

'15

受験
番号

前期日程

医学部保健学科小論文 I 問題

注 意 事 項

1. 試験開始の合図があるまで問題冊子を開いてはいけません。
2. 本冊子のページ数は5ページです。問題に落丁、乱丁、印刷不鮮明な箇所があった場合は申し出てください。
3. 下書用紙のほか、問題冊子の余白を下書きに利用してください。
4. 受験番号、氏名は解答用紙の所定の欄に記入してください。
5. 解答は必ず解答用紙の所定の各欄に記入してください。
6. 解答用紙は1 a, 1 b, 2 a, 2 b, 2 cの5枚です。
7. 問題冊子と下書用紙は持ち帰ってください。

1 次の英文を読み、設問に日本語で答えなさい。

Traveling to different countries can bring you a wealth of experiences. The problem is learning how to interpret what you see. Appearances can be deceptive. Things aren't always what they seem. A good example was my first day of sightseeing in Iran.

I'd gone off to visit a famous mosque. It was far from my hotel, but I was young, adventurous and eager to explore. When I was ready to return to my hotel, I suddenly realized that I was lost.

Luckily, a friendly Iranian was standing nearby. I decided to ask him for directions. "Excuse me," I inquired. "Can you tell me how to get to this hotel?" He immediately pointed north and announced, "It's that way!" His quick reply and confident manner convinced me that he was right. Off I went in the direction he indicated. But the farther I went, the more I began to doubt his advice. "This is wrong," I thought. "I'd better ask someone else."

I approached a second friendly Iranian and asked for directions. He immediately pointed south and, in a voice full of confidence, said, "Go that way!" "Hmm," I thought. "That doesn't seem right, either. I need another opinion."

I asked a third person. Then a fourth. Then a fifth. In each case, the same thing happened. They all replied immediately and spoke confidently, but gave different answers and pointed in random directions. Strange!

Finally, I decided to ignore their advice and trust my own instincts. I began walking and got back to my hotel 20 minutes later.

I left Iran frustrated by the way I'd been misled. The people were so nice, but why had they lied to me? Were they teasing me because I was a foreigner? Did they hate Canadians? I had no idea.

Many years later, I became a university professor and began studying world countries and cultures. One day, I found a book about Iran. In Chapter

3, there was a section on asking for directions. I read on eagerly!

“Hospitality is very important in Iran,” the book stated. “When a foreign visitor needs help and asks a question, it’s rude to say that you don’t know. Iranian culture requires that people give an answer immediately, even if it’s wrong.”

Thanks to that book, I finally understood what had happened all those years ago. My first impressions were wrong. The people I had met in Iran weren’t trying to mislead me. They were trying to help me! I just didn’t realize it.

There are two lessons we can learn from this story. The first is that you shouldn’t jump to conclusions, especially in cross-cultural interactions. The second is that it’s important to learn about other cultures. If I hadn’t read that book, I would have continued to believe that Iranians are liars who enjoy teasing foreign visitors!

(Shukan Student Times: March 22, 2013 より一部改変して引用)

(注) mosque	モスク, イスラム教寺院
Iranian	イラン人, イランの
misled < mislead	誤った方向に導く(案内する)
cross-cultural interactions	異文化間の交流

問 1 下線部(1)はどのようなことを述べているのか。具体的に述べなさい。

問 2 下線部(2)の内容を具体的に述べなさい。

問 3 イランに関する本の中で、筆者が熱心に読んだ部分にはどのようなことが書かれていたか。具体的に述べなさい。

2 次の英文を読み、設問に日本語で答えなさい。

An alarming new report estimates that between 30 and 50 percent of all the food produced in the world is lost and wasted. This is a shocking finding, when we think about the scale of malnourishment and hunger on our planet.

While it is tempting to blame governments for this appalling state of affairs, the truth is that almost all of us contribute to this problem. While (1) governments must do a large part of the work, individual citizens can also help to reduce loss, waste and hunger.

The new report is by the Institution of Mechanical Engineers, a British-based independent organization. The two-year study concluded that about half of the 4.4 billion tons of food that is produced worldwide annually is never eaten. Those findings agree with a study by the Swedish Institute for Food and Biotechnology in 2011, which concluded that about one-third of all food produced — 1.3 billion tons — was wasted annually, in equal measure by developed and developing nations. With 870 million people already suffering from chronic malnutrition, the world population exceeding 7 billion and (2) climbing, and climate change altering agricultural production, there is no room for such practices.

The causes are many: Some food is left in the fields, more is wasted because of poor storage and transportation. Still more is wasted by markets and consumers. Ultimately, the scale of waste is large enough to prevent the world from sustainably meeting our future food demands, especially when it is estimated that food production must double by 2050.

There are many steps that can and should be taken to remedy this absurd situation. In hot climates, post-harvest wastage of fruit and vegetables ranges between 35 and 50 percent. For example, Ghana lost 50 percent of its stored corn in 2008 because of poor storage facilities, but better storage in Pakistan could reduce food losses by 16 percent. Better roads will speed up the time it

takes for crops to reach markets, and better information about demand could help ensure that farmers get their goods to the right markets.

In the developed world, much of the food loss occurs on the corporate end because the food does not meet aesthetic standards. Incredibly, as much as 30 percent of the British vegetable crop is not harvested because it does not meet marketing standards for size and appearance.

The Japanese should understand that problem, as consumers here are some of the most finicky in the world, demanding products that are “perfect, pristine and pretty.” Food scandals of recent years have also encouraged consumers — and supermarkets — to keep a close eye on sell-by dates. Food retailers all over the world adhere strictly to such warnings, resulting in severe losses.

Estimates of the amount of waste in Japan range from 17 million to 23 million tons a year; the low end of that forecast is equivalent to 30 percent of the country’s domestic production, a stunning number in light of the oft-cited goal of obtaining “food security.” The high end — which comes from the Ministry of Agriculture, Forestry and Fisheries — is worth almost ¥11 trillion and is the monetary equivalent of Japan’s annual agricultural output. Experts reckon it costs another ¥2 trillion to dispose of that waste.

Tokyo alone produces about 6,000 tons of food waste a day, an amount sufficient to feed 4.5 million people a day. In total, some 40 percent of all food⁽³⁾ in Japan ends up in the garbage. And this occurs when 750,000 people in Japan lack food security and 60 percent of food is imported into the country.

Indeed, consumers need to be more critical throughout their shopping experience and be vocal in words and deeds. The study of shopping habits is extremely advanced and corporations live and die by their data. If consumers make conscious effort to change their habits, retailers will notice. It is unrealistic to expect to eliminate all waste in food. But the idea that one-half

of food production is wasted — and that much of it is because of aesthetic reasons — is intolerable.

(The Japan Times: January 21, 2013 より一部改変して引用)

(注) malnourishment = malnutrition	栄養不良
sustainably < sustainable	持続可能な
finicky	ひどくやかましい, 気難しい
pristine	新鮮な, 清潔な
sell-by dates	賞味期限
oft-cited	しばしば言及される
trillion	兆

問 1 下線部(1)の内容について述べなさい。

問 2 下線部(2)の内容について述べなさい。

問 3 貯蔵設備の整備は食料の損失にどのような影響を与えるか。具体的に述べなさい。

問 4 日本で一年に出る食品廃棄物の量はどれくらいになると推定されるか。また、専門家はその処理にどれくらいの費用がかかると考えているか。具体的に述べなさい。

問 5 下線部(3)で示されている日本の実情はなぜ問題なのか述べなさい。