

**SỞ GIÁO DỤC VÀ ĐÀO TẠO
HÀ NỘI**

ĐÁP ÁN THAM KHẢO

(Đề thi gồm 10 trang)

**KỲ THI TUYỂN SINH LỚP 10 THPT
NĂM HỌC 2024-2025**

Môn thi: TIẾNG ANH (Chuyên Anh)

Ngày thi: 10/06/2024

Thời gian làm bài: 120 phút, không kể thời gian phát đề

LISTENING

Part 1.

1. D
2. H
3. G
4. E
5. B
6. F
7. D
8. B
9. H
10. A

Part 2.

11. nation of shopkeepers
12. national obsession
13. six
14. labour shortage
15. spices and foodstuffs
16. affordable
17. 8%/8 percent
18. hours of cooking
19. flavorings
20. (different) specialist

PHONETICS

Part 1.

21. B
22. A

Part 2.

23. C
24. A

LEXICO AND GRAMMAR

Part 1.

25. B
26. C
27. C
28. D
29. A
30. D
31. A
32. C

Part 2.

- 33. career
- 34. pressed
- 35. authority
- 36. good

Part 3.

- 37. sustainability
- 38. prioritize
- 39. input
- 40. overlooked
- 41. undertaken

Part 4.

- 42. bearing up
- 43. slip out
- 44. leapt at
- 45. top (it) off
- 46. done for

Part 5.

- 47. B
- 48. D

READING

Part 1.

- 49. A
- 50. C
- 51. C
- 52. A
- 53. D

Part 2.

- 54. reason
- 55. to
- 56. set
- 57. far
- 58. just

Part 3.

- 59. A
- 60. C
- 61. F
- 62. D
- 63. E

Part 4.

- 64. B
- 65. C
- 66. FALSE
- 67. TRUE
- 68. FALSE
- 69. TRUE

70. NOT GIVEN

WRITING

Part 1.

71. They are determined to support the locals, **come hell or high water**.

72. There **was more to the trip than** simply mapping the mountain ranges.

73. The cigarette companies **pulled the wool over** the public's eyes about the health risks of cigarettes.

74. Please **don't take Paul's comments amiss** because he meant well.

75. What the man was saying **fell on deaf ears** last night.

Part 2.

76. Scarcely **had they come out of the building than/when** the alarm went off.

78. What he told me whetted **my appetite for** the rest of the story.

79. It stands **to reason that she feels completely exhausted** due to such hard work.

Part 3.

80. judged

81. experts

82. value

83. minimum

84. returned

85. accompanied

Part 4.

----- THE END -----

TRANSCRIPTS

Part 1.

Speaker 1.

I have to admit that an African safari wasn't exactly top of my list in terms of a new and exciting travel experience. But a few years ago, we were lucky enough to come into some money, so that widened our horizons quite considerably. Everyone seemed keen on the idea, so I set about organising it. The trouble is, I'm not really that fond of animals, so I was still having second thoughts when we arrived at our destination.

Still, despite the misgivings, I managed to summon up some enthusiasm for a first game drive, but to be honest, nothing could have prepared me for my own reactions. The sheer beauty of the place, and seeing animals in their natural habitat, was absolutely awesome, and everyone in our group seemed to share my opinion.

Speaker 2.

I'm a bit of a fanatic when it comes to trekking in the mountains, and I'd read an article about what a doodle climbing Mount Kilimanjaro was, and I decided to give it a go. In went swimmingly. The first few days, the pace was bearable and the views were stunning. We made quite good progress, and I was feeling pretty chuffed with myself, until we attempted the ascent on the summit. What no one had bothered to explain was the fact that at those altitudes, the thin air can be really problematic. I started to feel really sick and disorientated, and I could hardly walk. Get me wrong, about half of us did in fact manage to drag ourselves to the top, but there's no way I'd take anything like that one again in a hurry.

Speaker 3.

Actually how I ended up being a crew member on a tall ship, I'll never know. I'm not the best of sailors, even on a calm seas, so I think it must have been one of those times when you just throw caution to the wind and do something reckless just to prove to yourself you're capable of it. I can't in truth say that it was the most enjoyable experience I've ever had in my life, and there were one or

two pretty scary moments too, I can tell you. Especially when it was stormy and the seas seemed to be higher than the mass of the ship. So what did I get out of it you might ask? Well, probably the fact that it made me realise that if you really put your mind to something, you do find the hidden energy and determination to cope with it.

Speaker 4.

Most people seem to have a pretty romantic idea about the Scottish Highlands, and there's no doubt you'll find some of the most beautiful and remote places in the UK there. That's why people come from far and wide to visit the place. So being me, I had to find out if they lived up to there and my expectations. Well, I certainly wasn't disappointed by the scenery, anything but. No, the downside was that I went there in July. In other words, the start of the midge season. Up to early June things are fine, more or less. But come the summer, these little black flies are everywhere, and if you're camping, as we were, you can say goodbye to a good night's sleep.

Speaker 5.

I'd never really thought of Cuba as a tourist destination, until one evening a friend pointed out that the best time to visit it was now, before it lost its old world charm and change forever. So that was that. On reflection, I suppose the beaches we went to there do look pretty much like those anywhere else. But you soon realise that Cuba isn't just a carbon copy of Umpitine or the places, and it certainly hasn't lost its culture. There really is something quite unique and irresistible about the place, and the easy going attitude and charm of the people who live there.

Part 2.

Presenter: In Britain we spend £26 million a week in Indian restaurants and eat 25 million portions of chicken tikka masala a year. Pat Chapman, author of *The Cobra Good Curry Guide* and founder of *The Curry Club*, is the presenter of our food programme today.

Pat Chapman: Well, the curry story is certainly an interesting one. When Emperor Napoleon failed to capture the British Isles, he dismissed its inhabitants as a **nation of shopkeepers**. But if he were around today, he might observe that we're now a nation of curry-house keepers. Curry's become not simply an interesting dish to have as a takeaway from time to time - it's become a **national obsession**. Surprisingly enough, it wasn't until the twilight of the Raj that Britain's first Indian restaurant, Veeraswamy, opened in 1926 in London's Piccadilly. Such is the popularity of curry that the restaurant's still there, but this was very nearly not the case.

By 1950, there were just **six** curry restaurants in the whole of Britain. Curry hadn't really caught on, and it might never have done so had it not been for the chronic **labour shortage** caused by the nation's new-found, post-war prosperity. It was solved by bringing in immigrant labour from the West Indies and South Asia. The Indians, finding Britain to be a spice desert, soon made arrangements to import their beloved **spices and foodstuffs**. It wasn't long before enterprising Indians began investing in restaurants to offer Indian food to the indigenous British population.

It was a revelation to a nation who considered garlic a suspicious item. Not only was curry addictive but it was, above all, **affordable**. In just four decades, Britain became besotted with curry. Today, there's scarcely a town in the country without its 'Indian'. The total in the UK is a staggering 9,000 and they still continue to open and expand.

We still, erroneously, refer to our curry restaurants as 'Indian'. In fact, over 85% are run by people from Bangladesh, with only 8% run by Indians and **8%** by Pakistanis.

Interestingly, many of our 'Indian' restaurants still operate to a formula that was pioneered in the late 1940s. A way had to be found to deliver a variety of curries from order to table, without unreasonable delay. Authentic Indian recipes require **hours of cooking** in individual pots, and there was no guarantee that they would ever be ordered. So, cubed meat, chicken or potatoes and vegetables were lightly curried and chilled, and a large pot of thick curry gravy, a kind of master stock, was brewed to medium strength. To this day, portion by portion, on demand, these ingredients are reheated by pan-frying them with further **flavourings**. In this way, one cook can knock up several dishes within minutes. Rice is pre-cooked, breads and tandoori items made to order by a **different specialist** and, hey presto, your order's ready!

The menu can be very long, and any dish is available with meat, poultry, prawn, king prawn and most vegetables, too.

This is still the formula of the standard British curry house. However, it's clear that, judging by the many new restaurants which seem to appear almost daily, and the selection which appear in The Good Curry Guide - curry is a-changing...