**TAPESCRIPT NGHE ANH 10**

**Part 1**

<https://engexam.info/cae-listening-practice-tests/cae-listening-practice-test-30/2/>

Harriet: I was really lucky last year to have the opportunity to visit South Africa. It was absolutely the holiday of a lifetime. I went with my husband. He has some relatives who emigrated there recently who emigrated there recently – an uncle and some cousins – so we spent a bit of time with them, which was good. Oddly enough my grandfather was actually born in Johannesburg, but he’d left before he was ten years old. Still, that’s always made me feel I have a connection with the country and I’ve always wanted to go there.

The main impetus for our visit, however, was that our son’s mad on sport and his school had organised a tour, so the boys in the first and second teams could play some rugby matches there. [1] Quite a few of us parents decided to go out there at the same time to watch them play – which was quite scary as the South African boys all seemed so much bigger than ours! But anyway they all survived with no broken bones and we managed to have a really exciting holiday too!

Although we were following the same route as the school tour, we travelled independently. The school used a travel agent called ‘Rainbow Tours’ and they were able to make arrangements for us too. [2] We considered organising our trip through another company called Safari Holidays but didn’t use them in the end, though they also had some very good deals.

It was an amazing country. As soon as I got off the plane after our overnight flight I was impressed by the light there. It was just so clear, quite different from what we have here. [3] It was beautifully warm too, of course, but we’d been expecting that. One of the best things we did was spend a weekend at a safari park. That was just brilliant – it was such a privilege to see so many beautiful animals in their natural habitat, black and white rhinos, giraffes, elephants, aardvark. I loved seeing lions sleeping in the bush. Best of all for me were the cheetahs, which we saw when we went on a night drive. My husband’s favourites were the hippos.

We saw interesting animals elsewhere as well as at the safari park. We hired a car to get around and we caught sight of lots of zebras and ostriches as we were driving along the east coast. One day we broke our journey at a crocodile farm and learnt so much about them. [4]

We went in January and it was a little hot for comfort at times. I’m told the best time to go is April. It’s cooler then – at night particularly – and so you’ve got more energy for sightseeing. It’s still plenty warm enough to lie on the beach in the daytime if that’s your thing.

We felt so relaxed during the trip I was taken aback when we got home to discover how exhausted I was [5] — I suppose we’d just done so much over a short time. Anyway we soon recovered and I hope we’ll visit again someday.

**Part 2**

<https://engexam.info/cae-listening-practice-tests/cae-listening-practice-test-25/3/>

Host: With me in the studio today, I have Jessica Tait, one of Canada’s most popular travel writers. Jessica, how did your writing career first start?

Jessica: I think it was at the age of 12, but not with travel writing, it was with a monthly movie-review column for the Toronto Sun, My column talked about new kids’ movies and was regularly published for over six years. I learned everything I know from my mom, who spent countless hours over the summer holidays teaching me grammar and correcting my misplaced modifiers! From movie reviews, I moved into travel features. For four years, I wrote a monthly travel series for the Toronto Sun, called “Confessions of a Backpacker”. Though, actually, come to think of it, before any of that started, I had stuff printed out quire regularly in a local newsletter. You know, the sort of thing that promotes local talent and publishes items of interest to the community. I used to love writing funny poems when I was at primary school though I haven’t written any in years. [6]

Host: What is the biggest challenge for you in the writing process?

Jessica: Well, I used to be a very slow writer, I had to think about each word very carefully and often agonised over how best to phrase a thought. I’m a bit better now but writing with tight deadlines can sometimes be a challenge for me. Though that’s mainly because I hate hurrying, I want to really delve into the essence of a new place, but the reality of the marketplace only occasionally allows for such indulgences. [7] So, what’s a girl to do?

Interviewer: And what gives you the most satisfaction in your work?

Jessica: Well, of course, few people can have seen as many wonderful sights as I have. But above all I’m very aware of how lucky I am to be able to to know people with such different life experiences to my own. [8] It’s very satisfying not only to have made their acquaintance, but also to have been able to record my encounters for my readers to experience vicariously too. interviewer: Have you ever done other work to make ends meet?

Jessica: In my seven years of travel writing, I’ve been very lucky and been able to support myself almost exclusively on travel writing. However, in order to gain additional income to put towards a plane ticket somewhere exotic, I once worked briefly in the publicity biz at various product launches. I danced with torches at a Hawaiian themed trade show and gave out free nail polish and fake tan on the streets of Montreal! [9]

Host: Have you any tips that you’d like to offer the young person who dreams of becoming a travel writer like you?

Jessica: Well the first thing is to look for a good hook. You need to take a fresh point of view on an old subject or look for unusual new stories. Many of the places you’ll write about have been done before, so you need to find something new and original to say that will grab your readers’ (and an editor’s) attention. [10] Up-and-coming neighbourhoods, trends and unique destinations always seem to have an appeal, whatever your intended readership may be.

Host: Finally, Jessica, what do you see for yourself in the future?

Jessica: Well, I have been offered TV work. I’m not ruling out the possibility but it doesn’t hold much appeal for me at the moment. I guess the only thing that’s a certain is that I can’t see myself ever ceasing to be on the move even if I’m no longer writing for a living. [20] Some people have suggested I must have enough material for a good few novels and that’s certainly true but I don’t think that’s likely to be the way I go. However, I’m sure the lure of the unknown will always be there for me even when I need a stick to make my way around and when I’m no longer fortunate enough to be able to make travel my business.

Host: Thank you, Jessica. It’s been very interesting to talk to you.

**Part 3**

<https://www.npr.org/transcripts/1180867083>

The Swiss education system offers many different possibilities for a professional career. In some important aspects the education system differs from other countries. It is therefore important to understand it well there are three main training pathways after the compulsory school years. An apprenticeship vocational education and training VET, a specialized school or a baccalaureate school, (11) an apprenticeship allows you to learn all the essentials of a profession. That's why it is composed of a theoretical part and a practical part. You are already entitled to a small salary as part of the two to four year long apprenticeship. For example you can become a computer scientist a healthcare assistant, a carpenter you can work after the apprenticeship, (12) you can also complete a federal vocational baccalaureate during or after the apprenticeship, which allows

you to continue your studies at a higher education institution. There are three kinds of higher education institutions standard universities. Universities of Applied Sciences and universities of teacher education. Studies are divided a master and a bachelor. It usually takes three years to complete a bachelor's degree and another two years for a master's degree. You can study at a University of Applied Sciences with a specialized baccalaureate or a federal vocational baccalaureate. (13) The degree courses are geared towards occupational practices they convey theoretical and practical knowledge for specific occupational fields. An internship is often part of the degree, most students complete a bachelor's degree. It is also possible to obtain a master's degree. With a degree from a University of Applied Sciences you can for instance become a civil engineer, a nutritionist, or a business economist. Universities of teacher education trained teachers. In order to take part in teacher training you may have to choose another degree course and bring along other prior knowledge depending on which level you would like to teach. (14) To be able to study at a university or a federal Technical University, you need either a general baccalaureate or an equivalent education. Both universities and federal technical universities teach mainly theory analysis related skills and scientific methodology. A higher education degree is usually not a direct vocational training. After every degree, there are various professional opportunities. Your previous work experience internships and voluntary work play an important role in your choice of profession. Aside from the research field you can access other vocations such as finance and accounting project management and education. (15) The great thing is that the Swiss education system is flexible as such after completing a course and with some extra effort you can specialize further or even change to a different course or school. You can also study at a university or a Federal Technical University if you take a supplementary exam pass around after the federal vocational baccalaureate. With the general baccalaureate, you can study at a University of Applied Sciences after completing additional practical experience. A qualification also gives you the opportunity to pursue further training at tertiary level, vocational qualifications. You can obtain further training at a professional college to become a specialist or a manager or you can take a federal professional examination if you have a lot of experience in your profession. The important thing is that with all these training pathways, you have the opportunity to find a well-paid and respected job. Now that you have an overview, it is up to you to seek more information about the different training opportunities to find a suitable option for you

**Part 4**

<https://www.npr.org/transcripts/1183484892>

The U.S. Department of Agriculture has, for the first time in history, given a green light to two U.S. companies to sell meat that is grown directly from animal cells without (16) **slaughtering the animal**. Until recently, it was called lab-grown meat, since scientists were developing it in labs. Now, though, the labs have been replaced by production facilities that can grow tens of thousands of pounds of meat a year.

NPR's Allison Aubrey has visited these companies and tasted the meat and joins us now. Hey, Allison.

ALLISON AUBREY, BYLINE: Hi there.

SUMMERS: So Allison, what exactly did the USDA approve today?

AUBREY: Well, for thousands of years, eating meat has meant slaughtering animals. But the scientists behind the two companies that received USDA clearance today say that's no longer necessary. Instead, they produce meat by (17) **extracting cells** from an animal's body, and then they feed the cells and literally grow meat in big (18) **stainless steel tanks**. Their production facilities look like breweries almost, but instead of beer, they're brewing meat, so to speak.

SUMMERS: I do not know how I feel about that.

AUBREY: (Laughter).

SUMMERS: But, OK, let's go on here. We have been hearing about so-called fake meat for a long time now. I mean, a lot of us have eaten our fair share of veggie burgers or Impossible burgers over the years, but what makes this different?

AUBREY: This is nothing like the Impossible burger or a veggie burger, which are made from vegetable proteins - so soy, potato protein and a bunch of other ingredients that are mixed together to taste like meat. What's approved for sale today actually is meat. When I visited Upside Foods, which is headquartered in Berkeley, they prepared their chicken, which is grown directly from chicken cells - it's more than 99% chicken cells. It was pan-seared in a kind of lovely, buttery wine sauce.

SUMMERS: I mean, Allison, you're kind of burying the lead here. How did it taste? How was it?

AUBREY: You know, I think almost anything cooked in butter and wine probably tastes good, right?

SUMMERS: Oh, yeah.

AUBREY: What did impress me is the texture. They've basically replicated the texture of (19) **chicken breast**. I told the CEO of Upside Foods, Uma Valeti, hey, it tastes just like chicken.

UMA VALETI: It is chicken. It is just chicken grown directly from animal cells in a different way, in a very clean, controlled environment.

AUBREY: Now, Dr. Valeti is a cardiologist who became a vegetarian, but he loves the taste of meat. And he thinks this is a better way to produce meat, one that could be better for the environment. And as the son of a veterinarian, he likes the idea of sparing animals' lives.

SUMMERS: OK, so where can people buy it or get a taste of it?

AUBREY: Right now, don't expect to see it in grocery stores. To start out, both companies have kind of teamed up with famous chefs. Upside Foods is working with chef Dominique Crenn, a Michelin-starred chef in San Francisco. And Good Meat, the other company that got clearance today, has partnered with megastar Jose Andres, who will serve (20) **cultivated chicken** at one of his restaurants.

SUMMERS: I mean, so why should people want this? What is wrong with the way that meat's produced today?

AUBREY: It depends on who you ask. The traditional meat industry says the status quo is efficient, but meat production has a (21) **big environmental footprint**. I talked to Bruce Friedrich, who heads the nonprofit Good Food Institute. He tracks investments in protein alternatives and says there are more than 150 companies working to bring cultivated meat and seafood to market. Some are working on beef. He says global demand for meat is expected to (22) **double** by 2050.

BRUCE FRIEDRICH: (23) **Cultivated meat** gives consumers everything that they like about meat, but it requires a fraction of the land, requires significantly less water.

AUBREY: Now, it remains to be seen whether cultivated meat production can lower (24) **greenhouse gas emissions** from producing meat. But what is clear is that now that cultivated meat is approved for sale, it is no longer (25) **science fiction**. People will get a chance to taste it.

SUMMERS: All right. That is NPR's Allison Aubrey. Thank you so much.

AUBREY: Thank you. Great to be here.

(SOUNDBITE OF LIL WAYNE SONG, "SHOOTER")