Centro Linguistico di Ateneo Università degli Studi di Firenze

Lingua Inglese - Generico/Scientifica ESEMPIO DI COMPRENSIONE SCRITTA Livello B1

Argomento: Jamie Oliver School Dinners – Il pranzo a scuola

Famous British chef Jamie Oliver aims to revolutionise school meals in a new television series which wants to encourage children to eat healthier food. Filming for the programme, called *"Jamie's School Dinners"*, begins at Kidbrooke School in south-east London next week and it will be shown on Channel 4 in the near future.

"I've been worried about what children eat in school for some time now," Jamie said. "I've devoted most of the last year to actually doing something about school food."

In fact Jamie is not the only one who is worried about the diet of British school children: a recent survey suggests that almost half of all secondary school pupils think school dinners are unhealthy. A market research group interviewed 460 children across Britain for the study. They found 47% of 11 to 15 year olds were afraid that the school meals they were given could increase problems like bad nutrition and weight gain. Moreover, 58% were confused about what a healthy diet was and 41% said schools did not have enough space for proper sport and exercise.

The survey also found that 26% of 11 to 15 year olds considered losing weight to be a health priority. According to the latest official figures 8.5% of six-year-olds, and 15% of 15 year olds are obese. Dr. Simon Jones, chairman of a leading health charity, thinks schools should give more good advice on eating habits. "Improving nutrition is clearly essential and schools play a fundamental role," he commented.

Jamie Oliver also said: "I've heard lots of pupils and parents saying how worried they are about the lack of good, nutritious and tasty food, so I'm going to try and solve the problem. For some children it's their only proper meal of the day, so it's crucial that school lunch provides them with something that's not just rubbish."

The chef will make suggestions on improving dinners for schools around the country and said he will try to discourage children from eating foods such as hamburgers and chips, in favour of healthier alternatives such as cous cous - while keeping to a budget. "Good food doesn't have to cost a lot and my school menus won't," Jamie promised. He is also convinced that healthy options are just as quick to prepare as fast food.

The four-part series follows on from the success of the programme "*Jamie's Kitchen*" which was a winner for Channel 4. In that project Oliver selected and taught 15 unemployed youngsters and tried, in a short time, to make them into professional chefs to work in a new London restaurant called, appropriately, *"Fifteen*".

A. The new television series "Jamie's School Dinners"

- 1. has already been made.
- 2. will be on television next week.
- 3. will be on television soon.
- 4. was made at Jamie Oliver's old school.

B. The market research showed that the majority of schoolchildren

- 1. are too fat and want to lose weight.
- 2. do not have clear ideas about what they should eat.
- 3. do not do enough sport at school.
- 4. do not like the taste of the food they get at school.

C. According to Dr. Simon Jones dietary education is mainly the responsibility of

- 1. schools.
- 2. parents.
- 3. schoolchildren.
- 4. the government.

D. Jamie Oliver says the new school meals he proposes will

- 1. not be very easy to produce.
- 2. not be very expensive to produce.
- 3. cost much less than now.
- 4. cost a lot more than now.

E. According to the final paragraph "Jamie's Kitchen" showed

- 1. Jamie cooking in his new home.
- 2. how Jamie became a professional chef.
- 3. 15 world-famous chefs working in his restaurant.
- 4. a group of young people learning to cook.

ANSWER KEY A3 B2 C1 D2 E4