

**ВСЕРОССИЙСКАЯ ОЛИМПИАДА ШКОЛЬНИКОВ
ПО АНГЛИЙСКОМУ ЯЗЫКУ 2024-2025 уч. г.
МУНИЦИПАЛЬНЫЙ ЭТАП. 9-11 КЛАССЫ.**

ИНСТРУКЦИЯ

Время выполнения -120 минут. Максимальное кол-во баллов – 65.

Уважаемый участник олимпиады!

Вам предстоит выполнить письменные задания.

Время выполнения заданий письменного тура (**120 минут**).

Выполнение заданий целесообразно организовать следующим образом:

- не спеша, внимательно прочитайте формулировку задания;
- напишите правильный вариант ответа в бланке ответов;
- после выполнения всех предложенных заданий еще раз удостоверьтесь в правильности ваших ответов;
- если потребуется корректировка выбранного Вами варианта ответа, то неправильный вариант ответа зачеркните крестиком и рядом напишите новый.
- Предупреждаем Вас, что:
- при оценке тестовых заданий, где необходимо определить один правильный ответ, **0** баллов выставляется за неверный ответ и в случае, если участником отмечены несколько ответов (в том числе правильный), или все ответы;
- при оценке тестовых заданий, где необходимо определить все правильные ответы, **0** баллов выставляется, если участником отмечены неверные ответы, большее количество ответов, чем предусмотрено в задании (в том числе правильные ответы), или все ответы.

Задание письменного тура считается выполненным, если Вы вовремя сдаете его членам жюри.

Желаем удачи!

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БЛАНК ЗАДАНИЙ

Время выполнения -120 минут. Максимальное кол-во баллов – 65.

LISTENING (10 points)

Time: 10 minutes

You will hear 5 different extracts in which young writers talk about their books which managed to win a competition.

For questions 1-5, choose from the options A-H the feelings each person had when they entered the competition.

For questions 6-10, choose from A-H the main consequence of winning the competition each writer had.

A hopeful of winning the cash prize	Speaker 1 ... (1)	A offers from overseas publishers	Speaker 1 ... (6)
B terrified at making a speech	Speaker 2 ... (2)	B a change in writing style	Speaker 2 ... (7)
C convinced they would not win	Speaker 3 ... (3)	C opportunities to travel	Speaker 3 ... (8)
D amused by the reactions of friends	Speaker 4 ... (4)	D contact with readers	Speaker 4 ... (9)
E unhappy with the competition rules	Speaker 5 ... (5)	E difficulties finding inspiration	Speaker 5 ... (10)
F worried about coping with failure		F media intrusion	
G impressed by the other books		G increased sales of previous work	
H determined to learn from the experience		H a boost to confidence	

Transfer your answers to the answer sheet

READING (14 points)

Time: 30 minutes

Task 1. Read through the four given extracts in which different experts discuss the use of tidal energy. For questions 1-4, choose from the experts A-D. The experts may be chosen more than once.

Tidal energy

A

There is currently a wide range of technologies for harnessing the energy potential of the world's seas and oceans. These include a few large barrages built in certain coastal waters, various smaller types of turbine further out to sea capturing wave power, and tidal lagoons where large walls are constructed to trap water at high tide and then release it through turbines at low tide. The challenge of making these technologies work is huge, but so is the prize. Once in operation, they produce no greenhouse gas emissions, and given what we know about the severity of climate change, this is of colossal importance. Any new technology will inevitably affect the environment to some degree. However, the evidence suggests that barrages and underwater turbines have a relatively benign effect. There are also bound to be people who think barrages are an eyesore. These structures, however, are often not easily visible from land and, compared with nuclear power reactors and wind farms, are inoffensive.

B

For the last thirty years, I have lived in a lovely spot next to the sea. From my living room window, I look out over a stunning bay with cliffs and small islands in the distance. I would be the first to resist any change to such a landscape, which is why I have listened carefully to recent objections to a proposal to install tidal energy structures just along the coast from me. All the evidence presented, however, indicates that these installations are minimally intrusive. Everything we know about global warming - its causes and implications for the future - points to the need to expand our ocean power resources without further delay. The technology is already available and is being enhanced all the time. While the initial costs are high, the longer-term benefits are just what we need - clean, renewable, predictable and low-cost energy.

C

Towering concrete barrages situated off coastlines and in river estuaries are clearly unsightly, and even submerged turbines can impinge on an area. The change in the speed and height of tides as a result of these schemes can be dramatic and can detract markedly from the visual appeal of these places. At the same time, things undoubtedly change for all

kinds of organisms in the sea. Noise from construction and from turbines, the corrosion of building materials and the way that turbines change water flow can all be very disruptive for flora and fauna. This all sits uncomfortably with tidal power's prime selling point: that it has no toxic by-products of the kind produced by traditional energy sources, which cause temperatures around the world to rise. Also, it would be wrong to forget that other sources of clean, renewable energy cost far less to produce. The sensible choice is to continue to build on the successes of solar, wind and thermal energy until tidal technology has reached a point where it is viable.

D

I've heard plenty of hostile comments regarding the ugliness of tidal energy infrastructure. However, whether it offends aesthetic sensibilities is a trivial matter. The key issues are whether tidal power can deliver energy in a reliable, cost-effective and environmentally friendly way. The uncomfortable truth is that such schemes have a record of being extremely expensive upfront. The sea is a difficult environment for engineers to work in and more traditional energy sources like oil and gas cost less and make more sense to exploit. Once tidal schemes are up and running, they produce relatively little air pollution, but there's a tendency to forget the considerable energy consumption involved in manufacturing materials for them, and constructing and repairing them. This, of course, involves greenhouse gas emissions, which in turn play a role in higher temperatures across the planet. There is also a tendency to overlook how tidal schemes can harm animal and plant life. A major barrage in France, for example, has brought increased levels of silt which favours some plant and animal species, but is disastrous for others.

Which expert

- 1...shares C's view on whether developing the use of tidal power should be a priority?
- 2...has a different view from D regarding the impact that tidal power installations have on marine ecosystems?
- 3...has a different view from the others regarding the extent to which the physical appearance of tidal power systems is a concern?
- 4...has a different view from B on the significance of tidal power for global warming?

Task 2. Read an article about a chocolate company. For questions 5-14, choose from the sections A-D. The sections may be chosen more than once.

The Chocolate Factory

A

The scent of chocolate hangs over the small French town of Tain-l'Hermitage. Wafting from savoury to toasted, fruity to oily, the aroma emanates from the 89-year-old factory of Valrhona, one of the most respected chocolate makers in the business. I was inhaling this heady perfume on a trip to find out about Valrhona's first book, the fabulous *Cooking with Chocolate*. A vast tome, it's a chocophile's dream, with pages of chocolate information alongside recipes, from the ultimate sachertorte to 'Bittersweet Chocolate Bars, Salted Butter Caramel and Crystallised Almonds'. Most are mesmerizingly complex creations strictly for trained chefs or time-rich amateurs; mouth-watering for the rest of us. Best of all are the pages on techniques such as the all-important tempering (a heating and cooling process that keeps the shine and texture of chocolate when it is remoulded), all minutely described and meticulously illustrated.

B

I'd expect nothing less from Valrhona, which we have to thank for the quiet revolution in chocolate of the past 25 years. Back in the early 1980s, plain chocolate meant a cocoa solids content of barely 40 per cent. Then, in the early 1990s, cookery writers began telling us to use chocolate with 'minimum 50 per cent cocoa solids'. The supermarkets started stocking real cooking chocolate with escalating levels of cocoa solids. It was Valrhona that first introduced a 70 per cent cocoa solids chocolate bar to the market in 1986. It caused a flurry among chefs, who found that it gave a far more intense chocolate flavour to their dishes, and it was given star billing on menus. Since then, an army of boutique chocolate makers has been born. They all produce chocolate in a 'bean-to-bar' process, transforming raw, fermented beans into chocolate themselves. It's an important distinction, as many other companies buy ready-made chocolate in bulk and re-melt it to form bars and chocolate sweets.

C

Inside Valrhona's newest factory on the outskirts of town, Luce, our elegantly grey-haired guide, leads us past paintings of the chefs who are fans of Valrhona. The smell grows ever headier and sweeter as we enter a windowless, high-ceilinged room with a cream-tiled floor, on which neat rows of sacks are waiting for processing. Inside are fermented and dried beans, but the dull brown seeds have a long way to go before they can live up to their botanical name, *Theobroma*: 'food of the gods'. In the next room that process is beginning, as the beans are roasted in huge rotating drums, then cooled and crushed to peppercorn-sized pieces. Just across the room, a lone worker is supervising the grinding of the nibs through pairs of rollers. It's this powder, he explains, which constitutes the 'cocoa solids' in the chocolate bar, and is mixed with extra cocoa butter (the fatty component of the cocoa bean),

sugar, vanilla and emulsifier, usually soya lecithin, to make plain chocolate. Milk chocolate has milk powder added as well. They are ground together to make a paste refined to grains no bigger than 17 microns - the tongue can detect nothing below 20 microns. All the machines are thickly coated with cream-coloured paint and have a vintage air, like a ship's engine room. It turns out they date from the 1960s. 'We bought modern ones, which were much more efficient, but they just didn't produce such good chocolate, so we went back to these,' explains Luce, as we head to the conching machines. These huge mixers stir the chocolate ingredients for up to three days, combining them at 60-70C and developing the flavours.

D

But can a bar ever contain too much cocoa solids? I ask Pierre Costet, head taster for Valrhona, over a table of chocolate samples 'Yes'. The blend of beans with cocoa butter and sugar should vary according to the subtleties of the flavour. Costet also believes the merits of the three varieties of cacao bean are exaggerated. It is widely accepted that Criollo (mostly from Venezuela) is the connoisseur's choice and Trinitario, grown in South and Central America, is the best mainstream variety. Forestero, grown in Africa, is considered coarse, mass-market stuff. This, Costet tells me, is too simplistic. First, because cacao trees are grown from seed by the farmers, they may have been cross-pollinated with the other varieties anyway. Second, how the beans are grown and fermented makes a huge difference, so a well-looked-after Forestero may well be better than a poorly treated Criollo.

In which section are the following mentioned?

5.	visible evidence of Valrhona's popularity
6.	assumptions that are not necessarily correct
7.	the influence of Valrhona on cooking with chocolate
8.	the difficulty of doing what Valrhona suggests
9.	a contrast between ways of making chocolate
10.	a change that Valrhona regretted making
11.	an explanation of the term used for a stage in a process
12.	a calculation connected with one of the senses
13.	the possibility of overdoing something
14.	an influence on the quality of an ingredient

Transfer your answers to the answer sheet.

USE OF ENGLISH (21 points)

Time: 40 minutes

Task 1. Replace the underlined formal verbs with phrasal verbs from the box to make the sentences less formal. Put the verbs into the appropriate form if necessary. Write your answers on the separate answer sheet.

GO INTO	FALL THROUGH	PUT OUT	ASK OUT	LOOK AFTER
CALL IN ON	BUY UP	GET BY	TAKE ON	

- 1) Will you attend to Aunt Emma while I go and get the children's supper ready?
- 2) He explored the subject in great detail in his lecture.
- 3) When the President died his son assumed the title of Great Leader.
- 4) I like her. Do you think I should invite her to go out with me?
- 5) She purchased all the shares in the company 3 years ago.
- 6) The local newspaper published a story about a strange animal seen in the city park.
- 7) I think I will visit my grandmother on the way home from work.
- 8) The deal collapsed at the last minute.
- 9) I managed to survive on about 50 dollars a day when I was travelling.

Task 2. For questions 10-14 complete the spaces by finding one word which fits in all three sentences. Write your answers on the separate answer sheet.

10) 1. I'm as blind as a _____ without my glasses.

2. I found a _____ in a cave last night.

3. She told him she'd spent all her savings but he didn't _____ an eyelid.

11) 1. He said that many children in the city's schools were getting a _____ deal by being taught in classes that were too small.

2. Wheat and rye are the _____ materials used by a flour mill to make flour.

3. Even when he first started wrestling, you could see the determination and the _____ talent.

12) 1. With only one hit song, it was obvious that the young pop star was going to be just another _____ in the pan.

2. Did you see that martial arts master? He threw those kicks as quick as a _____!

3. The unknown flash of light in the night sky turned out to have been caused by a meteoric fireball.

13) 1. Various reasons are given for the apparent _____ ceiling women hit in many professions.

2. People in _____ houses shouldn't throw stones, so don't criticize Tom for smoking, if you're buying a new cigar every day!

3. The controversy has shown a lot of Republicans that this guy has a _____ jaw.

14) 1. She took _____ of the project and made sure it was finished on time.

2. I drove the car round the block to _____ up its batteries.

3. He claimed he had been arrested on a false _____.

Task 3. Match the scientists with their inventions or discoveries. Write your answers on the separate answer sheet.

15) Charles Babbage

A) the vacuum cleaner

16) Hubert Booth

B) the WWW

17) Alexander Fleming

C) railroad locomotive

18) George Stephenson

D) the computer

19) John Logie Baird

E) penicillin

20) Tim Berners - Lee

F) the television

21) Rosalind Franklin

G) DNA's structure

Transfer your answers to the answer sheet.

WRITING (20 points)

Time: 40 minutes

A travel magazine has decided to publish a collection of travel adventurous stories written by their readers. All stories must end with these words: *'As the plane took off, they both hoped that the rest of their holiday would be less stressful'*.

Remember to write an introduction (the beginning of the story) and a conclusion (the end of the story). Remember to give a title. There must be a direct speech in your story.

Use the following idioms: *hit the road*, *elbow one's way*, and *quench your thirst* in your story. If it is necessary you can change the form of the words. Try to make the plot of your story as interesting and intriguing as possible describing the adventurous experience brave characters had.

Write your answer in 200-250 words in a neutral style. The last given sentence is counted.