

I 次の英文を読み、下記の設問に答えよ。(配点 18)

The government plans to begin testing autonomous driving services around the country in fiscal 2020 through partnerships across a wide variety of industries, including logistics, welfare and tourism.

Local governments will be able to make proposals from April and promising programs are to be selected about June. The central government plans to support the legislation and funding necessary to implement these services.

So far, the main purposes of self-driving experiments have been to reduce traffic congestion in urban areas or means of transportation for elderly people in regional areas. Now, the government wants to support the spread of autonomous driving by combining it with services people use in their daily lives.

Some of the main areas envisioned for the use of self-driving technology are: mobility services through partnerships among the tourism, real estate and other industries; partnerships that combine different mobility services, such as for logistics, nursing care, and commuting to work and school; and mobile retail services. For instance, residents could use a simple smartphone application to commute to work or school in a self-driving nursing care vehicle, or to (① a ② bus ③ deliver ④ goods ⑤ have ⑥ self-driving)¹⁾ from a supermarket.

These services could be used as a means of transportation in areas with few transport options²⁾ and to help people who live far away from stores. Nursing care service providers could use self-driving technology to monetize unused time and space³⁾.

Some municipalities are conducting independent experiments with a view to the use of self-driving services. In Kamishihoro, Hokkaido, a self-driving bus both carries passengers and delivers goods from local supermarkets. Users make a reservation or order food and other products from supermarkets on a smartphone app. The city of Otsu provides services in English for foreign tourists through an application that links self-driving buses with tourist information.

(Source: *Local govts to find new use for self-driving vehicles (The Japan News, Feb 6, 2020)*)

(1) 空所 ~ に入る最も適切なものを、次の中からそれぞれ1つ選び、その番号をマークせよ。

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|--------------------------------|----------------|------------|--------------|------------------|
| <input type="text" value="1"/> | ① by | ② for | ③ on | ④ with |
| <input type="text" value="2"/> | ① are provided | ② provides | ③ to provide | ④ to be provided |
| <input type="text" value="3"/> | ① expanding | ② stopping | ③ producing | ④ reducing |

- (2) 下線部1) (① a ② bus ③ deliver ④ goods ⑤ have ⑥ self-driving) の
①～⑥を並べかえて英文を完成し、5番目にくるものの番号をマークせよ。
- (3) 下線部2) “areas with few transport options” の意味として最も適切なものを、次の中から1つ選び、その番号をマークせよ。
- ① areas where buses, trains, subways and taxis are available
 - ② areas with quite a few traffic lights
 - ③ areas where people have trouble with traffic congestion
 - ④ areas with limited choices of transportation
- (4) 下線部3) “to monetize unused time and space” の意味として最も適切なものを、次の中から1つ選び、その番号をマークせよ。
- ① to require unused time and space
 - ② to earn by using unused time and space
 - ③ to provide unused time and space
 - ④ to save unused time and space
- (5) 本文の内容に合うものとして最も適切なものを、次の中から1つ選び、その番号をマークせよ。
- ① 地方自治体には、中央政府と同様に自動運転サービスに必要な資金を集める計画がある。
 - ② 自動運転の実験の目的は、2020年までは渋滞の緩和だけだった。
 - ③ 自動運転技術の実用化を目指し、介護や物流など他分野との事業提携が行われている。
 - ④ 北海道のある町では、自動運転バスの利用者はアプリでの予約が義務づけられている。

Ⅱ ホテルに関する次の英文を読み、下記の設問に答えよ。(配点 20)

この問題は著作物 2 次利用の関係で
問題文の掲載を省略しています。

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III あるテレビ番組に関する次の記事を読み、下記の設問に答えよ。(配点 18)

The topic of TV can be a divisive one among Westerners living in Japan. Get a bunch of them together and bring up the topic, and you are sure to hear a lot of complaints about domestic broadcast options. One frequent complaint sticks out—so many programs are just about food, and how delicious it is.

I agree with this observation¹⁾, but it also happens to be the reason I enjoy tuning in to most Japanese TV programs. I want to see shots of delicious-looking dishes, and I get a kick out of people expressing their love for a perfectly cooked meal. That is one of the reasons I have spent the last two months tuning in to *Kodoku no Gurume*²⁾ (*Solitary Gourmet*) late every Friday night on TV Tokyo. The show follows a middle-aged salaryman (played by actor Yutaka Matsushige) as he eats alone in restaurants. Inspired by a famous manga of the same name, it is a simple concept that results in surprisingly captivating TV, and one that has become a hit on Twitter. Part of that is because Matsushige is a funny performer and can turn the internal monologue of a man chowing down on curry into captivating television.³⁾ But I have been just as focused on the shots of the food itself, and the joy Matsushige's character takes in eating every bite. That *Kodoku no Gurume* highlights real places in Tokyo and beyond only makes it all the more exciting. I have actually trekked out to restaurants highlighted on the show to enjoy their food—even if the wait to get in after the latest episode takes two hours or more.

And I have realized *Kodoku* is just the tip of the iceberg for me.⁴⁾ All of my favorite Japanese shows devote at least some time to celebrating cuisine. When friends diss TV here for being too food-centric, I always wonder if something is wrong with me. But really, I think they are just being too cynical and should embrace their belly more. It is not like Japan is the only place where food plays well on the small screen. The United States has two channels entirely devoted to food, with countless programs popping up elsewhere. One of the most praised shows on Netflix over the last few years, *Chef's Table*, looks at world-famous chefs, and is full of stunning shots of fancy dishes. Then you have something like the popular *Top Chef*, a cooking competition centered entirely around who can make the tastiest and most visually stunning meal.

Maybe I am alone among my friends here in loving food shows, but that is fine as watching them makes me feel all the better. I just wish *Kodoku no Gurume* did not air so late at night⁵⁾—it is tough to find good food that late.

(Source: *Gourmet television by Patrick St. Michel (The Japan Times ST, May 25, 2018)*)

(1) 下線部1) “this observation”の内容を具体的に説明したものと最も適切なものを、次の中から1つ選び、その番号をマークせよ。 17

- ① 日本のテレビ番組は意見が分かれるようなテーマを取り上げることが多い。
- ② 欧米人は料理番組を観るのは望ましい選択肢の一つと捉えている。
- ③ 欧米人は日本のテレビ局に頻繁に苦情を寄せている。
- ④ 日本にはグルメ番組がかなり多い。

(2) 下線部2) “That”, 3) “that”の指す内容を具体的に説明したものと最も適切なものを、次の中からそれぞれ1つ選び、その番号をマークせよ。

下線部2) That 18

下線部3) that 19

- ① テレビ番組として成功を収め、ツイッター上でも話題になったこと
- ② 主演俳優が飲食店で一人での食事を楽しんでいること
- ③ そのテレビ番組が毎週金曜の深夜に放映されていること
- ④ 主演俳優が中年のサラリーマンを演じていること
- ⑤ そのテレビ番組と同名の漫画本が番組の原作であること
- ⑥ 料理も見たいし、料理への愛情を物語る出演者の様子も楽しんでいること

(3) 下線部4) “Kodoku is just the tip of the iceberg for me”と文脈を変えずに置きかえられるものを、次の中から1つ選び、その番号をマークせよ。 20

- ① I need to get used to tipping customs
- ② *Kodoku* is merely one example of television featuring cuisine
- ③ ice sometimes chips a tooth while enjoying dinner
- ④ *Kodoku* would be something awesome when I am tired

(4) 下線部5) “I just wish *Kodoku no Gurume* did not air so late at night”のように筆者が考える理由として最も適切なものを、次の中から1つ選び、その番号をマークせよ。

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- ① 深夜は眠くて視聴するのに苦勞するため
- ② 夜遅くにおいしいそうな食べ物を見ると孤独を強く感じるため
- ③ おいしい食べ物を見つけるのが深夜では難しいため
- ④ 最近、夜中においしい食べ物を探すのが楽しくなったため

IV 次の会話を読み、下記の設問に答えよ。(配点 20)

(A TV presenter is interviewing a farmer)

TV Presenter: Today, we're talking about parsnips. Parsnips are many people's favorite winter vegetable. I love them too. And another person who likes them is our guest today, Farmer Giles.

Farmer Giles: Yes, I certainly do. And today, I'm going to give you three tips for growing better parsnips.

TV Presenter: Thank you. What's your first tip for perfect parsnips?

Farmer Giles: The first tip is always use fresh seeds. Parsnip seeds sometimes don't age well. Older seeds are less likely to sprout.

TV Presenter: On a practical level, how can we check that our seeds are fresh?

Farmer Giles: Always buy new seeds and look at the date on the pack.

TV Presenter: Would you say that it's best to avoid using that half pack of seeds left over from last year?

Farmer Giles: Absolutely. Seeds are cheap anyway. A new pack of seeds will increase your chances of getting a great crop of your favorite root¹⁾ vegetable.

TV Presenter: OK, we have a pack of the freshest seeds. Now, what's your next tip?

Farmer Giles: Plant them early. Parsnips need a relatively long growing season. They need at least 16 weeks but longer is often better. So, if you want some parsnips in autumn and winter, it's a good idea to get them planted in spring.

TV Presenter: So, this time of year would be OK, would it?

Farmer Giles: Definitely. This is the season I usually sow my parsnips.

TV Presenter: Did you hear that, folks? Now is a good time for planting parsnips. Let's get going.

Farmer Giles: My final tip is how to get that lovely sweet nutty taste in your parsnips.

TV Presenter: What's the secret?

Farmer Giles: It's simple. Parsnips love a frost. If you keep your parsnips in the ground into winter and only pull them when necessary, you will find the taste improves.

TV Presenter: Can they even withstand prolonged snowy weather like we had this winter?

Farmer Giles: Yes, indeed. You may want to cover them with extra soil or add a layer of mulch as we approach the coldest time of year, but if you do

that, they should survive over the cold months.

TV Presenter: And then they're good to go even in spring?

Farmer Giles: Definitely. In fact, by the spring, the colder temperatures will have helped convert some of the starch into sugar to give them the sweet taste that we all love.

TV Presenter: So we can get the best tasting parsnips in winter until spring. Is that it?

Farmer Giles: That's right. But don't leave any in the ground too long into spring. Once the plants start to flower, the roots tend to get woody.

TV Presenter: Thanks, Farmer Giles, for your three tips for great-tasting parsnips.

Farmer Giles: There's a lovely old expression. Fine words butter no parsnips.

TV Presenter: Yes, I've heard that. It really sounds like something your grandmother would say,

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Farmer Giles: This expression has actually been traced back to the 16th century and just goes to show that parsnips have always been an important part of our diet.

TV Presenter: And, of course, it means don't just talk about something, do it. So, enough of the talking, let's get out there and get started on the parsnips.

- (1) According to the conversation, which of the following statements about parsnip seeds is true? Choose the best answer and mark the number on the answer sheet.

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- ① It is best to use the leftover ones from last year.
- ② You are more likely to get a good crop of parsnips with older ones.
- ③ Newer ones are the best choice for getting a good crop of parsnips.
- ④ Buying newer ones is cheaper than using those remaining from last year.

- (2) According to the conversation, which of the following statements about parsnips is true? Choose the best answer and mark the number on the answer sheet.

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- ① Those that have experienced a frost often taste better.
- ② Those pulled up in December usually have the nuttiest flavor.
- ③ Adding a layer of mulch to them turns starch into sugar.
- ④ Leaving them in the ground during frosty periods makes the roots nice and woody.

- (3) Which of the following has the same meaning as the word “increase” in this conversation? Choose the best answer and mark the number on the answer sheet.

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- ① reduce ② raise ③ ride ④ rotate

- (4) Which of the following has the same meaning as the English expression “Fine words butter no parsnips”? Choose the best answer and mark the number on the answer sheet.

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- ① If you don't speak well, you won't have enough butter for your parsnips.
② If you spend too much time doing something, you will have no time for talking with family and friends.
③ If you really want to do something, you shouldn't spend too long talking about it beforehand.
④ If you really want good parsnips, you need to stop talking and listen to Farmer Giles.

- (5) Which of the following is best to fill in _____? Choose the best answer and mark the number on the answer sheet.

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- ① wouldn't it ② isn't it ③ wasn't it ④ doesn't it

V グラフを参照しながら、次の2019年6月の新聞記事を読み、下記の設問に答えよ。
(配点 24)

As the domestic market for miso — a staple of Japanese cuisine — shrinks due to changes in Japanese dietary habits, companies are seeking to capitalize on the popularity of Japanese food in Southeast Asia and elsewhere.

Marukome Co., based in the major miso producing area of Nagano, opened its first overseas “antenna shop” in a commercial complex in Bangkok in February. Called Hacco Labo (fermentation laboratory), the 63-square-meter store sells a variety of Japanese-made products including miso and amazake, a sweet drink made from fermented rice. Local Thai staff introduce the products and cooking methods to customers, while offering samples. “We want to deliver authentic Japanese cuisine overseas by taking advantage of fermentation techniques unique to Japan,” The head of the company’s overseas marketing department said.

Noting that many Japanese restaurants operate in Thailand, Marukome established a local subsidiary in 2013. The company has been selling its products mainly to restaurants, but decided to open an “antenna shop” amid rising recognition of miso. “I want miso to take root in Thai homes,” the head of department said.

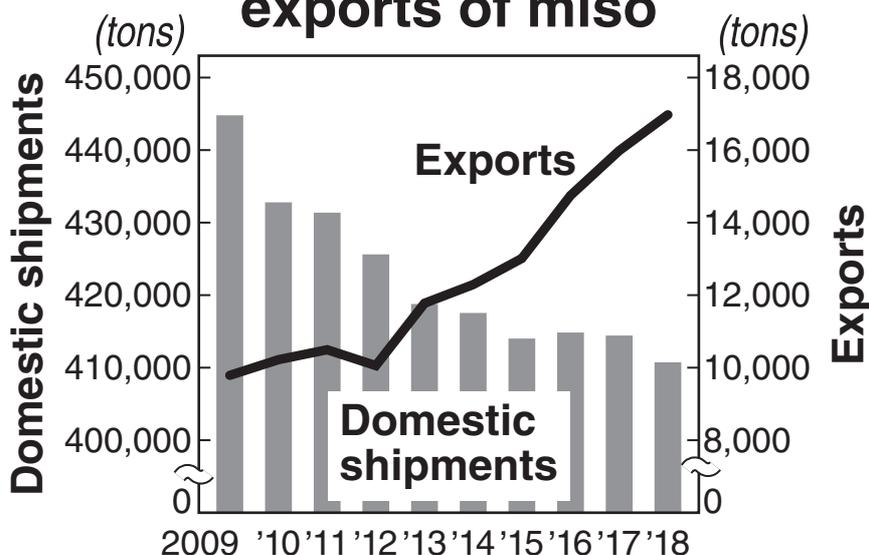
Miso maker Hanamaruki Foods Inc., based in Ina, Nagano Prefecture, is building a plant in Thailand that will become a production base for its popular Liquid Shio Koji (liquid salty koji malt). The 16,000-square-meter plant is scheduled to start operations in January 2020, with a target of ¥500 million in overseas sales in 2022.

The company also operates a distribution warehouse in Vietnam, and hopes to increase exports to the United States and Europe by establishing a stable supply system for Liquid Shio Koji in Southeast Asia. The company plans to expand its sales channels in Southeast Asia by highlighting the fact that it does not use additives or chemical seasonings. “It also contributes to the export of Japanese culture,” an official from Hanamaruki said.

According to the Japan Federation of Miso Manufacturers Cooperatives, domestic shipments of miso have been decreasing annually. In 2009, more than 440,000 tons were shipped , falling to 410,000 tons in 2018. It is believed that the westernization of Japanese diets has led to a decrease in the consumption of rice, which is usually served with miso soup.

Exports of miso are rising , however, with washoku, representing traditional Japanese cuisine, added to UNESCO’s Intangible Cultural Heritage list in 2013. According to Finance Ministry data, miso exports totaled 17,000 tons in 2018. “There are possibilities abroad,” Marukome’s department head said.

Domestic shipments and exports of miso



(Source: Adapted from "Miso makers see opportunities in Thai market" (The Japan News, Jun 9, 2019))

注：問題文中の個人名を変更しています。

(1) 第1パラグラフの内容に合うものとして最も適切なものを、次の中から1つ選び、その番号をマークせよ。

- ① 日本人のダイエット方法は以前とは違った傾向が認められる。
- ② 味噌の国内市場は縮小傾向であり、関係各社は海外に商機を見出そうとしている。
- ③ 東南アジアなどでは日本食、特に味噌を使った料理に人気がある。
- ④ 味噌の国内消費量は、日本人の食習慣が変化したとはいえ、ほぼ横ばいである。

(2) 第2及び第3パラグラフの内容に合うものとして最も適切なものを、次の中から1つ選び、その番号をマークせよ。

- ① バンコクのアンテナショップではタイ人の店員が商品説明をしている。
- ② 甘酒は発酵した米と味噌から作られており、アンテナショップで試飲可能である。
- ③ この会社の幹部は現地の人々の好みに合わせた日本食を紹介したいと述べている。
- ④ バンコクにアンテナショップが開設されたのは2013年である。

(3) 第4及び第5パラグラフの内容に合うものとして最も適切なものを、次の中から1つ選び、その番号をマークせよ。

- ① この会社がタイに建設した工場には16,000平方メートルの庭園がある。
- ② この会社はベトナムに工場を建設中で、2022年に5億円の売り上げを見込んでいる。
- ③ この会社は添加物も化学調味料も含まない商品で東南アジアでの販売経路拡大を狙っている。
- ④ 大豆の輸出により海外に日本文化を広く知ってもらえるとこの会社の幹部は考えている。

(4) 第6及び第7パラグラフではグラフの内容が解説されている。空所 **30** ~ **32** に入るものとして最も適切なものを、次の中からそれぞれ1つ選び、その番号をマークせよ。ただし、同じものは一度しか使えないものとする。

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- ① steadily ② international ③ restricted ④ limitless
⑤ reluctantly ⑥ disorderly ⑦ domestically