

令和 8 年度第 1 次 一般選抜入学試験問題

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英語試験

注意事項

1. 試験時間は、午前 11 時 00 分から 12 時 00 分までである。
2. 試験開始の合図があるまで、問題冊子を開かないこと。
3. この試験は、問題冊子（2 ページ）、解答用紙 1 枚及び下書用紙 1 枚を配布する。
4. 3 題の中から 1 題のみを選択して解答すること。2 題以上に解答した場合は、解答をすべて無効とする。
5. 試験開始の合図があつてから、解答用紙に受験番号と、解答する問題番号を必ず所定の欄に記入すること（氏名の記入は不要）。
6. 解答は、解答用紙の所定の欄に記入すること。
7. 問題冊子にページの欠落や印刷不鮮明な部分等がある場合は、手をあげて、試験監督者がそばに来てからその旨申し出ること。
8. 原則として、試験時間中の途中退室は認めない。
ただし、具合が悪くなった場合、トイレに行きたくなった場合等は、手をあげて、試験監督者がそばに来てからその旨申し出ること。
9. 試験終了の合図があつたら直ちに筆記用具を置くとともに、机の上に問題冊子と下書用紙を重ねて置き、その上に表にした解答用紙を重ねておくこと。
10. 試験監督者の許可があるまで退室しないこと。

次の(1)～(3)の中から1題を選び、解答用紙の所定欄に選択した問題番号を記入のうえ、解答欄に解答を日本語で記入しなさい。

(1) 食品の細菌汚染に関する英文を読み、概要を記載してください。

Systems should be in place to prevent or minimize contamination of foods by microorganisms. Microbiological contamination occurs through a number of mechanisms, including the transfer of microorganisms from one food to another, e.g.;

- by direct contact or indirectly by food handlers;
- by contact with surfaces;
- from cleaning equipment;
- by splashing; or
- by airborne particles.

Raw, unprocessed food, where not considered ready-to-eat, which could be a source of contamination, should be separated from ready-to-eat foods, either physically or by time, with effective intermediate cleaning and, where appropriate, effective disinfection.

Surfaces, utensils, equipment, fixtures and fittings should be thoroughly cleaned and where necessary disinfected after raw food preparation, particularly when raw materials with a potentially high microbiological load such as meat, poultry, and fish have been handled or processed.

In some food operations, access to processing areas may need to be restricted or controlled for food safety purposes. For example, where the likelihood of product contamination is high, access to processing areas should be via a properly designed changing facility. Personnel may be required to put on clean protective clothing (which may be of a differentiating colour from that worn in other parts of the facility), including head and beard covering, footwear, and to wash their hands and where necessary sanitize them.

出典 : CODEX ALIMENTARIUS INTERNATIONAL FOOD STANDARDS
GENERAL PRINCIPLES OF FOOD HYGINE CXC 1-1969, p.19

(2) 発酵食品に関する英文を読み、概要を記載してください。

Fermented dairy products have been widely consumed as part of daily foods. Nowadays, because of the high awareness of people about health in relation to food consumption, demand on fermented dairy products which are not only affordable, delicious, and fulfil the nutritious requirement, but also beneficial for our health are gaining attention. Traditionally, there are many fermented milk products produced in some area of the world and have been believed to confer beneficial effect to host. However, because the fermentation processes occur naturally, the quality of the products is not always stable. Several studies have been done to isolate and characterize the indigenous starter microorganisms from several traditional dairy products, for example some endogenous lactic acid bacteria from traditional fermented milk or molds from fermented cheeses. To exhibit functional effect, starter microorganisms should be well proven to show good physiological effects, not only during fermentation but also when they enter host's body. Therefore, study on the functional efficacy and safety of starter microorganisms is critical for the development of functional foods, and the selection of starter microorganism should be considered as important step in the production of high-quality fermented foods.

出典: Aryantini NPD et al: Studies on biochemical characterization of starter microorganisms for fermented milk products. Milk Science 70:27-36 (2021)
一部改変

(3) 肥満予防と政策に関する英文を読み、概要を記載してください。

An epidemic of obesity emerged in the USA in 1976–1980. The epidemic then spread to many other Westernized nations. Many interventions have been carried out with the goal of lowering the prevalence of obesity. These have mostly taken the form of various types of health promotion. These actions have achieved, at most, only limited success. A strategy with a better chance of success starts with the recognition that the fundamental cause of obesity is that we live in an obesogenic environment. It is therefore necessary to change the environment so that it fosters a generally healthy lifestyle. A major goal is to increase the intake of healthy foods (especially fruit, vegetables, and whole grains), while decreasing intake of unhealthy foods (especially ultra-processed foods such as sugar). This will require major changes of many government policies. Schools should implement policies that create a healthy environment for children. Policies need to go well beyond the school setting; a broad strategy is needed that creates a healthy environment for children. Another important policy is the manipulation of food prices in order to shift the diet toward healthy foods. This requires using subsidies to lower the price of healthy foods, while adding a tax to less healthy foods to increase the price. The advertising of unhealthy foods (including fast-food restaurants) should be banned. Such a ban could be extended to a complete ban on all advertising for unhealthy foods. The proposed policy measures are likely to be strongly opposed by food corporations.

出典 : Temple NJ. A Proposed Strategy against Obesity: How Government Policy Can Counter the Obesogenic Environment. *Nutrients*. 2023;15(13):2910.
<https://www.ncbi.nlm.nih.gov/pmc/articles/PMC10343522/>