

ENGLISH LANGUAGE

Paper 2 Comprehension Insert

1128/02 25 August 2022

1 hour 50 minutes

READ THESE INSTRUCTIONS FIRST

This Insert contains Text 1, Text 2 and Text 3.

This document consists of 6 printed pages and 2 blank pages.

Section A

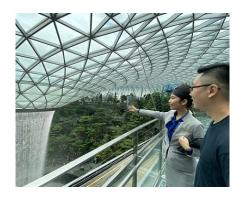
Text 1

Study the webpage below and answer Questions 1 – 4 in the Question Booklet.





VISIT JEWEL TODAY!



About Jewel

Discover Jewel! Embark on a journey to uncover lesser-known facts about Jewel and the exciting offerings available to everyone! Designed for the enjoyment of Singaporeans and tourists alike, Jewel is an air-conditioned destination with its inner worlds of fantastical indoor forest and experiential super-stores, global cuisines and art galore.



Comfort and Convenience for Travellers

Embark on a journey to uncover lesser-known facts about Jewel and the exciting offerings available to everyone. Find out how Jewel enhances travellers' experiences by providing specialised services and a comfortable environment where every traveller can rest and relax at Changi Jewel Lounge.



Exciting Attractions and Lifestyle Offerings

Experience a wondrous and unique world with first-of-its-kind attractions and shops suitable for the young and the young-atheart. Come unearth some hidden gems with a mouth-wateringly diverse F&B selection and browse new products from an eclectic variety of retail shops for a fresh and memorable experience.

BOOK A TOUR TODAY!



Apart from an intriguing storyline for each tour, our guides deliver customised content through the use of visual aids such as photos, videos and maps. Participants will be engaged in a two-way interaction with our friendly guides through quizzes and experiential activities.

Section B

Text 2

The text below describes a woman from a village who helps to take care of a house in the Mexican countryside, which was purchased by a journalist. Read the text carefully and answer Questions 5 - 15 in the Question Booklet.

1	Rafaela Cortes spent the morning barefoot, sweeping both dead and living things from over and under beds, from behind doors and shutters, through archways, along the veranda, sweeping them all across the deep shadows and luminous sunlight carpeting the cool tile floors. Her slender arms worked the broom industriously through the air which was already thick with suffocating heat. Along the floor, her feet followed, printing their moisture in dark footprints that the tiles ate up. Every morning, a small pile of assorted insects and tiny animals — moths and spiders, lizards and beetles — collected, their brittle bodies tossed in waves along the floor, a cloudy hush of sandy soil, cobwebs, and human hair.	5
2	An iguana, a crab, and a mouse. And there was the scorpion, always dead — its fragile back broken in the middle. And the snake that slithered away at the urging of her broom, probably not poisonous, but one never knew. Every morning, it was the same. Every morning, she swept this mound of dead and wiggling things to the door and off the side of the veranda and into the dark green undergrowth with the same flourish. Occasionally, there was more of one species or the other, but every morning, each somehow always made its way back into the house. The iguana, the crab, and the mouse, for example, were always there. Sometimes they were dead; sometimes they were alive. As for the scorpion, it was always dead, but the snake was always alive.	10
3	On some days, the dust seemed to twirl before her broom, communicating a kind of dance that seemed to send a visceral message up the broom to her fingertips. There was no explanation for any of it. It also made no difference if she closed the doors and shutters at the first sign of dusk or if she left the house unoccupied and tightly shut for several days. Every morning when the house was thrown open to the sunlight, she knew that she and her son had not slept alone that night. Gabriel was kind and allowed her to bring along her son, Sol, to this house. Hummingbirds fluttered across the rooms, stirring the languid humidity settled by the night, frantically searching for escape through the open lace curtains, while crawling lives hid beneath furniture or presented themselves lifeless at her feet.	20
4	When she first came to the house, she couldn't find a broom to accomplish this daily ritual, not to mention for sweeping the clouds of cobwebs from the dark, rough-hewn rafters. Gabriel had left an American vacuum cleaner in a closet - an old steel Electrolux purchased at a thrift-store for thirty dollars. When the electricity wasn't shut off, Rafaela dragged the vacuum, the hard plastic wheels bumping over the clay tiles and the woven throw rugs, from one room to the next but soon she depleted Gabriel's supply of vacuum bags.	30
5	Recycling these bags was nearly impossible, and she did not have the heart to dump them without releasing the trapped animals inside. One day, attempting to use the vacuum cleaner without the bags resulted in jamming the gears with pieces of the crab, not to mention everything else, and that was the end of the Electrolux. When Rafaela told Gabriel that the Electrolux had died, there was an uncomfortable silence on the other end of the line, probably because Gabriel had had some idea that a stainless-steel vacuum cleaner was something incredibly wise to have in the salty humidity of Mazatlán and also because he had lugged it one thousand miles on one particularly sacrificial trip made in a borrowed Volkswagen van. The story about the crab seemed unlikely. His land was much too far from the sea. Yes, it sounded	40
	impossible, but why would Rafaela make such a thing up?	,,,

_		
6	full of different trees. He had a thing about planting a tree every time he came. He tried not to be discouraged when they died, telling Rafaela, "they gotta take care of themselves". Needless to say, the fittest were the mango and papaya trees. At this time of year, their fruit rotted in steaming ditches everywhere. The sweet stench floated above the earth swirling around as Rafaela's body cut a meandering path through the garden, wondering why Gabriel insisted on planting trees that couldn't survive in this	50
	climate. "Survival of the fittest," he explained. Still, she was hoping to make some miracle happen in this orchard, just to surprise Gabriel. A sweet gooey marmalade jam from his orange trees just for him, perhaps. But perhaps not.	55
7	The variety of citrus trees was commendable: Italian blood oranges, mandarins, valencias, Mexican limes, their green foliage spreading a pretentiously rich blanket across the land. But Rafaela was only concerned about one tree in particular. It was a rather sorry tree, yellowing perhaps from lack of some nutrient or another, but for some reason, she had been watching it every day. It was the only citrus tree in the garden that had fruit on it. The tree was a sorry one, and so was the orange. But from the very beginning Rafaela somehow felt this particular orange was special. Perhaps it was her	60
	desire to see a thing out of season struggle despite everything and become whole. As time went on, she found herself watching the orange, wandering out to the tree every day even in the rain, feeling great contentment in the transition of its small growing globe, first from green and then to its slow golden burnish.	65

Section C

Text 3The article below is about chili peppers. Read it carefully and answer Questions 16 – 22 in the Question Booklet.

1	If a Martian anthropologist found its way to the U.K. Chili Club Chili Eating Contest, it would discover one of the universe's true oddities. Here, it would witness a group of bipedal primates cheering on other primates as they torture themselves with fruits that set their mouths on simulated fire, leading our Martian anthropologist to ask, why? Even setting aside the extremes of a chili eating contest, why do people all over the world enjoy spicy foods or any food that causes pain and irritation? What is going on with these funny Earth creatures? The truth is scientists — human scientists, that is — don't know how people acquired a taste for tortuous cuisine. They're not even sure why peppers began to sport capsaicin, the molecular compound that triggers your tongue's pain sensors, in the first place.	5
2	Peppers likely developed capsaicin to keep mammals – with our flat, seed-destroying teeth – away from the fruit. Sweet peppers, it is thought, hope to dissuade by mimicry: if they look enough like hot peppers, mammals won't risk eating them. Birds, which generally lack teeth and allow the seeds to pass through their digestive tract intact, are immune to capsaicin and thus can easily eat chili peppers. This allows for wide dispersal as the birds release the seeds when they defecate. Nature sure did not intend for homo sapiens to consume chili peppers as it would not help in its propagation.	15
3	Therefore, why so many of us willingly eat a food that elicits a sensation akin to poking our tongues into a fire is a curious question. As a rule, people in hotter countries, or hotter parts of the same country, consume more chili than those in cooler climates. Food can be preserved in cold climates just by leaving it outdoors, in nature's refrigerator, but hotter climates require more extreme methods. Chili peppers, powered by antimicrobials, kill many of the microbes that spoil food in warmer climates. Over time, people probably learnt that foods laced with chili peppers were less likely to send them running to the toilet. Though, in many people, capsaicin causes 'a ring of fire' as it exits the body, so chili peppers, in effect, substitute one sort of violent eruption for another.	20
4	However, why would a product with all the bite but none of the power of, say, gun powder, make it into the daily meals of people living in countries as diverse as Ethiopia, Bangladesh and Fiji? While chili peppers are antimicrobial and help make food safer to consume, garlic, onion, oregano, cloves and even the demure bay leaf all pack a stronger microbe-killing punch, and also go easier on the tongue. And most of these spices are also found in cuisines in colder countries. Chili's absence in colder climates is easily explained by the fact that they're warm-weather plants that evolved in desert climates. Throw them into cooler climates or put a little too much nitrogen in their soil, and you'll get a very lovely pepper plant – but no fruit. This could explain why people from colder countries may have a lower tolerance for heat. But it doesn't explain why so many people in warmer climates consume chili peppers when there are other common spices with stronger antimicrobial properties around. In fact, spicy food lovers aren't born with an affinity for hot sauce. Rather, it is acquired over time – children in Mexico actually snack on jalapeno-laced lollipops. Once people have become desensitised to the heat, they begin to appreciate other qualities of hot pepper and spicy treats just as much.	30 35 40

5	The cookery writer Julia Child once claimed that eating too many chilis could burn off your taste buds. It can't. But sometimes eating chili or, worse, rubbing your eyes with capsaicin-coated hands, can make you wish it would sear off your pain receptors. However, in my case, something almost magical happens when I bite into a chilispiced dish. There's the release of heat, a rising cascade of pain, but with it comes a forced awareness of my body. My nostrils clear, I start to sweat a little, and I develop a delightful, laser-like focus on what's going on inside of my mouth: flavours become more intense. Most significantly, the body's natural processes trigger internal opiates in the face of pain, which suggests that chili-pepper eaters are essentially drugging themselves. Our heart rates rise, our breathing increases, and our adrenaline starts to flow. We feel alive. It's the same thrill-seeking behaviour exhibited by bungee jumping, roller coasters, and horror movies. The thrill of pain rejuvenates us, while we secretly know all will be well in the end.	5055
6	Indeed, people who enjoy chili peppers also tend to be more sensation-seeking – though not as much as people who are into fear. Yet, why we enjoy watching people eat chilis is another matter. Add to that the sense of camaraderie and community that naturally comes with food, and our Martian anthropologist may yet understand the ritual. Indeed, humans and only humans seem to enjoy events that are innately negative, that produce emotions or feelings that we are programmed to avoid when we come to realise that they are actually not threats. Either way, given danger without	60
	harm, gained for a handful of change in the comfort of your own kitchen, my response to the question of why anyone would eat a chili pepper is: why would anyone not?	65

Copyright acknowledgements:

Text 1 Adapted from https://www.jewelchangiairport.com/en/JewelGuidedTours.html

Text 2 Adapted from Tropic of Orange by Karen Tei Yamashita

Text 3 Adapted from :

https://www.thrillist.com/health/nation/what-makes-some-people-like-spicy-food-and-others-hate-it

https://bigthink.com/life/why-people-like-spicy-foods/

https://aeon.co/essays/what-kind-of-masochists-want-to-burn-their-mouths-off

BLANK PAGE

9 BLANK PAGE