

Caritas Tuen Mun Marden Foundation Secondary School
Secondary 2 English Language
Extended Holiday Assignment (18/5 – 22/5)
Reading Exercise: The Story of Sushi

Read the article below and answer the questions.

The story of sushi

Sushi has a long and rich history. It is generally believed that 'Narezushi', the original form of sushi, appeared in Japan in the 8th century, and was meant to be a kind of food preservation method: fish was mixed with rice, rice vinegar and sake to prevent it from going bad. It was common at the time that after eating the fish, people would just throw the rice away.

In the 18th century, the Japanese started to consume rice and fish together. They would first marinate rice in vinegar, before fish, vegetables, spices and sauces were added to the mix. People from different regions of the country also started developing recipes that came with local flavours.

In the early 19th century, 'nigiri' (hand-gripped) sushi, also known as 'edomae' sushi (from 'Edo', which was what Tokyo was called at the time), was created. A well-known characteristic of it was that rather than having the fish wrapped in rice, the fish was placed on top of a bite-sized piece of seasoned rice – similar to that served in Japanese restaurants today. At that time though, sushi was mainly sold as fast food at food stalls on the street, and as a snack in theatres. It soon became hugely popular across the country.

As sushi chefs have continued to refine their techniques in preparing sushi, the dish has become a staple in high-end Japanese restaurants. It has also achieved widespread popularity in Western countries such as Australia, the UK and the United States, where both traditional-style sushi and Westernized varieties are served.

Give short answers to the following questions.

1 a) According to paragraph 1, what was the original form of sushi called?

b) When did it first appear in Japan?

2 According to paragraph 1, what is the main goal of food preservation?

A to prevent food from going bad

B to cook food more easily

C to make food taste better

D to produce more food

3 According to paragraph 1, which THREE items did the Japanese use to preserve fish?

a) _____

b) _____

c) _____

4 According to paragraph 1, what would the Japanese usually do after they ate the fish in Narezushi?

5 a) According to paragraph 2, how did people in Japan eat fish and rice in the 18th century?

b) Which FOUR items were added to the fish and rice?

i) _____ ii) _____

iii) _____ iv) _____

6 Complete the following summary using suitable words from paragraph 3. Use ONE word for each blank. Hyphenated words count as ONE word.

Before the 19th century, the Japanese (1) _____ fish in rice to make sushi.

Later, sushi chefs in Edo (2) _____ a new style of sushi, which they named nigiri, a word that means '(3) _____'.

It was prepared by putting a piece of fish on (4) _____ rice in a serving small enough to be eaten in one (5) _____. It was quite (6) _____ to what we see in Japanese eateries nowadays.

People usually consumed it as a (7) _____ while enjoying entertainment in (8) _____, or as (9) _____ when it was served from sushi (10) _____ on the street.

7 Based on the information given in paragraph 3, which of the following best describes the meaning of 'across the country' (line 15)?

A outside Japan

B all over Japan

C in some parts of Japan

D in just one part of Japan

8 Based on the information given in paragraph 4, identify THREE countries outside Japan where sushi is consumed.

a)

b)

c)

9 According to paragraph 4, which TWO types of sushi can be found outside Japan?

10 Find words in paragraphs 3 and 4 with similar meanings to the following:

a. improve: _____

b. far-reaching: _____

c. quickly: _____

d. feature: _____

e. expensive: _____