計分。

I. Vocabulary: Choose the word that best completes the sentence. (2 points each, 40 points in total)

1. The bill was not discussed in the last Legislature session. But I believe it will be considered when the Legislature _____ in Fall.
   (A) substantiates (B) reestablishes (C) reconvenes (D) terminates
2. Outside noise always _____ me when I'm working. I have to really focus to do a good job.
   (A) forbids (B) inhibits (C) exhibits (D) prohibits
3. When stores stock chocolate at the checkout line, they are hoping you will act on instinct and _____ decide to buy it.
   (A) deliberately (B) impulsively (C) imperatively (D) indispensably
4. Even if an operation can restore their health or even save their life, most patients still feel nervous and _____ before surgery.
   (A) allusive (B) assertive (C) appreciative (D) apprehensive
5. After being trapped under rubble for 82 hours, the Nepal earthquake survivor was tired and _____ for food and sleep.
   (A) famished (B) exhausted (C) depressed (D) ravaged
6. He used to eat six steaks and ten hamburgers a day. But after being diagnosed as having diabetes, he has moderated his _____ appetite.
   (A) starving (B) ravenous (C) magnificent (D) irresistible
7. She cannot stand sugary food; _____, her husband is fond of sweets.
   (A) conversely (B) indifferently (C) optimistically (D) conservatively
8. Nutritional _____ can be very detrimental to the overall health of infants and children because growth and development can be seriously hindered by shortages in essential vitamins or nutrients.
   (A) deviations (B) irregularities (C) deficiencies (D) eccentricities
9. Helen's husband doesn't have a decent salary. Fortunately, she is able to _____ his income by writing stories.
   (A) cultivate (B) enhance (C) intensify (D) supplement
10. As a man of _____ and great natural shrewdness, he is quick in discerning and has never been deceived by any artifice.
    (A) predication (B) penetration (C) preservation (D) perseverance
11. She is not interested in researching zoo animals. Instead, she studies gorillas in their natural _____.
    (A) habitat (B) hiccup (C) hormone (D) herb
12. He has written a spy _____ that recalls the James Pond series. The book is so great that you can't miss it!

(A) scoreboard (B) thriller (C) surplus (D) trailer

13. It was decided by a(n) _____ vote that the school should close. It was one of the rare cases where the whole community agreed on something.
(A) divisive (B) violent (C) supernatural (D) unanimous

14. Everyone in the company was surprised by the board's decision to hire a seventy-years-old as an intern. The board explains that his age is _____ if he can do the job.
(A) irresistible (B) imprecise (C) irrelevant (D) indecisive

15. Don tries to _____ his drinking problem by saying that he deserves a beer after a hard day.
(A) commodify (B) organize (C) rationalize (D) antagonize

16. The long civil war caused a _____ of refugee into the neighboring countries.
(A) surge (B) downsize (C) maxim (D) plunge

17. The reporter was well-prepared and asked the mayor a lot of very _____ questions in the interview.
(A) poised (B) pertinent (C) perturbed (D) personal

18. My boss just shouted at me in front of all my co-workers. I have never felt so _____ in my life.
(A) humiliating (B) humid (C) humiliated (D) humidity

19. Brook's original idea has now _____ into an official NASA program.
(A) adopted (B) evolved (C) alleviated (D) exacerbated

20. I lost my wallet on my way home from Germany. The fact that the plane was late added a further _____ to my journey.
(A) compression (B) airsickness (C) complication (D) charm

II. Cloze: Choose the words that best complete the passages. (2 points each, 30 points in total)

Passage A: Questions 21-25

"Start thinking outside the box and find a solution for this problem" is a statement I often heard from my former boss and I guess many others are being told to do so as well. But what does it mean to think outside the box?

Imagine you are living in an invisible atmosphere that envelops your whole body, ___21___ is symbolic for the box you are living in. Wherever you go, the atmosphere surrounds you and protects you from the "real" reality. The reality is so complex that it would ___22___ your sensory organs with masses of information that your brain couldn't handle, if not filtered. All the information that tries to ___23___ your protective atmosphere will be filtered and selected and only the most important ones are being consciously recognized. The filter stands ___24___ for your subconsciousness that filters all the information and erases or transforms it if necessary, dependently of your experiences, mindsets, attitudes opinions and the way you look at things in general.

Thinking outside the box would mean that you __25__ the atmosphere that envelops you, step out of the box, leave all your experiences, mindsets and attitudes behind and start to view things from a completely different perspective and think what no one else has ever thought of.

21. (A) which	(B) in which	(C) as that	(D) the thing
22. (A) distract	(B) satisfy	(C) flood	(D) avert
23. (A) traverse	(B) dominate	(C) navigate	(D) synchronize
24. (A) undeniably	(B) figuratively	(C) consequently	(D) comparatively
25. (A) give off	(B) get off	(C) put off	(D) cast off

Passage B: Questions 26-35

A study published recently in the journal *Pediatrics* concludes that eating lots of fiber-rich foods during high school years may significantly reduce a woman's risk of developing breast cancer.

The findings are based on a long-term study of 44,000 women who were __26__ about their eating habits in high school. The women also completed __27__ questionnaires about their __28__ habits every four years.

The researchers found that women who __29__ high levels of fiber had a 24 percent lower risk of developing breast cancer before menopause, compared __30__ women who ate low levels of fiber. For the women on the high-fiber diet, the lifetime risk of developing breast cancer was also cut by 16 percent.

Of course, the idea that high-fiber diets can help keep us __31__ is not new.
It's well-known that fiber can prevent constipation and keep the bowel moving by making stools bulkier and absorbing water. Prior studies have shown dietary fiber can protect __32__ colorectal cancer and may lower the risks of diabetes and heart disease. There's also a growing body of evidence linking fiber __33__ weight management.

This new study provides some evidence of yet another potential benefit.

"This is a really important study __34__ that the more fiber you eat during your high school years, the lower your risk is in developing breast cancer," says Kimberly Blackwell, a breast cancer specialist at the Duke Cancer Center.

In a commentary accompanying the study in *Pediatrics,* Blackwell writes, "There is longstanding evidence that dietary fibers may reduce circulating estrogen levels." And this may help explain the __35__ risk of breast cancer.

26. (A) carried	(B) surveyed	(C) claimed	(D) resulted
27. (A) loose	(B) scarce	(C) transformative	(D) detailed
28. (A) dietary	(B) diarist	(C) dietician	(D) diesel
29. (A) consumed	(B) presumed	(C) assumed	(D) summed
30. (A) on	(B) from	(C) with	(D) above
31. (A) health	(B) heath	(C) healthy	(D) heated
32. (A) to	(B) against	(C) in	(D) unto
33. (A) which	(B) whose	(C) as	(D) to
34. (A) suggesting	(B) suggested	(C) digesting	(D) digested
35. (A) induced	(B) produced	(C) seduced	(D) reduced

III. Reading Comprehension: Choose the most appropriate answer. (2 points each, 30 points in total)

Passage A: Questions 36-40

Humans have long thought about the nature of beauty. Artists from every century have tried to answer the question, "What is beauty?" With new technology that allows scientists to learn more about the brain, we can learn more about what makes art beautiful.

Have you ever looked at a painting of lines and dots and thought, "I could do that"? What makes simple lines and shapes art? It probably lies in the way our brain looks at visual images. In the 1950s, two scientists, David Hubel and Torsten Wiesel, received the Nobel Prize for a series of experiments that showed how the brain "sees" things. They found that the cells of the brain "saw" lines and angles much better than circles, and that they noticed contrast, like black and white, much more than brightness.

While those in the science community will credit the Nobel Prize winners with the findings, it's actually artists that seem to have had an instinct about how the brain works long before Hubel and Wiesel's experiments. Think about Pablo Picasso's later paintings. He exaggerates certain features—a nose here, an eye there—and although the painting doesn't look exactly like the model, you recognize what it is immediately. How is this possible?

V. S. Ramachandran, a neuroscientist, thinks he can explain Picasso's success. He compares Picasso's paintings to something that happens in nature. There is a certain kind of bird that has a red dot on its beak. When baby birds see the mother bird's beak, they peck at it, begging for food. If you paint a red dot on a stick, or even better, three red dots on a stick, the baby birds will peck even more—their response is even more intense. This is what we as viewers do when we see a painting like Picasso's, we can recognize the whole from a few important details, just like the baby birds.

Great artists have a talent not only for drawing but also for unlocking the puzzles of the brain. Just as Mondrian somehow knew he could reduce images to lines and angles, and Picasso sensed he could exaggerate details, Leonardo da Vinci must have had an instinct about how people looked at

things for the first time. Paul Cezanne, on the other hand, stumbled upon something about how our thinking works. Our brains are more interested when they have a problem to solve. Cezanne's later paintings make viewers solve the problem of missing information. A single blue line might represent a river, a green smudge a tree. People are attracted to the paintings essentially because their brains fill in the missing information.

Semir Zeki is a scientist in England who is looking at the parts of the brain that are working when we see beautiful things. In one study, he looked at images of people's brains when they viewed things they described as beautiful or ugly. When they looked at the beautiful things, the part of the brain involved with emotion and reward was active. When they looked at the ugly things, the part of the brain involved with wanting to get away or escape was active. He's also discovered that brain cells are only active or excited when they see certain views of a face—something great portrait painters seem to have sensed.

As scientists learn more about the brain, we may gain a stronger understanding of how great artists inspire us.

36. What did Hubel and Wiesel research?
    (A) How our vision works.
    (B) How circles and lines contrast.
    (C) How our brains solve puzzles.
    (D) How painters change over time.
37. How do Picasso's later paintings work like the red dot on a mother bird's beak?
    (A) In both situations, the details are not important.
    (B) In both situations, the color red is used for contrast.
    (C) In both situations, dots and sticks play an important role.
    (D) In both situations, an important detail represents the whole.
38. Why are Cezanne's paintings pleasing to the viewer?
    (A) They are composed of bright colors.
    (B) They make the brain solve problems.
    (C) They make use of where we usually look first.
    (D) They use lines and angles, which the brain notices more.
39. Which part of our brain is active when we see something beautiful?
    (A) The part related to creation.
    (B) The part that solves puzzles.
    (C) The part involved with emotion.
    (D) The part we use when we escape.
40. What is the passage mainly about?
    (A) Brain study can tell us whether we can be inspired by how great artists.
    (B) Great painters seem to have an instinct for how the brain sees beauty.
    (C) To be a great artist, one needs to study how our vision works.

(D) Brain study should be part of the artist training program.

Passage B: Questions 41-45

Many of us have had the experience of changing a recipe a little, maybe because we didn't have a necessary ingredient, or maybe because we didn't really believe a step was important. The result? Disaster!

The same thing happened to Herve This (pronounced Tees). He was trying to make a soufflé, and instead of adding the egg yolks two at a time, he added them all at the same time. Well, if you've ever made a soufflé, you know it is a tricky thing. Adding the eggs two at a time is crucial to its success. While Herve's kitchen disaster may have ruined dinner, it led to the creation of the field of molecular gastronomy.

Molecular gastronomy applies the laboratory science of chemistry to cooking. Herve, a chemist, partnered with Nicholas Kurti, a physics professor, to start this new approach. They looked at how scientific principles were used to prepare and make food. Herve studied French sauces to find out their formulas, or specific combinations of types of ingredients, such as how much fat, liquid, flour, and gas or air, each sauce contained. He realized he could use the same combinations to invent other sauces. Herve and Kurti wanted to know what made different food combinations taste good. They began a series of workshops to bring together scientists and experts in cooking, and to explore ways to make food taste even better. And the field of molecular gastronomy was born.

Molecular gastronomists look at how temperature affects cooking, how to create different textures, and how to use what we know about molecules to combine food in completely unexpected ways. The field also looks at the link between the other senses and the sense of taste. For example, potato chips taste better when they come out of a crinkly bag. Ice cream tastes smooth when we rub our hands over velvet but gritty when we feel sand. Two flavors taste particularly well together when they share a common aroma, or smell. Using this theory, a molecular gastronomist might pair garlic with coffee and get a good result.

In fact, one of the biggest benefits of molecular gastronomy has been the explosion of new taste sensations, not to mention some of the best restaurants in the world. Chefs in the field use special tools to create such things as frozen mango puree with hot sesame oil or meat and egg ice cream pellets. Chefs not only create new dishes and use new techniques, but they also use new ways to prepare traditional dishes. For example, New England clam chowder, a milk-based soup with clams and potatoes, might appear in a dish as fresh cream, raw clams, and a potato mousse. The flavors stay the same, but the form is very different.

Throughout time, cooks have developed recipes that are remarkably successful, but no one knows why they work so well. Let's go back to that soufflé that Herve had so much trouble with. Once he studied how a soufflé works, he realized that people had been wrong about the reason for the soufflé's airiness. Cooks thought it was the whipping of the egg whites that cause a soufflé to rise so high, but Herve discovered that it was, in fact, the evaporation of liquid from the milk and

water. As a soufflé is heated, liquid rises out of it, causing bubbles to form and the mixture to nearly double in size.

Critics have complained that molecular gastronomy relies on technology too much and pays too much attention to the form of the food instead of what is actually in the dish. But anyone who has tried dishes made with these new techniques would have to agree that the field has brought something new and exciting to the ancient art of cooking. And now we know so much more about why good cooking is as good as it is.

41. According to the passage, what scientific idea did Herve bring to the study of cooking?
    (A) Theories.
    (B) Formulas.
    (C) Equipment.
    (D) Cooking utensils.
42. What makes a soufflé rise so high?
    (A) Cooking it for a short time.
    (B) Adding the egg yolks two at a time.
    (C) Whipping the egg whites thoroughly.
    (D) The evaporation of liquid during heating.
43. Which of the following is more likely to be a dish created through molecular gastronomy?
    (A) Bacon and egg ice cream.
    (B) Beef and bread.
    (C) Clam chowder.
    (D) Fish and chips.
44. Which of the following statements about molecular gastronomy is NOT true?
    (A) It depends on technology.
    (B) It focuses on the ingredients.
    (C) It puts great emphasis on tools.
    (D) It pays special attention to form.
45. Which of the following is NOT a contribution of molecular gastronomy?
    (A) There has been explosion of new taste sensations.
    (B) We know more about why good recipes work well.
    (C) Foods that share the same texture are found to taste good together.
    (D) The link between the sense of taste and the other senses has been explored.

Passage C: Questions 46-50

Writers are often given the advice: "Don't use a $5 word when a 50-cent word will do." But the advice should come with the disclaimer: "Unless you write menus for a living." As Dan Jurafsky, a

professor of linguistics at Stanford University discovered, using long words to describe a dish is a sign of an expensive restaurant.

In his hugely entertaining book, The Language of Food, Jurafsky explains that every increase of one letter in the average length of words describing a dish is associated with an increase of 69 cents in the price of that dish. In a study of 6,500 menus, Jurafsky found that the words "exotic" and "spices" also raise the price of a dish. But "linguistic fillers" like "mouth-watering", "sublime" and "crispy", tend to feature more often on cheap menus.

"At the expensive restaurant, you're supposed to assume that the crispy food will be crispy," Jurafsky said in a telephone interview. "The cheaper restaurants are a little worried that you might not know. It's a kind of status anxiety."

The same applies to "real" and "proper". If your menu promises you "real crabmeat" or "proper maple syrup", you're probably not at a pricy restaurant. Jurafsky's research shows that for each positive, vague word such as "delicious", "tasty" or "terrific", the average price of the dish costs eight cents less. And adjectives such as "rich", "chunky" and "zesty" reduce the price of a dish by a whole three cents.

Choice also tells you a thing or two about the price. The cheaper the establishment, the more choice you're given. Menus that run to six pages or more are quite common in Chinese takeaways and high-street curry houses. Cheaper menus are also more likely to offer food cooked "your way". But if it's the chef that's doing the choosing – "chef's selection", "chef's choice" – then you can expect to pay a lot more for your meal. On the top end of the spectrum, some Michelin-starred restaurants have dispensed with menus altogether and offer "blind tasting" instead. In other words, you only get to see the menu after you've eaten the food.

46. What does the quote "Don't use a $5 word when a 50-cent word will do" mean?
    (A) Use as many words as possible when you write.
    (B) Avoid using difficult, pretentious words when you write.
    (C) Always focus on how much you will be paid when you write.
    (D) Always keep a five-dollar bill around when you write.

47. What is a “disclaimer”? (in paragraph 1)
    (A) A statement that is meant to deny responsibility and to prevent an incorrect understanding

of the quote.

(B) A statement that claims the authenticity of the quote.

(C) A definition of the meaning of the quote.

(D) A statement that agrees with the quote.

48. What is the passage mainly about?

(A) Menu writing is a newly emergent profession.

(B) Menus with photos tend to be more attractive than menus with only words.

(C) Dan Jurafsky is a linguist at Stanford University.

(D) The language used in menus often gives us information about the price range of the restaurants.

49. Which of the following statements is true about the menus of expensive restaurants?

(A) They tend to use longer words to describe their dishes.

(B) They tend to use shorter words to describe their dishes.

(C) They tend to offer more choices and to have menus with many pages.

(D) They tend to use fonts that are more elegant.

50. Which of the following statements is true about 'linguistic fillers'?

(A) They are neutral, long words.

(B) They are positive, vague words.

(C) They tend to appear in menus of pricy restaurants.

(D) They tend to appear in descriptions of expensive dishes.