

# 令和7年度 秋田県立衛生看護学院 看護科推薦入学試験問題

## コミュニケーション英語 I

解答は解答用紙に記入すること。

問1 以下の英文を読み、その内容に沿って英文内に使用されている単語を必要に応じて適切な形に変え、次の各問に答えなさい。( )内には一語を使用すること。

What is the best city in the world? Every year, a company “Mercer Consulting” does a survey of over 400 cities around the world. They look at ten characteristics of cities, including crime, the economy, the cost of housing, and more. In 2010, they reported that Vienna, Austria was the best city in the world. Other great cities were Vancouver, Canada; Sydney, Australia; Singapore; San Francisco, the United States; and Dubai, the United Arab Emirates.

When residents love their city, the city grows and the economy improves. The Mercer study is interesting, but it doesn't answer this question: Why do residents love their cities? Many city leaders around the world wanted to find an answer to this question. In 2008, the company “Gallup” and the organization “the Knight Foundation” collaborated and started a new survey to answer it. They interviewed 43,000 adults in 25 cities in the United States. Experts found three important answers to the question. These three answers were the same in all 25 cities.

The first key factor is places for social activities such as restaurants, theaters, museums, and community events. Residents can enjoy spending time with friends and family members in the city. In addition, public spaces are important. Public spaces can be parks, plazas, and downtown areas. In public spaces, residents can sit, eat lunch, relax, or meet with friends.

The appearance of a city is also very important. Parks, trees, and flowers add beauty to a city. Public art, which includes statues, fountains, and paintings, further enhances this beauty.

In addition to a city's appearance, its openness is the last key factor that influences how much residents love their city. Openness means the friendliness of a city. Does the city welcome new residents? Does it welcome immigrants from other countries? Does it welcome people of different ages and interests?

When residents love their city, the city economy grows. When the economy grows, there are more jobs. But residents do not consider jobs to be the top priority. They do not love their city because of good jobs, good highways, or good schools. They love their cities because of places for social activities, beauty, and openness. City leaders should pay attention to these characteristics in their cities.

1 Question : What made Gallup and the Knight Foundation start a new survey with 43,000 adults in 25 U.S. cities?

Answer : They were ( ① ) in finding out ( ② ) residents love their cities.

2 Question : What do residents think about economic growth in the cities they love?

Answer : They believe that economic growth is not the most ( ③ ) factor.

3 Question : What is one important point for city leaders to welcome immigrants?

Answer : City leaders have to pay attention to how ( ④ ) their cities are.

問2 以下の英文を読んで、その内容に沿って次の各問に**日本語で**答えなさい。解答は**主語と述語を備えた文の形で**書きなさい。

What do you like on your pizza? Cheese? Tomatoes? Pepperoni? People may disagree on their favorite ingredients, but many people agree that pizza is a favorite food. Where and when did people start making pizza? To find out, we have to travel back in time. People were baking bread dough on hot rocks in the Stone Age.

Stone Age people gathered ancient types of wheat and other grains. They mixed the grains into a batter. Then they put the batter onto rocks in their campfires. What they got was a flat bread—the first pizza crust. In time, bakers started using the flat bread as a plate. They put other food, herbs, and spices on the bread. Then they ate it.

Over the centuries, tastes changed. In the 1500s, European explorers tried to find a better way to sail to Asia to buy spices. Instead, they found a way to the Americas. Native American people in Peru, Central America, and Mexico enjoyed eating tomatoes, but in Europe, people thought tomatoes were poisonous! With time, Europeans and other people discovered that tomatoes were delicious and safe to eat. Cooks in Naples, an Italian city, began putting tomatoes onto baking dough.

People in Naples didn't stop there, however. They took another big step in pizza history. The world's first true pizza shop opened in Naples in 1830. Cooking pizza in Naples wasn't as easy as it is today. It was even a little dangerous. You see, pizza makers didn't use wood, gas, or electric ovens. Instead, they used lava from a nearby volcano to heat rocks for baking pizza dough. Despite the danger, pizza was soon a big hit. People ate it for lunch and dinner. They even ate it for breakfast. News of the pizza shop spread quickly, and people traveled to Naples to try the tasty dish.

In the late 1800s, many Italians moved to the United States. They brought pizza with them. The first American pizzeria was Lombardi's in New York City. It opened its doors in 1905. Now pizza is one of the top three most popular U.S. foods. Of course, Americans are not the only pizza lovers. Humans eat 5 billion pizzas a year. The choices for toppings vary widely. Some pizzas, however, truly sound strange to others. For example, Brazilians love green peas on their pizza. Russians like to use fish on their pizza. People in India use lamb. The Japanese think squid is a good topping for pizza. Yet all share two things. No one can bake pizza without bread. And each pizza has a long history.

注) dough : 生地

grain : 穀物

campfire : (調理する際の)たき火

wheat : 小麦

batter : 衣用生地

lava : 溶岩

- 1 世界最古のピザ生地はどのようにして作られましたか。
- 2 15世紀のヨーロッパの人々は、トマトに対してどのような見解を持っていましたか。また、それは時間とともにどのように変わっていききましたか。
- 3 ナポリで開業した世界最古のピザ専門店のピザは、どのようにして調理されていましたか。
- 4 具材の多様性とは対照的に、どこの国のピザにも共通するといえる点を **2つ** 挙げて説明してください。

問3 以下の文を英語に訳しなさい。

- 1 近くのレストランは日本で一番美味しいピザを提供します。(hasを用いて)
- 2 クラスの生徒たちは先生の言ったことに注意を払わなかった。(whatを用いて)
- 3 彼は、その都市にはより多くの公共スペースが必要だということに同意した。(necessaryを用いて)

問4 100年後の日本はどのように変化していると思いますか。70語から100語程度の**英語**で説明しなさい。

次の観点から採点を行います。

- (1) 語数制限(最低語数)を満たしているかどうか。
- (2) 質問に対する答えになっているかどうか。
- (3) 内容を説明するための適切な具体例が使われているかどうか。
- (4) 自分の言葉で表現しているかどうか。(本文の内容をコピーしていないかどうか)
- (5) 正確な文法と適切な語彙が使われているかどうか。