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· Tim Collins (美) Monica Sorrenson (澳)

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全真模拟题

《托福考试官方指南》出版机构权威打造

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- 口语、写作高分范文、传授高分秘诀

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. Tim Collins (美) Monica Sorrenson (澳) ●著

新托福 全真模拟题

《托福考试官方指南》出版机构权威打造

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新托福考试简介

新托福考试是检验考生能否在高等教育环境中有效运用英语知识的综合性考试。它包含四个不同的部分:阅读,听力,口语以及写作。

- 阅读部分与听力部分能够考查你对从电脑显示屏上读到的文章以及通过耳机听到的口述语段的理解。阅读与听力所使用的材料均是关于北美高校里会出现的校园或学术话题的。新托福考试的这两个部分会通过选择题来检查你对材料的理解。
- 口语部分考查的是你在谈论普通的个人话题和学术类话题时的语言能力。有些题目只是单纯考查你的口语技能,而另一些题目则要求你将从某些材料中获得的信息整合进回答中。这些材料既有在电脑屏幕上显示的小文章,也有通过耳机播放给你听的小讲座或小对话。
- 写作部分考查的是你在学术类话题和普通话题上的写作能力。其中一题要求你整合 读到的阅读材料和听到的小讲座中的信息,就某一学术性话题进行写作。另一道题 则要求你就大众普遍关心的某一话题进行写作。

关于新托福考试各个部分的情况、题型及考试时长,请参考下面的图表。

新托福考试详情一览

部分	。 第一章	考试时长
阅读	阅读三篇 700 字左右的学术性文章。* 根据文中的信息回答 42 道选择题(多数题目只需要考生点击正确选项, 也有一些题目需要考生把所选答案"拖"到指定位置)。	60 分钟
听力	听四段学术性讲座以及两段关于校园生活的对话。** 根据语段中的信息回答 34 道选择题(多数题目只需要考生点击正确选项,也有一些题目需要考生把所选答案"拖"到指定位置)。	60 分钟
间歇		10 分钟
口语	 独立口语题(回答时间为 45 秒) 第一题:就大众普遍关心的某一话题给出你的看法。 第二题:从某一问题的两种解决方式中选择一种进行阐述。该问题可能是关于校园生活的,也可能涉及大众普遍关心的某一议题。 包含阅读材料和听力材料的综合口语题(回答时间为 60 秒) 第三题:阅读一篇有关某校园话题的小文件,再听两名学生围绕这份文件展开的讨论,然后回答问题。 第四题:阅读一篇关于某学术话题的小文章,再听一段与该话题有关的学术讲座,然后回答问题。 包含听力材料的综合口语题(回答时间为 60 秒) 第五题:听两个人关于校园生活的一段对话并回答问题。 第六题:听一段学术讲座并回答问题。 	20 分钟

(续表)

部分	说 明	考试时长
写作	包含阅读材料和听力材料的综合写作题 读一篇 230~300 词(需要耗时约三分钟)的学术性短文,听一段相同主题的 200~300 词的学术讲座(时长约两分钟),然后写一篇 150~225 词的作文(作答时间为 20 分钟)。 独立写作题 就大众普遍关心的某一话题写一篇 300 词左右的作文(作答时间为 30 分钟)。	60 分钟

- * 有些考生可能会遇到四篇或五篇阅读文章,要回答 56 道至 70 道题,考试时间也延长为 80 分钟到 100 分钟。其中多出来的文章和问题是实验性的,目的是在真正采用这些试题前评估其质量和难度等,这些实验性文章是不计分的。
- ** 有些考生可能会遇到多达五段讲座及/或三段对话,题目可达54道,考试时间也延长到90分钟。和阅读部分一样,多出来的听力选段和问题是实验性的,目的是在真正采用这些试题前对其进行评估,这些听力题是不计分的。

学术话题包含人文艺术(历史、语言以及文学)、社会科学(社会学与人类学)和自然科学(地球科学、物理科学以及生命科学)领域中的各种话题,呈现形式包括文章、讲座和讨论。考试中每一分项的学术话题均选自多种多样的主题以避免学科领域方面的不均衡。理解这些材料和回答问题不需要任何专业知识,回答问题所需的各项信息均包含在阅读和听力材料中。大众普遍关心的话题会询问你个人的好恶或倾向。关于校园生活的话题包含与北美高校生活相关的各类主题,包括学生生活、宿舍问题、交通服务、大学办公室、学校规章制度等方面。

参加新托福考试之后,你的阅读与听力由机器进行评分,而口语和写作将被发送给专业的评分员由其进行打分。口语和写作部分的评分各有一套专门的参考,称作"评分准则"。最后,听说读写四个部分的原始分数将会被换算为标准分。标准分将通过网络或邮政信件寄送给你和你所指定的机构。

新托福备考实用策略

准备新托福考试时,请记住以下几条提示:

准备考试时:准备新托福考试的最佳方法就是有规律的学习。为了达到最好的效果,不要试图在考前最后一刻进行填鸭式的学习。用一个专门的笔记本对你的学习进行规划,然后按进度进行。熟悉新托福考试中每部分常用的说明,这样在考试时就不用花时间和精力去阅读这些说明了。可以通过观看电影、电视节目,听广播,上网以及各种社交媒体来提高自己的整体英语水平。学习一种减压方式以防考试时紧张。

例如,在你因过于紧张而无法集中注意力时,可以闭上双眼,吸气,默数十个数,呼气,然后睁眼。

- 考试前一夜:确定自己清楚考试中心的位置并了解公交路线、自驾路线以及泊车信息等。准备好参加考试时所需要的物品(你的身份证或者报名考试时要求你携带的其他身份证明及文件)、钱包、眼镜、车钥匙、纸巾等等。可以根据你在何时参加考试确定是否需要带一些零食在开考前吃掉。尽量放松。记住,细心备考能够帮你取得最好成绩。考试前一夜要好好地吃一顿,并尽量保证高质量的睡眠。不要熬夜复习。这样在考试时才能精力充沛,精神振奋。
- 考试当天:尽量早到几分钟。上交考场内禁止携带的各类物品,尤其是手机和其他电子设备。美国教育考试服务中心就新托福考场内不准使用这些设备有严格的规定。找到关于在考试中途去洗手间的规定以及其他一些相关规定,确保在考试前理解它们。将鼠标、键盘、电脑屏幕以及草稿纸都摆在自己习惯的位置上,使自己能方便地使用。在提示你检查耳机音量和话筒的时候进行检查,如果必须调整耳机音量或者一些其他设备,需要确认自己了解了操控方法。如果考试时出现了紧张情绪或者感觉压力过大,可以使用你常用的减压办法。
- 考试之后:完成考试之后可以犒劳一下自己。可以和亲朋好友吃一顿饭,看一场电影,或者做一些你喜欢的事。如果你觉得这次发挥得不是很好,可以在离开考试中心之前取消本次考试的评分。但仅应在你确信自己遇到了严重问题以致没能好好完成考试的情况下采取这一决定。

考试应对指南

善于应对考试的考生会将有关标准化考试的一些知识妥善运用起来,增加自己选对答案从而提高成绩的概率。

总体提示

- 将鼠标、键盘、电脑屏幕以及草稿纸都摆在自己习惯的位置上,使自己能方便地使用。
- 你在新托福考试的每个环节都可以记笔记并将之用于作答。记住,在做阅读题时不必记笔记,因为这些阅读材料是可以回顾的。
- 如果考试过程中不能集中注意力,可以通过你常用的减压办法进行放松。

关于阅读题目和听力题目

在新托福考试中,你需要在短时间内回答诸多问题。在做选择题时要保持速度。如果发现自己在某一道阅读题上花费的时间过多,可以猜一个答案或者暂时跳过这道题,稍后再回来作答。听力部分不可以回顾,所以在切换下一题之前请确认你回答

了每一道题目。

- 不要轻易更改答案,除非你确信之前选择的答案是错误的。
- 阅读问题,然后想想答案会是什么。接着阅读各选项,如果你想到的答案也在选项中, 且没有比它更好的答案,就选择这一选项。如果不是这样,就试着找出最佳答案。
- 如果还是不能确定正确答案,可以通过排除法增加回答正确的概率。如果能排除一个确定错误的答案,你就提高了选对答案的概率;如果能排除两个错误答案,你选对答案的机会就有50%了。
- 如果还是不能选出正确答案,那就猜一猜吧。不要空着不答题,新托福考试可不会 因为你在猜答案而处罚你。
- 注意那些反向提问的题目(题干中往往含有 NOT 或 EXCEPT 这类否定或排他性表达)。这些题目可能让人非常费解。回答这种问题时,要分别考虑每一个选项,以选出一个不正确、与文中信息矛盾或文中无支持信息的选项。
- 如果两个选项意思相似,那么这两个答案很可能都是错的,不要选它们。
- 如果两个选项意思相反,那么其中一个很可能是对的。选择其中比较合理的一项, 或者干脆猜一个。
- 概括性最强的选项一般是对的,而含有 all, always, never 等词语的选项最有可能是错的。
- 最长的选项经常是正确答案。如果没有什么答题思路的话,选择最长的选项比随便 猜更好,除非你确信最长的那项是错的。

关于口语题目

- 在听录音和读小文章时要记笔记,笔记应记成提纲形式以便在作答时使用。
- 利用计时器计时,多多练习口语,由此熟悉在较短时限内讲话的感觉。
- 在口语评分中,答案的内容及回答的流畅度是最重要的两个考量方面。相较之下, 只要你的回答能让人听懂,用语的准确性并不是那么重要。因此,在准备回答的时候,你应着重考虑内容和流畅度,少关注发音标不标准或语法准不准确的问题。

关于写作题目

- 在听录音和读小文章时要记笔记,笔记应记成提纲形式以便在作答时使用。
- 在作文评分中,答案的内容、组织结构和信号词语(即能显示观点之间的关系的词语)的使用是最重要的几个考量方面。所以,在写作文的时候你应多关注以上几点而不是具体技巧等细枝末节。如果在考试时你有多余的时间能检查作文,可以在最后检查一下语法、拼写等问题。
- 学着写一篇由多段组成的作文,用上以下这种简单而具有良好连贯性的组织结构: 先用一个开头段来阐述你的主要观点;再用一个或多个主体段,通过细节描述和话题展开来支持你的主要观点;最后用一个总结段来重申主要观点并总结全文。
- 练习用电脑键盘打字。如果你没有很多的打字经验,应通过用电脑写作文、加入社交网站、写博客等来增强打字能力。可利用本书中的写作模拟题和计时设备练习在考试规定的时间内打完一篇作文。



TOEFL iBT Practice Test 1

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Reading

说明:新托福考试的阅读部分旨在考查考生理解学术性英文阅读材料的能力。要模拟真实的新托福考试,请按照以下指导进行:

- 使用手表 / 手机 / 电脑上的计时器来记录时间。
- 用 20 分钟阅读每篇材料并回答相关题目。
- 读完所有材料并完成答题的总时间应在60分钟以内。
- 与真实的新托福考试一样,你可以在答题过程中回顾阅读材料,也可以跳过或回看某一题目。
- 如果未能在规定时间内完成答题,请在时间截止时标记好你所做到的位置,然后尽快完成全部答题。完成答卷之后,记录完成时长。这会给你一个基本概念,让你知道你需要多快的速度才能在60分钟内答完所有题目。

现在请开始进行阅读部分的测试。

10

Directions: Give yourself 20 minutes to read the passage and answer Items 1–14.

People's perception of the flavor of the food they consume is related not just to the sense of taste, but rather to all five senses. Human taste buds, which are located primarily on the top and sides of the tongue, can distinguish only five sensations: sweetness, sourness, saltiness, bitterness, and umami (which means "savory"). The sense of smell, detected by receptor cells in the nose, is responsible for perceiving many other aspects of flavor, including flavors imparted by herbs, spices, and aromas (such as the smell of coffee or tea). In fact, most of what we perceive as the flavor of food is supplied by the sense of smell, not the sense of taste. But other senses contribute to our perceptions of food as well. For example, the sense of hearing lets people perceive the crunch of a fresh carrot. The sense of sight lets people appreciate the golden yellow skin of an apple or colorful pink frosting on a cupcake. Even the sense of touch has a role. The way a food feels in our mouths and hands—crispy, tough, or tender—contributes to our perception of food.

One of the most common food flavors, hotness or spiciness, is determined primarily by the sense of touch. The chemical capsaicin, which occurs naturally in many plants, primarily various kinds of peppers, is responsible for the pungency, or hot spiciness, of many kinds of food they are used in. In fact, spicy peppers are one of the most common food ingredients, and they are used in cuisines the world over. Capsaicin is detected not by taste buds on the tongue, but rather by chemoreceptor nerve endings in the skin and mucous membranes. In general, contact with capsaicin produces a hot, burning, and sometimes painful sensation. Thus foods with high amounts of capsaicin will cause any part of the body they come into contact with to feel a warm, hot, or even burning sensation, according to the amount of the substance in the food and the sensitivity of the skin. Capsaicin that comes into contact with the mucous membrane in the mouth will cause greater pain than it would if it came into contact with a thick callous on a foot, for example. Even though capsaicin can produce a painful sensation, many people still like the pungent flavor of food containing hot peppers or other sources of capsaicin.

To measure the spiciness of food, a scale—the Scoville scale—was devised. The scale was created by pharmacist Wilbur Scoville in 1912. Scoville's method relied on human tasters, often working in a panel of five. First, Scoville dried the peppers and then used alcohol to extract the capsaicin. Then he diluted the solution with a mixture of sugar and water

until the hotness of the chemical was no longer detectable by the tasters. The amount of dilution indicated the heat of the pepper. For example, green peppers, which contain no capsaicin, had a Scoville score of zero. A relatively mild pepper, such as a banana pepper, had a score of 900, indicating that the capsaicin had to be diluted 900 percent to be undetectable. A hotter pepper, the serrano pepper, had to be diluted 10,000 times to be undetectable, resulting in a Scoville score of 10,000. The hottest of peppers commonly found in North American supermarkets, the habanero, measures over 200,000 on the Scoville scale.

Scoville's method was good at determining the relative hotness of peppers, but it still had a considerable amount of error in detecting the exact hotness of a sample, because human tasters' subjective judgments were involved. Many scientists believe that the error in Scoville's method could be as high as 50 percent. As a result, scientists began analyzing the spiciness of peppers using other, more accurate chemical methods that can be used to determine the exact amount of capsaicin in parts per million. One part per million of capsaicin is called an ASTA pungency unit. Further study with both scales revealed that only an average estimate of the pungency of a variety of pepper could be determined, because the amount of capsaicin in individual peppers of the same species could vary widely based on factors such as soil composition, humidity, amount of exposure to sunlight, and other growing conditions.

Food producers, consumers, and scientists use these different measures in different ways. Food producers can accurately measure the spiciness of raw ingredients and finished products in order to ensure that their products appeal to customers. Some consumers, especially lovers of spicy food, use the ratings to find the hottest peppers they can, or to avoid overly spicy varieties. However, even a pepper that is normally mild may be hotter than expected because of growing conditions.

Directions: Now answer the questions.

People's perception of the flavor of the food they consume is related not just to the sense of taste, but rather to all five senses. Human taste buds, which are located primarily on the top and sides of the tongue, can distinguish only five sensations: sweetness, sourness, saltiness, bitterness, and umami (which means "savory"). The sense of smell, detected by receptor cells in the nose, is responsible for perceiving many other aspects of flavor, including flavors imparted by herbs, spices, and aromas (such as the smell of coffee or tea). In fact, most of what we perceive as the flavor of food is supplied by the sense of smell, not the sense of taste. But other senses contribute to our perceptions of food as well. For example, the sense of hearing lets people perceive the crunch of a fresh carrot. The sense of sight lets people appreciate the golden yellow skin of an apple or colorful pink frosting on a cupcake. Even the sense of touch has a role. The way a food feels in our mouths and hands—crispy, tough, or tender—contributes to our perception of food.

- **1.** According to paragraph 1, which of the following is true about people's perception of flavor?
 - (A) People can experience only five sensations: sweetness, sourness, saltiness, bitterness, and umami.
 - (B) Touch, taste, sight, smell, and hearing all contribute to how people experience the flavor of food.
 - © The sense of touch is the primary sense involved in how people experience food.
 - D The way food feels in our mouths is determined by the sense of smell.
- **2.** Which of the following is NOT a way the sense of taste contributes to the way people experience food?
 - (A) A steaming bowl of soup makes us feel warm and cozy.
 - B Salty popcorn makes us eat more and more.
 - © A piece of white chocolate is sweet to eat.
 - (D) A slice of lemon makes our tongues curl.

One of the most common food flavors, hotness or spiciness, is determined primarily by the sense of touch. The chemical capsaicin, which occurs naturally in many plants, primarily various kinds of peppers, is responsible for the pungency, or hot spiciness, of many kinds of food they are used in. In fact, spicy peppers are one of the most common food ingredients, and they are used in cuisines the world over. Capsaicin is detected not by taste buds on the tongue, but rather by chemoreceptor nerve endings in the skin and mucous membranes. In general, contact with capsaicin produces a hot, burning, and sometimes painful sensation. Thus foods with high amounts of capsaicin will cause any part of the body they come into contact with to feel a warm, hot, or even burning sensation, according to the amount of the substance in the food and the sensitivity of the skin. Capsaicin that comes into contact with the mucous membrane in the mouth will cause greater pain than it would if it came into contact with a thick callous on a foot, for example. Even though capsaicin can produce a painful sensation, many people still like the pungent flavor of food containing hot peppers or other sources of capsaicin.

- **3.** According to paragraph 2, which sense is primarily involved in sensing the spiciness of food?
 - (A) taste
 - (B) smell
 - © touch
 - D hearing
- 4. The word "pungency" in the passage is closest in meaning to
 - (A) a strong, aromatic, smoky flavor
 - (B) a strong, sharp, burning flavor
 - © a strong, painful, cooling flavor
 - (D) a strong, rich savory flavor
- 5. According to the passage, how is pungency detected?
 - (A) Nerve endings in the nose sense a spicy aroma.
 - B Taste buds on the top of the tongue sense a spicy food.
 - © Special nerve cells in the mouth detect a pungent chemical.
 - ① Taste buds on the roof of the mouth detect capsaicin.