



Š i f r a k a n d i d a t a :

Državni izpitni center



M 2 1 1 2 4 1 1 1

SPOMLADANSKI IZPITNI ROK

Osnovna raven
ANGLEŠČINA
==== Izpitna pola 1 ====

- A) Bralno razumevanje
B) Poznavanje in raba jezika

Sobota, 29. maj 2021 / 60 minut (35 + 25)

*Dovoljeno gradivo in pripomočki:
Kandidat prinese nalivno pero ali kemični svinčnik.*

SPLOŠNA MATURA

NAVODILA KANDIDATU

Pazljivo preberite ta navodila.

Ne odpirajte izpitne pole in ne začenjajte reševati nalog, dokler vam nadzorni učitelj tega ne dovoli.

Prilepite kodo oziroma vpišite svojo šifro (v okvirček desno zgoraj na tej strani).

Izpitna pola je sestavljena iz dveh delov, dela A in dela B. Časa za reševanje je 60 minut. Priporočamo vam, da za reševanje dela A porabite 35 minut, za reševanje dela B pa 25 minut.

Izpitna pola vsebuje 2 nalogi v delu A in 2 nalogi v delu B. Število točk, ki jih lahko dosežete, je 50, od tega 20 v delu A in 30 v delu B. Vsaka pravilna rešitev je vredna 1 točko.

Rešitve pišite z nalivnim peresom ali s kemičnim svinčnikom v izpitno polo v za to predvideni prostor **znotraj okvirja**. Pišite čitljivo in skladno s pravopisnimi pravili. Če se zmotite, napisano prečrtajte in rešitev zapišite na novo. Nečitljivi zapisi in nejasni popravki bodo ocenjeni z 0 točkami.

Zaupajte vase in v svoje zmožnosti. Želimo vam veliko uspeha.

Ta pola ima 12 strani, od tega 3 prazne.



How the sandwich consumed Britain

The invention of the chilled packaged sandwich, an accessory of modern British life which is so influential, so multifarious and so close to hand that you are probably eating one right now, took place exactly 37 years ago. Like many things to do with the sandwich, this might seem, at first glance, to be improbable. But it is true. In the spring of 1980, Marks & Spencer, the nation's most powerful department store, began selling packaged sandwiches out on the shop floor. Triangles of white bread in plastic cartons, in the food aisles, along with everything else. Prices started at 43p.

And, oh, they sold. They sold so fast that the sandwich experiment spread from five stores to 25, and then 105. Soon, Marks & Spencer was hiring more sandwich makers in Edinburgh. In the Croydon branch, a crew of seven was making a hundred sandwiches an hour. The first official Marks & Spencer sandwich was salmon and tomato, but in truth it was a free-for-all. They sold so fast that staff made them out of whatever was lying around.

Scholarly attempts to isolate the precise moment of incarnation mostly read like parodies. There is some theorising around "trenchers", thick hunks of bread that served as plates in the Middle Ages; while everyone acknowledges the long history of flatbreads and their fillings in Southern Europe and the Middle East. For this reason, there is strong interest in the Earl of Sandwich's tour of the Mediterranean as a young man in 1738-1739. It is allegedly he who introduced the sandwich to Britain and consequently gave the name to it. Unfortunately, he made no mention of the pitta bread or the calzone in the detailed journal that was published after his death.

The first definite sandwich sighting occurs in the diaries of Edward Gibbon, who dined at the Cocoa Tree club, on the corner of St James Street and Pall Mall in London on the evening of 24 November 1762. "Twenty or thirty of the first men in the kingdom ... supping at little tables ... upon a bit of cold meat, or a Sandwich." A few years later, a French travel writer, Pierre-Jean Grosley, supplied the myth – beloved by marketing people ever since – that the Earl demanded "a bit of beef, between two slices of toasted bread," to keep him going through a 24-hour gambling binge. He probably came up with the beef sandwich as a way of eating quickly and efficiently.

The fad was soon unstoppable. Louis Eustache Ude, the chef to the Earl of Sefton, acknowledged the power of a new format in his cookbook of 1813. A generous spread of sandwiches, some plates of pastry and here and there on the table some baskets of fruit – a textbook food-to-go offering, in other words – could cut the costs of a dinner and dance by three quarters.

On the factory side, these days, two firms, Greencore and 2 Sisters, supply well over half of the UK's factory-made sandwiches between them – perhaps a billion a year. Neither allowed me to visit. 2 Sisters Food Group was recently the subject of a Guardian/TV investigation into its processing of supermarket chicken.

On a grey morning last month, I managed to get invited to see the sandwich assembly lines at Adelle – a £300m food-to-go manufacturer – at Wembley, in north-west London. Like many wholesalers, Adelle is reluctant to name its clients, for fear of ending the illusion that most supermarkets and high-street brands still make their own. The factory manager was Azzeddine "Abdul" Chahar, a 48-year-old former police detective from Algiers, who fled the country's civil war in 1993. Chahar has been making sandwiches ever since, although he sometimes gets funny looks when he tells friends back home what he does. Algerians, like many people around the world, regard the sandwich as inferior food, because it is cold. "Even today," he shrugged. He tries to persuade his teenage daughter to have a decent meal at school, but most mornings she makes him buy her a sandwich on the way. "It's a quick lunch. Pick up and go," Chahar said. "There is no time in the UK. You know that."

We put on wellington boots, white coats and hairnets, and washed our hands three or four times. Dressing to enter a sandwich factory is a bit like preparing to perform surgery on a horse. Chahar showed me corridors stacked high with specialised brown bread (which must be perfectly square), cold storage with six days' supply of cheese, and a room with 22 different mayonnaises.

A few weeks later, I travelled to Newcastle to meet Roger Whiteside, now running Greggs, a successful food-to-go company. When I asked him to explain the rise of the sandwich that he has witnessed throughout his career, his answer acknowledged in part the pressured lives of the population it feeds. "When you talk to people, if they are honest, a large number of people eat the exact same sandwich every single day, all their life," he said. And in a way, that is the very British secret of a very British industry. The sandwich is a national pastime of modest expectations, remorselessly fulfilled.

(Adapted from an article in *The Guardian*, 24 November 2017, by Sam Knight)

