

《高考英语阅读理解真题3（含答案解析）》

2023全国乙卷

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What comes into your mind when you think of British food? Probably fish and chips, or a Sunday dinner of meat and two vegetables. But is British food really so uninteresting? Even though Britain has a reputation for less-than-impressive cuisine, it is producing more top class chefs who appear frequently on our television screens and whose recipe books frequently top the best seller lists.

It's thanks to these TV chefs rather than any advertising campaign that Britons are turning away from meat-and-two-veg and ready-made meals and becoming more adventurous in their cooking habits. It is recently reported that the number of those sticking to a traditional diet is slowly declining and around half of Britain's consumers would like to change or improve their cooking in some way. There has been a rise in the number of students applying for food courses at UK universities and colleges. It seems that TV programmes have helped change what people think about cooking.

According to a new study from market analysts, 1 in 5 Britons say that watching cookery programmes on TV has encouraged them to try different food. Almost one third say they now use a wider variety of ingredients (配料) than they used to, and just under 1 in 4 say they now buy better quality ingredients than before. One in four adults say that TV chefs have made them much more confident about expanding their cookery knowledge and skills, and young people are also getting more interested in cooking. The UK's obsession (痴迷) with food is reflected through television scheduling. Cookery shows and documentaries about food are broadcast more often than before. With an increasing number of male chefs on TV, it's no longer "uncool" for boys to like cooking.

28. What do people usually think of British food?

- A. It is simple and plain.
- B. It is rich in nutrition.
- C. It lacks authentic tastes.
- D. It deserves a high reputation.

29. Which best describes cookery programmes on British TV?

A.Authoritative.

C.Profitable.

B.Creative.

D.Influential.

30. Which is the percentage of the people using more diverse ingredients now?

A. 20%. B.24%.C.25%. D.33% .

31 . What might the author continue talking about?

A. The art of cooking in other countries.

B. Male chefs on TV programmes.

C.Table manners in the UK.

D.Studies of big eaters.

What do people usually think of British food?

答案及解析：

28.文章开头提到，当人们想到英国食物时，可能会想到鱼和薯条或者周日的一餐肉和两份蔬菜，这表明人们通常认为英国食物简单朴素。

29.答案: D. Influential.

文章中提到电视厨师们帮助改变了人们对烹饪的看法，并且鼓励英国人尝试不同的食物，这表明电视烹饪节目对人们有影响力。

30.答案: D. 33%.

文章中提到，几乎三分之一的人现在使用比以前更广泛的配料，这意味着大约33%的人在使用更多样化的配料。

31.答案: B. Male chefs on TV programmes.

文章最后一段提到了越来越多的男性厨师出现在电视上，并且对于男孩子喜欢烹饪也不再是“不酷”的事情。因此，作者可能会继续谈论电视节目中的男性厨师。

