

**ВСЕРОССИЙСКАЯ ОЛИМПИАДА ШКОЛЬНИКОВ
ПО АНГЛИЙСКОМУ ЯЗЫКУ 2024-2025 уч.г.
МУНИЦИПАЛЬНЫЙ ЭТАП. 7-8 КЛАССЫ.**

КЛЮЧИ И КРИТЕРИИ ОЦЕНИВАНИЯ

Время выполнения - 90 минут. Максимальное кол-во баллов – 56.

LISTENING – 7 баллов

1. chemistry
2. disappointed
3. (weekly) market
4. washing machine
5. proud
6. customers
7. rose

READING - 6 баллов

1. a
2. d
3. c
4. b
5. c
6. a

USE OF ENGLISH - 23 балла

Task 1. В каждом разделе правильные ответы засчитываются в любой очередности.

Man-made landmarks: **(1) cathedral, (2) bridge, (3) aqueduct**

Building materials: **(4) brick, (5) marble, (6) concrete**

Architectural features: **(7) arch, (8) tower, (9) dome**

Water landscape features: **(10) lagoon, (11) lake, (12) bay**

Types of landscape: **(13) grassland, (14) moorland, (15) steeps**

Task 2.

16. has
17. In
18. where
19. of
20. unless
21. up
22. is
23. for

АУДИРОВАНИЕ

Shelly: Hi, I'm Shelly and I make unusual ice cream for a living! It wasn't a long-held ambition of mine, although ice cream's always been one of my favourite treats! At school I loved maths and my friend suggested I should study technology at university, but I chose to do chemistry, thinking I would teach it as that's what both my parents did.

Then one hot evening I was out with friends and we stopped to buy an ice cream, and I was disappointed by the range of flavours on offer. That's when it hit me – why not make and sell my own?

I started really small, in my parents' kitchen at home, but it didn't take long for word to spread. I sold my ice cream to friends, in the local cinema and most successfully in the weekly market where all the young ones loved it. After a while I opened my own shop. We store our ice cream in two huge refrigerators.

At the start we mixed everything by hand, but now we have a special machine to do it. My mum calls it a magic box, though I think it's more like a washing machine when you see it as it's big and white and very efficient. It's also rather noisy!

Unlike many big ice cream manufacturers, our menu is constantly changing. That doesn't worry me, and I'm proud that my product is natural and organic, so no one needs to feel guilty when they eat it! I get all the ingredients locally, so flavours depend on what's available in any particular season.

At the moment it's honey and lavender. I want my customers to have new experiences, so I enjoy experimenting with unusual mixtures. I've heard of companies making flavours such as pumpkin pie, pickled mango or pear and blue cheese, but because of my philosophy of keeping things local, I can't do that. I can produce flavours like rose, though, and people always enjoy that in the summer. I don't mind if some of my experiments don't work – it's good to try!