

## English ECAT Pre Engineering Chapter 8 Comprehension Online Test

Sr Questions Answers Choice

It is easy to make delicious-looking hamburger at home. But would this hamburger still look delicious after it sat on your kitchen table under very bright lights for six or seven hours? if someone took a picture or made a video of this hamburger after the seventh hour, would anyone want to eat it? More importantly, do you think you could get millions of people to pay money for this hamburger? These are the questions that fast food companies worry about when they produce commercials or print ads for their products. Video and photo shoots often last many hours. The lights that the photographers use can be extremely hot. These conditions can cause the food to look quite unappealing to potential consumers. Because of this, the menu items that you see in fast food commercials are probably not actually edible.Let's use the hamburger as an example. The first step towards building the commercial hamburger is the bun. The food stylist-a person employed by the company to make sure the products look perfect--sorts through hundreds of buns until he or she finds one with no wrinkles. Next, the stylist carefully rearranges the sesame seeds on the bun using glue and tweezers for maximum visual appeal. The bun is then sprayed with a waterproofing solution so that it will no get soggy from contact with other ingredients, the lights, or the humidity in the room. Next, the food stylist shapes a meat patty into a perfect circle. Only the outside of the meat gets cooked-the inside is left raw so that the meat remains moist. The food stylist then paints the outside of the meat patty with a mixture of oil, molasses, and brown food coloring. Grill marks are either painted on or seared into the meat using hot metal skewers. Finally, the food stylist searches through dozens of tomatoes and heads of lettuce to find the best-looking produce. One leaf of the crispest lettuce and one center slice of the reddest tomato are selected and then sprayed with glycerin to keep them looking fresh. So the next time you see a delectable hamburger in a fast food commercial, remember: you are actually looking at glue, paint, raw meat, and glycerin. Are you still hungry?

A. disgusting B. familiar

C. fake

D. delicious

Question

What is the best synonym for 'delectable'?

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Question:

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Based on information in the passage, it is most important for the lettuce and tomato used in a fast food hamburger commercial to

A. Have a great tasteB. be the perfect shape and sizeC. appear natural

D. look fresh

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A. make sure the meat patty stays attached to the bun

B. keep the sesame seeds on the bun in perfect order

C. arrange the lettuce on the tomato D. hold the entire hamburger together

## Question:

A food stylist working on a hamburger commercial might use glue to

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Question:

Something is edible of it

A. can safely be eaten

B. looks very delicious

C. seems much smaller in real life

D. tastes good

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Question:

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According to the passage, fast food companies use things like glue and glycerin on hamburgers that appear in advertisements because

I. no one actually has to eat the food used in the commercial

II.it is important that people who see advertisement would pay for the food being advertised

III. filming a commercial or a print ad can take a very long time

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hungry?
Question:
The author's primary purpose is to

A. Convince readers not to eat at fast food restaurants

B. explain how fast food companies make their food look delicious in commercials

C. teach readers how to make delicious-looking food at home D. criticize fast food companies for lying about their products in commercials

When you imagine the desert, you probably think of a very hot place covered with sand. Although this is a good description for many deserts. Earth's I with ice: Antarctica. In order for an area to be considered a desert, it must receive very little rainfall. More specifically, it must receive an average of less than ten inches of precipitation - which can be rain, sleet, hail, or snow- on the ground every year. Antarctica, the coldest place on earth, has an average temperature that usually falls below the freezing point. And because cold air holds less moisture than warm air, the air in Antarctica does not hold much moisture at all. This is evident in the low precipitation statistics recorded for Antarctica. For example, the central part of Antarctica receives an average of less than 2 inches of snow every year. The coastline of Antarctica receive a little bit more-between seven and eight inches a year. Because Antarctica gets so little precipitation every year, it is considered a desert. When precipitation falls in hot deserts, it quickly evaporates back into the atmosphere. the air over Antarctica is too cold to hold water vapor, so there is very little evaporation. Due to this low rate of evaporation, most of the snow that falls to the ground remains there permanently, eventually building up into thick ice sheets. Any snow that does not freeze into ice sheets becomes caught up in the strong winds that constantly blow over Antarctica. These snowfilled winds can make it look as if it is snowing. Even though snowfall is very rare there, blizzards are actually very common on Antarctica.

Question:

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A. freezing cold temperatures

B. large amounts of snowfall

C. low amount of precipitation

D. strong winds

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The author writes, " And because cold air holds less moisture than warm air, the air in Antarctica does not hold much moisture at all." Using this information, it can be understood that

## A. air in Africa holds more moisture than the air in Antarctica

B. air surrounding a tropical island holds less moisture than the air in Antarctica

C. air in the second floor of a house is typically warmer than air on the first floor

D. air at the mountains is typically colder than the air at the beach

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## A. moisture in the air falls to the ground

B. any type of weather event C. weather events that only happen in very cold areas

D. a blizzard that occurs in areas with limited snowfall

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Question:

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Africa's Sahara Desert is the second largest desert on is the earth. Based on the information in the passage what characteristic must the Sahara share with Antarctica?

A. low temperature

B. high temperature C. frequent blizzards

D. low precipitation