



고1_2009[기출문제] 29

다음 글의 괄호 (A), (B), (C) 안에서 어법에 맞는 표현으로 가장 적절한 것은?¹ [20년 9월 29번]

Although it is obvious that part of our assessment of food is its visual appearance, it is perhaps surprising how visual input can override taste and smell. People find it very (A)[easy / difficult] to correctly identify fruit-flavoured drinks if the colour is wrong, for instance an orange drink that is coloured green. Perhaps even more striking is the experience of wine tasters. One study of Bordeaux University students of wine and wine making revealed that they chose tasting notes (B)[appropriate / inappropriate] for red wines, such as 'prune and chocolate', when they were given white wine coloured with a red dye. Experienced New Zealand wine experts were similarly tricked into thinking that the white wine Chardonnay was in fact a (C)[red / white] wine, when it had been coloured with a red dye.

- | | (A) | (B) | (C) |
|---|-----------|---------------|-------|
| ① | difficult | inappropriate | white |
| ② | difficult | appropriate | red |
| ③ | difficult | appropriate | white |
| ④ | easy | appropriate | red |
| ⑤ | easy | inappropriate | red |

다음 글을 읽고, ㉠~㉣ 중 어법상 어색한 구절의 기호를 2 개 골라, 밑줄 친 부분을 올바르게 다시 쓰시오.² [2020년 9월 29번]

<조건>
틀린 구절의 기호(㉠~㉣)를 쓰고, 수정 부분을 포함한 밑줄 부분 전체를 쓸 것
내용 없이 문장 기호만 쓰는 경우: 부분 점수 없음

Although it is obvious that part of our assessment of food is its visual appearance, ㉠it is perhaps surprising how visual input can override taste and smell. ㉡People find it very difficult to correctly identify fruitflavoured drinks if the colour is wrong, for instance an orange drink that is coloured green. ㉢Perhaps even more striking are the experience of wine tasters. One study of Bordeaux University students of wine and wine making revealed that they chose tasting notes appropriate for red wines, such as 'prune and chocolate', ㉣when they were given white wine coloured with a red dye. Experienced New Zealand wine experts were similarly tricked into thinking that the white wine Chardonnay was in fact a red wine, ㉤when it had been coloured with a red dye.
*override ~에 우선하다 *prune 자두

(1) 문장 기호: _____

수정된 문장:

(2) 문장 기호: _____

수정된 문장:



다음 글의 빈칸에 들어갈 말로 가장 적절한 것은?³ [20년 9월 29번]

Although it is obvious that part of our assessment of food is its visual appearance, it is perhaps surprising how _____.

People find it very difficult to correctly identify fruit-flavoured drinks if the colour is wrong, for instance an orange drink that is coloured green. Perhaps even more striking is the experience of wine tasters. One study of Bordeaux University students of wine and wine making revealed that they chose tasting notes appropriate for red wines, such as 'prune and chocolate', when they were given white wine coloured with a red dye. Experienced New Zealand wine experts were similarly tricked into thinking that the white wine Chardonnay was in fact a red wine, when it had been coloured with a red dye.

- ① we go through the blind test well
- ② we are fooled by the smell of food
- ③ we choose a drink based on our taste
- ④ visual input can override taste and smell
- ⑤ visual appearance of food evaluates its freshness

다음 글의 밑줄 친 ㉠~㉤ 중, 단어의 쓰임이 문맥상 어색한 것은?⁴ [20년 9월 29번]

Although it is obvious that part of our assessment of food is its ㉠visual appearance, it is perhaps surprising how visual input can override taste and smell. People find it very difficult to correctly identify fruit-flavoured drinks if the colour is ㉡wrong, for instance an orange drink that is coloured ㉢green.

Perhaps even more striking is the experience of wine tasters. One study of Bordeaux University students of wine and wine making revealed that they chose tasting notes appropriate for red wines, such as 'prune and chocolate', when they were given white wine coloured with a ㉣red dye. Experienced New Zealand wine experts were similarly tricked into thinking that the white wine Chardonnay was in fact a ㉤white wine, when it had been coloured with a red dye.

- ① ㉠
- ② ㉡
- ③ ㉢
- ④ ㉣
- ⑤ ㉤



다음 글의 내용과 일치하지 않는 것은? ⁵ [20년 9월 29번]

Although it is obvious that part of our assessment of food is visual appearance, it is surprising how visual input can *override taste and smell. People find it very difficult to correctly identify fruit-flavoured drinks if the colour is wrong, for instance an orange drink that is coloured green. Perhaps even more striking is the experience of wine tasters. One study of Bordeaux University students of wine and wine making revealed that they chose tasting notes appropriate for red wines, such as '**prune and chocolate', when they were given white wine coloured with a red dye. Experienced New Zealand wine experts were similarly tricked into thinking that the white wine Chardonnay was in fact a red wine, when it had been coloured with a red dye.

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- ① 음식에 대한 평가에 있어서 시각적 입력 정보가 미각과 후각 보다 우선한다.
- ② 색깔이 잘못되어 있다면 사람들은 과일 맛이 나는 음료를 정확하게 식별하기 어려워한다.
- ③ Bordeaux University 학생들은 오렌지 주스를 초록색으로 물들이는 실험을 했다.
- ④ 포도주와 포도주 제조에 관해 공부하는 학생들은 붉은 색소로 물들인 백포도주를 적포도주라고 착각했다.
- ⑤ 숙련된 뉴질랜드 포도주 전문가들은 백포도주인 Chardonnay가 붉은색 색소로 물들여져 있었을 때, 그것을 적포도주라고 생각했다.

다음 글의 제목으로 가장 적절한 것은? ⁶ [20년 9월 29번]

Although it is obvious that part of our assessment of food is its visual appearance, it is perhaps surprising how visual input can override taste and smell. People find it very difficult to correctly identify fruit-flavoured drinks if the colour is wrong, for instance an orange drink that is coloured green. Perhaps even more striking is the experience of wine tasters. One study of Bordeaux University students of wine and wine making revealed that they chose tasting notes appropriate for red wines, such as 'prune and chocolate', when they were given white wine coloured with a red dye. Experienced New Zealand wine experts were similarly tricked into thinking that the white wine Chardonnay was in fact a red wine, when it had been coloured with a red dye.

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- ① Efficient method of distinguishing flavor and smell
- ② How to be a experienced wine taster
- ③ The secret of making chocolate flavored red wine
- ④ Assessment of food depending on taste and smell
- ⑤ Powerful effects of visual appearance on taste of food



다음 글의 빈칸에 들어갈 말로 가장 적절한 것은?7 [20년 9월 29번]

Although it is obvious that part of our assessment of food is its visual appearance, it is perhaps surprising _____ . People find it very difficult to correctly identify fruit-flavoured drinks if the colour is wrong, for instance an orange drink that is coloured green. Perhaps even more striking is the experience of wine tasters. One study of Bordeaux University students of wine and wine making revealed that they chose tasting notes appropriate for red wines, such as 'prune and chocolate', when they were given white wine coloured with a red dye. Experienced New Zealand wine experts were similarly tricked into thinking that the white wine Chardonnay was in fact a red wine, when it had been coloured with a red dye.

- ① how experts can identify the taste of various wines
- ② how the way food looks can influence its taste and smell
- ③ how you can identify the color of food without tasting them
- ④ how the way food was made can change its taste and smell
- ⑤ how you can correctly identify the flavour of drinks without looking them

다음 빈칸에 들어갈 말로 가장 적절한 것은?8 [20년 9월 29번]

Although it is obvious that part of our assessment of food is its visual appearance, it is perhaps surprising how _____ . People find it very difficult to correctly identify fruit-flavoured drinks if the colour is wrong, for instance an orange drink that is coloured green. Perhaps even more striking is the experience of wine tasters. One study of Bordeaux University students of wine and wine making revealed that they chose tasting notes appropriate for red wines, such as 'prune and chocolate', when they were given white wine coloured with a red dye. Experienced New Zealand wine experts were similarly tricked into thinking that the white wine Chardonnay was in fact a red wine, when it had been coloured with a red dye.

- ① a white wine coloured red tastes a red wine
- ② important tasting notes are in evaluating wine
- ③ closely colour, taste and smell are intertwined
- ④ the assessment of food varies according to the era
- ⑤ easy it is to fool people by changing the colour of food



다음 글의 주제로 가장 적절한 것은?⁹ [20년 9월 29번]

Although it is obvious that part of our assessment of food is its visual appearance, it is perhaps surprising how visual input can override taste and smell. People find it very difficult to correctly identify fruit-flavoured drinks if the colour is wrong, for instance an orange drink that is coloured green. Perhaps even more striking is the experience of wine tasters. One study of Bordeaux University students of wine and wine making revealed that they chose tasting notes appropriate for red wines, such as 'prune and chocolate', when they were given white wine coloured with a red dye. Experienced New Zealand wine experts were similarly tricked into thinking that the white wine Chardonnay was in fact a red wine, when it had been coloured with a red dye.

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- ① Visual Input that Overrides Taste and Smell
- ② How to Distinguish Fruit-flavoured Drinks
- ③ The Experience of People Who Appreciate the Taste of Wine.
- ④ The Process of Becoming a Sommelier.
- ⑤ Taste Buds that Determine the Taste of Food

주어진 글 다음에 이어질 글의 순서로 가장 적절한 것

은?¹⁰ [20년 9월 29번]

Although it is obvious that part of our assessment of food is its visual appearance, it is perhaps surprising how visual input can override taste and smell.

(A) One study of Bordeaux University students of wine and wine making revealed that they chose tasting notes appropriate for red wines, such as 'prune and chocolate', when they were given white wine coloured with a red dye.

(B) People find it very difficult to correctly identify fruit-flavoured drinks if the colour is wrong, for instance, an orange drink that is coloured green. perhaps even more striking is the experience of wine tasters.

(C) Experienced New Zealand wine experts were similarly tricked into thinking that the white wine Chardonnay was in fact a red wine, when it had been coloured with a red dye.

- ① (A)-(B)-(C) ② (A)-(C)-(B) ③ (B)-(A)-(C)
- ④ (B)-(C)-(A) ⑤ (C)-(A)-(B)



다음 글의 요지로 가장 적절한 것은?¹¹ [20년 9월 29번]

Although it is obvious that part of our assessment of food is its visual appearance, it is perhaps surprising how visual input can override taste and smell. People find it very difficult to correctly identify fruit-flavoured drinks if the colour is wrong, for instance an orange drink that is coloured green. Perhaps even more striking is the experience of wine tasters. One study of Bordeaux University students of wine and wine making revealed that they chose tasting notes appropriate for red wines, such as 'prune and chocolate', when they were given white wine coloured with a red dye. Experienced New Zealand wine experts were similarly tricked into thinking that the white wine Chardonnay was in fact a red wine, when it had been coloured with a red dye.

- ① There is much more to the flavor of food than visual appearance.
- ② We rely much less on vision because our sense of taste is pretty impressive.
- ③ Human sense of vision is not as rich or accurate as that of many other mammals.
- ④ Our ability to distinguish a number of different smells is linked to our ability to recognize colours.
- ⑤ It is amazing that vision may have a greater impact on our experience of food than taste or smell.

다음 글의 제목으로 가장 적절한 것은?¹² [20년 9월 29번]

Although it is obvious that part of our assessment of food is its visual appearance, it is perhaps surprising how visual input can override taste and smell. People find it very difficult to correctly identify fruit-flavoured drinks if the colour is wrong, for instance an orange drink that is coloured green. Perhaps even more striking is the experience of wine tasters. One study of Bordeaux University students of wine and wine making revealed that they chose tasting notes appropriate for red wines, such as 'prune and chocolate', when they were given white wine coloured with a red dye. Experienced New Zealand wine experts were similarly tricked into thinking that the white wine Chardonnay was in fact a red wine, when it had been coloured with a red dye.

- ① Taste and Smell Before the Color
- ② How Our Senses Influence Our Taste
- ③ Smell of Food Plays a Key Role in Its Taste
- ④ Good Visual Presentation Enhances Food Flavor
- ⑤ We Eat and Perceive a Dish with Our Eyes First



다음 글의 ㉓~㉗ 중 어법상 바른 것은 몇 개인가?¹³ [20년 9월 29번]

㉓It is obvious what part of our assessment of food is its visual appearance. ㉔However, it is perhaps surprising how can visual input override taste and smell. ㉕People find very difficult to correctly identify fruit-flavoured drinks if the colour is wrong, for instance an orange drink that is coloured green. ㉖Perhaps even more striking is the experience of wine tasters. ㉗One study of Bordeaux University students of wine and wine making reveal that they chose tasting notes appropriate for red wines, such as 'prune and chocolate', when they were given white wine coloured with a red dye. ㉘Experienced New Zealand wine experts similarly tricked into thinking that the white wine Chardonnay was in fact a red wine, when it had been coloured with a red dye.

① 0개 ② 1개 ③ 2개 ④ 3개 ⑤ 4개

다음 빈칸에 들어갈 말로 가장 적절한 것은?¹⁴ [202009 모의 29번]

Although it is obvious that part of our assessment of food is its visual appearance, it is perhaps surprising how visual input can override taste and smell. People find it very difficult to correctly identify fruit-flavoured drinks if the colour is wrong, for instance an orange drink that is coloured green. Perhaps even more striking is the experience of wine tasters. One study of Bordeaux University students of wine and wine making revealed that they chose tasting notes appropriate for red wines, such as 'prune and chocolate', when they were given white wine coloured with a red dye. Experienced New Zealand wine experts were similarly _____ that the white wine Chardonnay was in fact a red wine, when it had been coloured with a red dye.

*override ~에 우선하다

**prune 자두

- ① fooled into thinking
- ② opposed to the idea
- ③ supported by the fact
- ④ influenced by their report
- ⑤ satisfied with their choice



정답

1 ②

2 1) ㉠ Perhaps even more striking is the experience of wine tasters.

2) ㉠ when it had been coloured with a red dye

3 ④

4 ⑤

5 ③

6 ⑤

7 ②

8 ⑤

9 ①

10 ③

11 ⑤

12 ⑤

13 ②

14 ①