



**MODEL ODPOWIEDZI, SCHEMAT OCENIANIA I TRANSKRYPCJA NAGRAŃ
KONKURS JĘZYKA ANGIELSKIEGO DLA KLAS IV-VIII
UCZNIÓW SZKÓŁ PODSTAWOWYCH WOJEWÓDZTWA MAZOWIECKIEGO**

ETAP WOJEWÓDZKI 2025/2026

Uczeń może zdobyć maksymalnie 60 punktów.

Przyznaje się tylko całkowite liczby punktów.

W zadaniach **1, 2, 3, 4, 5, 7, 8, 9, 10** przyznaje się 1 punkt za poprawną odpowiedź.

W zadaniu **6** stosuje się osobne kryteria podane przy zadaniu.

W zadaniach **2, 4, 5, 6, 7, 8, 10** wymagana jest całkowita poprawność ortograficzna i gramatyczna odpowiedzi.

W zadaniach otwartych można zaakceptować inną odpowiedź ucznia, nieuwzględnioną w modelu odpowiedzi, pod warunkiem, że jest logiczna i całkowicie poprawna językowo.

MODEL ODPOWIEDZI

Zadanie 1.						5	
1.1. NI	1.2. T	1.3. T	1.4. F	1.5. F			
Zadanie 2.						5	
2.1. his/a dislike/disregard for/ not liking/disregarding / not being a fan/supporter of							
2.2. cutting / chopping food into/in small pieces							
2.3. religious ceremonies							
2.4. rotten eggs							
2.5. [you(r)/one('s)/someone('s)/this person('s)/the person('s)] missing a boat or plane							
Zadanie 3.						5	
3.1. F	3.2. H	3.3. A	3.4. E	3.5. C			
Zadanie 4.						10	
4.1. T	4.2. F	4.3. NI	4.4. NI	4.5. NI	4.6. T		
4.7. raucous							
4.8. (a) hiatus							
4.9. (to) gear up							
4.10. motley							
Zadanie 5.							4
5.1. seasoning							
5.2. edible							
5.3. intolerance							
5.4. drizzle							
Zadanie 6.						5	
6.1. made		6.6. no	10 odpowiedzi – 5 punktów 8-9 odpowiedzi – 4 punkty 6-7 odpowiedzi – 3 punkty 4-5 odpowiedzi – 2 punkty 2-3 odpowiedzi – 1 punkt 0-1 odpowiedź – 0 punktów				
6.2. beats / goes		6.7. least					
6.3. have		6.8. for					
6.4. down		6.9. up					
6.5. sweet		6.10. to					
Zadanie 7.							8
7.1. originates		7.5. lowers					
7.2. truth		7.6. obesity					
7.3. numerous / nutritional		7.7. affordable					
7.4. largely		7.8. nutritional / nutritious – jeżeli nie było użyte w 7.3.					

Zadanie 8. 8.1. had better read more recipes 8.2. ever does Jenny overcook 8.3. you mind lending me / you mind my/me borrowing / you mind if I borrowed 8.4. had concentrated, he would have 8.5. has had / got the cake decorated 8.6. will make you eat 8.7. rather you did not cook 8.8. food for thought	8
Zadanie 9. 9.1. E 9.2. B 9.3. I 9.4. G 9.5. D	5
Zadanie 10. 10.1. The mix of Mexican and American / Texan flavo(u)rs / foods / cuisines 10.2. Illinois 10.3. (a) (Russian) ballerina / ballet dancer 10.4. Cheese (curd) and gravy 10.5. a traditional Maori way / method of cooking in New Zealand in underground steam ovens / using heated rocks (buried in a pit oven)	5
	60

TRANSKRYPCJA

Zadanie 1.

Over time, gingerbread houses have become a beloved part of American holiday traditions. There are ordinary gingerbread houses – big, brown, Christmas cottages dusted with powdered sugar. And then there are the White House gingerbread houses, confectionery masterpieces created for the first family, their guests and the thousands lucky enough to see the display in person.

The first official White House gingerbread house was created in 1969 for First Lady Pat Nixon by executive chef Hans Raffert. It was a traditional cottage with a steep decorated roof. Raffert made several variations on that Hansel and Gretel theme until 1992, when pastry chef Roland Mesnier took over the construction duties. Barbara Bush gave him free rein on the design, and he created a small gingerbread village, populated by marzipan elves, reindeer and a Mrs. Claus wearing pearls.

The most sentimental memory for Mesnier is the Clintons' first Christmas in Washington in 1993. He made The House of Socks – the White House mansion with 22 little black-and-white cats frolicking in the snow, on the roof and at the entrance. It was a playful tribute to Socks, the family feline. The presidential pussycat personally inspected his marzipan doubles and even took a small nibble from the left side of the house.

The next year Mesnier created Bill Clinton's childhood home, then his wife's childhood home, a "Nutcracker" ballet with their daughter, Chelsea, and then Santa's workshop with the big man himself holding a cellphone, which caused a sensation in 1997. Laura Bush, Barbara Bush's daughter-in-law, preferred the traditional White House design, so Mesnier created four versions for her, including one featuring presidential pets and another based on classic children's books. He always wanted to do a futuristic, crazy house. That was, however, vetoed every time as Mrs Laura Bush was very partial to the White House.

And what about today? In 2024, a glowing starburst crowned the gingerbread White House, sending a message of light and hope. In the foreground, skaters glided across the frosted South Lawn, capturing the playfulness of winter. According to a release, during that holiday season the White House welcomed around 100,000 visitors who could see, in addition to the gingerbread house, 83 Christmas trees and over 28,000 ornaments. This breath-taking display was made possible by the effort of 300 volunteers from across the country who spent a full week turning the historic residence into a winter wonderland.

So, why are gingerbread White Houses such a hit? In the middle of the chaos of the season, they're a sugary moment of pause. They are more than giant mouth-watering creations – they are a symbol of creativity, connection, and peace.

Na podstawie: <https://www.washingtonpost.com>, <https://www.forbes.com>

Zadanie 2.

Last week in my podcast, you could hear about the history of the fork, whose use, when it was introduced to Venetian society in the 11th century, was considered immoral and disrespectful. Chopsticks, the eating utensils in parts of Asia, have no such scandalous past, although their history is just as interesting.

In fact, the ancient philosopher and vegetarian Confucius, who disliked another common utensil, the knife, may have helped make chopsticks China's preferred eating utensils. According to the California Academy of Sciences, chopsticks were developed about 5,000 years ago in China. The earliest versions were probably twigs used to take food out from cooking pots. Around 400 BC, when resources were limited, clever cooks saved fuel by cutting food into small pieces so it would cook more quickly. This new method of cooking made it unnecessary to have a tool for cutting food at the dinner table – a practice that also matches with the non-violent teachings of Confucius.

By 500 AD, chopsticks had spread to Japan, Vietnam and Korea. Early Japanese chopsticks were used strictly for religious ceremonies, and were made from one piece of bamboo joined at the top, like tweezers. Contrary to the frequent Western misconception, Thais do not commonly use chopsticks. During Chinese dynastic times, silver chopsticks were sometimes used because it was believed they would turn black if they came in contact with poisoned food. This practice must have led to some unfortunate misunderstandings – it's now known that silver has no reaction to arsenic or cyanide, but can change colour if it comes into contact with garlic, onions, or rotten eggs, all of which release hydrogen sulphide.

Other chopstick traditions live on. According to an article in a Malaysian publication, some Asians state that if you're given an uneven pair, you will miss a boat or plane. An old Korean superstition holds that "the closer to the tip you hold a pair of chopsticks, the longer you will stay unmarried."

Using chopsticks can be full of pitfalls for Westerners who don't know the customs. There is a Japanese survey stating there are dozens of ways to offend, for example, leaving chopsticks standing up in a bowl of rice, which resembles fragrance sticks at funerals or allowing tears of soup to drip from your chopsticks. It is also undeniable that chopsticks have caused many embarrassing moments for Western users, especially during dates in restaurants.

Once you've nailed the technique, you might want to consider making it a regular habit: some people claim that chopstick use can improve memory – which will come in handy for remembering all those rules of etiquette.

Na podstawie: <https://www.smithsonianmag.com>