NOM : ……..

PRENOM : ……

NUMERO PARCOURSUP : ……

EPREUVE D'ANGLAIS

DURÉE : 30 minutes
Coefficient 2

Lisez attentivement les consignes afin de vous placer dans les meilleures conditions de réussite de cette épreuve.

Vous devez traiter la totalité des 45 questions afin d'obtenir la note maximale.
L'usage de tout appareil électronique (connecté ou non) est interdit.
Aucun document autre que ce sujet et sa grille réponses n'est autorisé.

Attention, il ne s'agit pas d'un examen mais bien d'un concours qui aboutit à un classement.
Si vous trouvez ce sujet "difficile", ne vous arrêtez pas en cours de composition, n'abandonnez pas, restez concentré(e).
Les autres candidats rencontrent probablement les mêmes difficultés que vous !

Barème valable pour toutes les questions :
Pour chaque question, une seule réponse est correcte.
Afin d'éliminer les stratégies de réponses au hasard :

- **Chaque réponse exacte est gratifiée d'un point.**
- **Chaque réponse fausse est pénalisée par le retrait d'un point.**
- **Une question non traitée n'apporte et ne retire aucun point.**

Part I- Grammar & Vocabulary

1. **In 2028, the Summer Olympics _____ in Los Angeles, USA.**
   a. will held b. has been holding c. is holding d. will be held

2. **The open layout was designed _____ interaction.**
   a. to encourage b. encourage c. encouraging d. will encourage

3. **The seven-time Olympic gold medal gymnast said she'll be at 2028 L.A. Olympics in _____ capacity.**
   a. few b. none c. little d. some

4. **If he _____ that mistake, he would have passed his driving test.**
   a. had made b. hadn't made c. wouldn't make d. would make

5. **In recent years, a renewed focus on minimalism as a design aesthetic, and even a lifestyle, _____ society and pop culture.**
   a. has pervaded b. have pervaded c. is pervading d. would pervade

6. **Tickets are required for the event. _____ those without one won't be able to enter.**
   a. Similarly b. Subsequently c. Regarding d. Consequently

7. **I really enjoyed the film. It was rather sad, _____.**
   a. though b. also c. too d. so

8. **My cousin is a dental assistant. What she does is _____ people's teeth.**
   a. clean b. to cleaning c. cleaning d. cleans

9. **Once you _____ into a routine at University, you'll realise that studying is quite rewarding and fun.**
   a. settled b. will settle c. are settling d. have settled

10. **''When I was a boy I _____ that anybody could become president; I'm beginning to believe it.'' – Clarence Darrow.**
    a. am told b. was told c. 've been told d. was telling

11. **People usually _____ when they are being rude.**
    a. know b. knows c. knowing d. are knowing

12. **It looks as if my brother or his girlfriend _____ used all the hot water.**
    a. are b. was c. has d. have

13. **She _____ to the shops to buy milk when she met John.**
    a. walks b. is walking c. was walking d. has walked

14. **We chose lightweight steel framing _____ damage the existing foundation.**
    a. so as not to b. as not to c. in not to d. so to not

15. **Le Corbusier _____ pilotis to lift the mass off the ground when he designed the Villa Savoye in the late 1920s.**
    a. is used b. used c. has used d. was using

16. **My daughter _____ to Japan last summer.**
    a. was b. went c. gone d. has been

17. Eco-brutalism can challenge the false divide _____ nature and structure, as well as between beauty and function.
a. among b. between c. during d. besides

18. At work, employees are encouraged not to _____ on expressing concerns about AI.
a. point out b. work through c. hold back d. come across

19. If we aren't careful, emotions can _____ our decision making.
a. seep into b. set apart c. move around d. run across

20. I can't go out tonight because I have to prepare _____ my interview tomorrow.
a. on b. at c. from d. for

21. They bought me a lovely gift, _____ they were broke.
a. because b. however c. although d.regardless

22. When purchasing a new car, energy _____ is an important factor to consider.
a. prevention b. impairment c. internalisation d. consumption

23. Elephants and horses have been known to pick up a stick, with the trunk or mouth, respectively, to scratch _____ with it.
a. them b. themselves c. herself d. theirs

24. Tough hides are used in the production of durable leather required for soles of shoes, machine belts, _____ and harnesses.
a. engines parts b. engine parts c. engine part d. engines part

25. In an _____ to win more votes during the United States Civil War, the Republican Party temporarily called itself the Union Party.
a. attempt b. attempting c. attempted d. attempts

26. The mere thought _____ a deadline fills me with anxiety and stress.
a. of failing b. to fail c. to miss d. of missing

27. Philip has just discovered that he's allergic _____ scallops. It's a pity because he loves them.
a. against b. from c. with d.to

28. What should I take to help _____ my back pain?
a. subside b. decline c. rid d. relieve

29. On Sundays there's free _____ to the Louvre in Paris.
a. reduction b. entries c. admission d. prices

30. I wish he'd be _____ instead of lying to me.
a. true b. truth c. truthful d. truthfully

31. She doesn't look well. She's a bit _____ .
a. off colour b. off health c. off fitness d. off vigour

32. You should be _____ of scammers who use email or text messages to trick you into giving them your personal and financial information.
a. careless b. particular c. choosy d. wary

33. You should never have taken the law _____ your own hands. There's a proper way of going about it.
a. into b. by c. under d. with

34. Kate had to _____ with salt water because of her sore throat.
a. gurgle b. gargle c. giggle d. guzzle

35. The darkening sky indicated to all of us that a thunderstorm was _____.
a. inherent b. imminent c. eminent d. impediment

Part 2- Reading Comprehension

'It really is possible to be zero waste': the restaurant with no bin

Baldío in Mexico City is part of a new wave of restaurants embracing a regenerative ethos – with delicious results
By Imogen Lepere - Jun 2025

Hunched over the pass in the open restaurant kitchen, a team of chefs are dusting ceviche with a powder made from lime skins that would, in most cases, have been thrown away. The Mexico City restaurant where they work looks like most restaurant kitchens but it lacks one key element: there is no bin.

Baldío was co-founded by brothers Lucio and Pablo Usobiaga and chef Doug McMaster, best known for his groundbreaking zero-waste spot Silo London. "In my eyes, bins are coffins for things that have been badly designed," says McMaster. "If there was a trophy for negligence, it would be bin-shaped."

The food, which recently earned a Michelin green star, is creative but still quintessentially Mexican: squash tostada with guaca-broccoli, maguey flower, maguey worm, chinampa flower, or grassfed pork from Veracruz with tamarind mole, served with chinampa greens and house-made kimchi. Significant planning is needed from sourcing to preparation, and the founders are also behind Arca Tierra, a regenerative agriculture project that includes a network of 50 farmers in central Mexico as well as the organisation's own farm in the pre-Aztec canal system at Xochimilco, an ancient neighbourhood in the south of Mexico City.

"Restaurants can have a big environmental impact but they also have a big reach," says Lucio Usobiaga. "We want Baldío to be a model that shows it's possible to be both zero waste and to rely on farmers rather than supermarkets."

Although the food is finished off in the restaurant's open kitchen, most preparation happens at La Baldega, a workshop where the team operates a fermentation programme that helps preserve ingredients as well as upcycle byproducts such as peel and gristle.

Globally, one-fifth of food is lost or wasted, according to the UN, equivalent to 1bn meals a day, at a time when one in every nine people is malnourished. When food decomposes in landfill it releases methane, which has 25-times higher global warming potential than carbon dioxide.

Silo, when it opened in 2014, became the first restaurant in the world not to have a bin, raising the bar on what zero waste means. Less than 1% of food is composted and no single-use materials are used. A dedicated pottery transforms glass into porcelain that is used for tableware, light fixtures and tiles.

Baldío is part of a new wave of restaurants that are moving beyond vague claims of sustainability to embrace a regenerative ethos. It goes one step further through its symbiotic relationship with Xochimilco, the last remnant of the network of blue-green waterways that dazzled Spanish invaders when they arrived 500 years ago.

Although the unique ecosystem is severely threatened by urban sprawl, many Indigenous residents still farm *chinampas* (a pre-Aztec technique consisting of islands formed from willow trees, lilies and mud), gliding through the blue-green canals on wobbly canoes laden with lettuce, radish and *verdolagas* (Mexican parsley).

"In agriculture, how you go about production really determines how much carbon you emit," says Melanie Kolb, a researcher at the National Autonomous University of Mexico.

As well as buying from five local families, Arca Tierra farms 18 *chinampas* using a three-row agroforestry system. The farming team led by Sonia Tapia Garcés combines ancestral techniques such as *chapines* – rich sediment cut into squares used for germinating seeds – with compost from Baldío's kitchen and a hi-tech wood shredder that allows them to create mulch, which contributes to the soil's potential for carbon sequestration.

The result is a crop that is irrigated with bio-filtered canal water and can be harvested 365 days a year without depleting the soil's nutrients. It is enough to supply 50% of Baldío's needs. The restaurant's chefs, who visit every Monday to plan that week's menus, have a continuing dialogue with the growers and often help with harvesting.

For 74-year-old Noy Coquis Saldedo, who rents land to Arca Tierra, the project offers an opportunity to preserve his identity at a time when just 2.5% of the *chinampas* are still used for traditional agriculture. "It's very sad that young people don't want to farm anymore," he says. "But now we are delivering food to the great city like my ancestors did."

For Lucio Usobiaga, closing the loop between the *chinampas* and Baldío could be a blueprint for the future. "Ultimately, I hope the project shows people that a more just and better food system is possible."

And the food? When the Guardian tasted it, it was delicious: flame-licked, spiked with salsas and texturally balanced. It is distinctly Mexican – yet also something entirely its own.

36. What is the main idea of the article?

a. Restaurants are becoming more expensive because of new cooking techniques.
b. Baldío and other restaurants are working to protect the environment by reducing food waste and supporting sustainable farming.
c. Chefs in Mexico City are competing to win more Michelin stars.
d. Modern restaurants no longer want to serve traditional Mexican dishes.

37. What makes Baldío's restaurant kitchen different from most restaurant kitchens?

a. It has an open design where all the food preparation is done.
b. It has a team of chefs.
c. It doesn't have a bin for throwing away food.
d. It sources its produce from local supermarkets.

38. What does Doug McMaster mean when he says, 'bins are coffins for things that have been badly designed'?

a. Restaurants should use better quality food waste containers.
b. Poor design leads to unnecessary waste that ends up being thrown away.
c. Bins should be redesigned to look more aesthetically pleasing.
d. Trophies for negligence are never shaped in the form of a bin.

39. In paragraph 7, the phrase 'raising the bar' in the context of the Silo restaurant means ...

a. installing higher counters in the kitchen.
b. increasing prices to cover sustainability costs.
c. setting new, higher standards for others to follow.
d. increasing their zero-waste bar products.

40. What role does fermentation play in Baldío's operations?

a. It ensures all food is served raw.
b. It allows the team to discard byproducts more easily.
c. It preserves ingredients and transforms food scraps into new products.
d. It replaces cooking to reduce energy use.

41. According to the UN, what fraction of food is lost or wasted globally?

a. one-half
b. one-third
c. one-fourth
d. one-fifth

42. In the article, Silo London is referenced mainly to…

a. highlight the origin of McMaster's zero-waste philosophy.
b. compare British and Mexican dining culture.
c. explain why Baldío uses fermentation.
d. show how Michelin stars are awarded.

43. The author's description of the food as 'distinctly Mexican – yet also something entirely its own' suggests ...

a. the restaurant serves traditional Mexican dishes without any modifications.
b. the cuisine is completely different from traditional Mexican food.
c. the food combines authentic Mexican flavours with innovative, unique approaches.
d. the traditional Mexican food never won a Michelin green star before.

44. What broader concern is reflected in Noy Coquis Saldedo's remarks?

a. Farmers are earning too much revenue from urban restaurants.
b. Younger generations are abandoning traditional agricultural identities.
c. Indigenous farming has become too technologically advanced.
d. The chinampa system produces insufficient yields to remain viable.

45. The phrase 'closing the loop' in Lucio Usobiaga's final quote refers to ...

a. completing the circular, sustainable system between farm and restaurant.
b. ending the partnership with local farmers.
c. finishing the construction of new facilities.
d. starting a sustainable process which is great for the planet.

• • • FIN • • •

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Il ne doit en aucun cas être emporté par les candidats à la fin de l'épreuve.
Il doit être rendu à l'équipe surveillante.