



הצעה לפתרון בחינת הבגרות באנגלית  
שאלון C (רפורמה חדשה)

סמל שאלון 01382

מועד קיץ תשע"ו 2016

הפתרון נכתב על ידי נטלי ראזומני וטל אשר ינקלוביץ  
מצוות מורי רשת החינוך אנקורי

המורים שפתרו את הבחינה מחכים לכם פה

[www.ankori.co.il/ask](http://www.ankori.co.il/ask)

أجب بالإنجليزية عن الأسئلة 1-9، حسب القطعة.  
 في الأسئلة 1 و 3 و 7 و 8 و 9 ضع دائرة حول رقم الإجابة الصحيحة.  
 في الأسئلة الباقية، أجب حسب التعليمات.  
 (70 درجة)

ענה באנגלית על השאלות 1-9, על פי הקטע.  
 בשאלות 1, 3, 7, 8 ו-9 הקף במעגל את המספר של התשובה הנכונה.  
 בשאר השאלות ענה לפי ההוראות.  
 (70 נקודות)

Answer questions 1-9 in English according to the article. In questions 1, 3, 7, 8 and 9, circle the number of the correct answer. In the other questions, follow the instructions.

1. What is the main idea of lines 1-3? There has been an increase in (-).
  - i) the number of articles about food
  - ii) the amount of salt Americans use
  - iii) the number of food companies in America
  - iv) the amount of food Americans eat

(7 points)
  
2. How did the Campbell Soup Company know that people didn't like the change? (lines 4-7)
 

ANSWER: ( By July 2011) sales have decreased

(8 points)
  
3. What do we learn about phantom aromas from lines 8-14?
  - i) They can make our food taste better.
  - ii) They have been used for many years.
  - iii) They can make us eat too much salt.
  - iv) They make us think salt is good for us.

(8 points)
  
4. Why did many of the participants in the 2012 study think there was salt in the soup? (lines 8-14)
 

ANSWER: Because the aroma of beef was added to the soup

(8 points)

5. Robert Sobel says that using phantom aromas is "a good start." (line 16)  
 A good start to what? (lines 15-21)  
 ANSWER: Removing salt and sugar from food.  
 .....  
 ..... (8 points)
6. What is ONE thing Robert Sobel did? (lines 15-21)  
 ANSWER: Sohel has been researching phantom aromas for  
 the last five years/ Sohel has already succeeded in  
 removing 10% of the salt in foods like potato chips  
 and soups  
 ..... (8 points)
7. What do we learn about the "other techniques" mentioned in line 20?  
 (lines 15-21)
- i) They are better than phantom aromas.
  - ii) They may work best with phantom aromas.
  - iii) They can decrease the use of salt by 10%.
  - iv) They were invented by Robert Sobel. (7 points)
8. What does Michael White think the real problem is? (lines 22-24)
- i) Phantom aromas make food taste bad.
  - ii) There are already too many artificial ingredients in food.
  - iii) Americans will continue to add salt to their food.
  - iv) People will not buy food with phantom aromas. (8 points)
9. The main subject of the article is (-).
- i) why people have changed the way they eat
  - ii) why food companies lose customers
  - iii) how to convince people to buy American food
  - iv) how researchers can help food companies (8 points)