

2018年12月·第2套 英语四级长篇阅读（信息匹配） 第1篇·36-45 题答案与解析

STATEMENTS & ANALYSIS • 信息匹配题和解析

信息匹配题和解析·36-45 题

本页 36-45 题的段落匹配答案与逐句解析由懒笔记基于2018年12月·第2套 英语四级长篇阅读（信息匹配）原卷逐题核对整理。与试卷排版同一卷面：先是 Directions 与 14 段字母标号长文（逐段附中文翻译）；之后 10 句陈述逐句排列，每句英文陈述后紧接本句解析——陈述句中译、信息所在段落、锚点强弱、定位句中英对照、陈述句与原文的同义改写对照与易混相邻段辨析。

真题卷第2套(2018-12) • 四级

Part III Section B

Directions: In this section, you are going to read a passage with ten statements attached to it. Each statement contains information given in one of the paragraphs. Identify the paragraph from which the information is derived. You may choose a paragraph more than once. Each paragraph is marked with a letter. Answer the questions by marking the corresponding letter on **Answer Sheet 2**.

How a Poor, Abandoned Parisian Boy Became a Top Chef

A) The busy streets in Paris were uneven and caked in thick mud, but there was always a breathtaking sight to see in the shop windows of Patisserie de la Rue de la Paix. By 1814, people crowded outside the bakery, straining for a glimpse of the latest sweet food created by the young chef who worked inside.

巴黎繁忙的街道凹凸不平,厚厚的泥浆结成了块,但在和平街糕点店的橱窗里总能看到令人惊叹的景象。到1814年,人们聚集在面包店外,努力想一睹在里面工作的年轻厨师创造的最新甜食。

B) His name was Marie-Antoine Carême, and he had appeared, one day, almost out of nowhere. But in his short lifetime, which ended exactly 184 years ago today, he would forever revolutionize French gourmet food(美食), write best-selling cook books and think up magical dishes for royals and other important people.

他的名字叫Marie-Antoine Carême,有一天他几乎是突然出现的。但在他短暂的一生中——恰好在184年前的今天结束——他将永远革新法国美食,撰写畅销烹饪书籍,并为皇室成员和其他重要人物构思出神奇的菜肴。

C) Carême's childhood was one part tragedy, equal part mystery. Born the 16th child to poor parents in Paris in either 1783 or 1784, a young Carême was suddenly abandoned at the height of the French Revolution. At 8 years old, he worked as a kitchen boy for a restaurant in Paris in exchange for

room and board. By age 15, he had become an apprentice(学徒) to Sylvain Bailly, a well-known dessert chef with a successful bakery in one of Paris's most fashionable neighborhoods.

Carême的童年一半是悲剧,一半是谜团。他于1783年或1784年在巴黎出生,是贫穷父母的第16个孩子,在法国大革命最激烈的时候突然被遗弃。8岁时,他在巴黎一家餐馆当厨房小工,以此换取食宿。到15岁时,他成为了Sylvain Bailly的学徒,后者是一位著名的甜点厨师,在巴黎最时尚的街区之一拥有一家成功的面包店。

- D) Carême was quick at learning in the kitchen. Bailly encouraged his young apprentice to learn to read and write. Carême would often spend his free afternoons at the nearby National Library reading books on art and architecture. In the back room of the little bakery, his interest in design and his baking talent combined to work wonders—he shaped delicious masterpieces out of flour, butter and sugar.

Carême在厨房里学习很快。Bailly鼓励他的年轻学徒学习读书写字。Carême经常在空闲的下午时间去附近的国家图书馆阅读艺术和建筑方面的书籍。在小面包店的后屋,他对设计的兴趣和烘焙天赋结合在一起创造了奇迹——他用面粉、黄油和糖塑造出美味的杰作。

- E) In his teenage years, Carême fashioned eatable copies of the late 18th century's most famous buildings—cookies in the shape of ruins of ancient Athens and pies in the shape of ancient Chinese palaces and temples. Sylvain Bailly, his master, displayed these luxuriant creations—often as large as 4 feet tall—in his bakery windows.

在他十几岁的时候,Carême制作了18世纪晚期最著名建筑的可食用复制品——古雅典废墟形状的饼干和中国古代宫殿寺庙形状的派。他的师傅Sylvain Bailly将这些奢华的作品——通常高达4英尺——陈列在他的面包店橱窗里。

- F) Carême's creations soon captured the discriminating eye of a French diplomat, Charles Maurice de Talleyrand-Périgord. Around 1804, Talleyrand challenged Carême to produce a full menu for his personal castle, instructing the young baker to use local, seasonal fruits and vegetables and to avoid repeating main dishes over the course of an entire year. The experiment was a grand success and Talleyrand's association with French nobility would prove a profitable connection for Carême.

Carême的作品很快吸引了法国外交官Charles Maurice de Talleyrand-Périgord挑剔的眼光。大约在1804年,Talleyrand要求Carême为他的私人城堡制作一份完整的菜单,指示这位年轻的面包师使用当地的时令水果和蔬菜,并在整整一年的时间里避免重复主菜。这次实验取得了巨大成功,Talleyrand与法国贵族的关系将证明是Carême有利可图的人脉。

- G) French Emperor Napoleon Bonaparte was known to be unimpressed by the declining taste of early 18th century cooking, but under pressure to entertain Paris's high society, he too called Carême to his kitchen at Tuileries Palace. In 1810, Carême designed the extraordinary cake for the wedding of Napoleon and his second bride, Marie-Louise of Austria. He became one of the first modern chefs to focus on the appearance of his table, not just the flavor of his dishes. "I want order and taste. A well-displayed meal is enhanced one hundred percent in my eyes," he later wrote in one of his cook books.

法国皇帝拿破仑·波拿巴对18世纪早期烹饪的衰落品味不以为然,但迫于招待巴黎上流社会的压力,他也把Carême召到杜伊勒里宫的厨房。1810年,Carême为拿破仑和他的第二任新娘奥地利的Marie-Louise的婚礼设计了非凡的蛋糕。他成为最早关注餐桌外观而不仅仅是菜肴味道的现代厨师之一。他后来在一本烹饪书中写道:"我要秩序和品味。在我眼中,精心摆放的一餐能增色一百倍。"

- H) In 1816, Carême began a culinary(烹饪的) journey which would forever mark his place as history's first top chef. He voyaged to England to cook in the modern Great Kitchen of the prince regent(摄政王), George IV, and crossed continents to prepare grand banquets for the tables of Tsar Alexander I of Russia. Never afraid to talk up his own accomplishments, a boastful Carême made a fortune as wealthy families with social ambitions invited him to their kitchens. Later, in his cook books, he would often include a sketch of himself, so that people on the street would be able to recognize—and admire—him.

1816年,Carême开始了一段烹饪之旅,这将永远标志着他作为历史上第一位顶级厨师的地位。他远航英国,在摄政王乔治四世的现代化大厨房烹饪,并跨越大陆为俄国沙皇亚历山大一世的餐桌准备盛大宴会。从不害怕夸耀自己的成就,自负的Carême赚了大钱,因为有社交抱负的富裕家庭邀请他到他们的厨房。后来,在他的烹饪书中,他经常会附上自己的素描,这样街上的人就能认出并崇拜他。

- I) Carême's cooking displays became the symbol of fine French dining; they were plentiful, beautiful and imposing. Guests would fall silent in wonder as servants carried Carême's fancy creations into the dining hall. For a banquet celebrating the Grand Duke Nicholas of Russia's visit to George IV's Brighton Pavilion on Jan. 18, 1817, the menu featured 120 different dishes, highlighting eight different soups, 40 main courses, and 32 desserts.

Carême的烹饪展示成为精致法国餐饮的象征;它们丰盛、美丽而壮观。当仆人将Carême精美的作品端入餐厅时,客人们会惊叹得鸦雀无声。在1817年1月18日为庆祝俄国大公尼古拉斯访问乔治四世的布莱顿行宫而举行的宴会上,菜单包含120道不同的菜肴,其中包括8种不同的汤、40道主菜和32道甜点。

- J) As he traveled through the homes of early 19th century nobility, Carême forged the new art of French gourmet food. Locked in hot kitchens, Carême created his four "mother sauces." These sauces—béchamel, velouté, espagnole and allemande—formed the central building blocks for many French main courses. He also perfected the soufflé—a baked egg dish, and introduced the standard chef's uniform—the same double-breasted white coat and tall white hat still worn by many chefs today. The white clothing conveyed an image of cleanliness, according to Carême—and in his realm, appearance was everything.

当他游历19世纪早期贵族的家中时,Carême打造了法国美食的新艺术。在闷热的厨房里,Carême创造了他的四种"母酱"。这些酱汁——béchamel、velouté、espagnole和allemande——构成了许多法国主菜的核心基础。他还完善了舒芙蕾——一种烤鸡蛋菜肴,并引入了标准的厨师制服——至今许多厨师仍然穿着的双排扣白色外套和高白色帽子。根据Carême的说法,白色服装传达了清洁的形象——在他的领域里,外观就是一切。

- K) Between meals, Carême wrote cook books that would be used in European kitchens for the next century. His manuals including The Royal Parisian Baker and the massive five-volume Art of French Cooking Series (1833-1847, completed after his death) first systematized many basic principles of cooking, complete with drawings and step-by-step directions. Long before television cooking shows, Carême walked readers through common kitchen tasks, instructing them to "try this for yourself, at home" as famous American Chef Julia Child might do, many years later.

在用餐之间,Carême撰写了将在下个世纪被欧洲厨房使用的烹饪书籍。他的手册包括《皇家巴黎面包师》和大部头的五卷本《法国烹饪艺术系列》(1833-1847年,在他去世后完成),首次系统化了许多烹饪的基本原则,配有图画和分步指导。早在电视烹饪节目出现之前,Carême就引导读者完成常见的厨房任务,指示他们"在家自己试试",就像著名的美国厨师Julia Child多年后可能做的那样。

L) In the end, however, it was the kitchen that did Carême in. Decades of working over coal fires in tight, closed spaces with little fresh air (to ensure his dishes would not get cold) had fatally damaged his lungs. On Jan. 12, 1833, Carême died just before he turned 50.

然而,最终还是厨房害了Carême。几十年来,在狭小、封闭、几乎没有新鲜空气的空间里(为了确保他的菜肴不会变凉)在煤火上工作,致命地损害了他的肺。1833年1月12日,Carême在年满50岁前不久去世。

M) But in his lifetime, Carême, ever confident, could see beyond his short domination in the kitchen. He wanted to "set the standard for beauty in classical and modern cooking, and prove to the distant future that the French chefs of the 19th century were the most famous in the world," as he wrote in his papers.

但在他的一生中,始终自信的Carême能够看到他在厨房短暂统治之外的未来。他想要"为古典和现代烹饪树立美的标准,并向遥远的未来证明19世纪的法国厨师是最著名的",正如他在论文中所写。

N) Decades later, chef Auguste Escoffier would build upon Carême's concept of French cuisine(烹饪). But in the very beginning, there was just Carême, the top chef who elevated dining into art.

几十年后,厨师Auguste Escoffier将在Carême的法国烹饪概念基础上继续发展。但在最开始,只有Carême,这位将餐饮提升为艺术的顶级厨师。

陈述句与逐句解析

36. Carême was among the first chefs who stressed both the appearance and flavor of dishes.

Carême是最早强调菜肴外观和味道的厨师之一。

【答案】 G 段 (强锚点)

【锚点】 外观与味道并重 + 首批厨师

【定位】 He became one of the first modern chefs to focus on the appearance of his table, not just the flavor of his dishes.

他成了首批不仅关注菜品味道、还关注餐桌外观的现代厨师之一。

【改写】 among the first chefs who stressed ↔ **one of the first modern chefs to focus on**

among the first = one of the first

both the appearance and flavor of dishes ↔

the appearance of his table, not just the flavor of his dishes

not just B 等于 both A and B

【辨邻】 J J段虽出现外观相关的 appearance was everything, 但只说外观重要, 没把外观与味道并列、也没说他是首批这么做的厨师, 不构成陈述句的完整意思。

appearance was everything

37. Carême wanted to show to later generations that French chefs of his time were most outstanding in the world.

Carême想要向后世展示他那个时代的法国厨师是世界上最杰出的。

【答案】 **M** 段 (强锚点)

【锚点】 向后世证明法国厨师最杰出

【定位】 He wanted to "set the standard for beauty in classical and modern cooking, and prove to the distant future that the French chefs of the 19th century were the most famous in the world," as he wrote in his papers.

他想要为古典和现代烹饪立美的标准，并向遥远的未来证明：19世纪的法国厨师是世界上最著名的，正如他在自己文稿中所写。

【改写】 show to later generations ↔ **prove to the distant future**

later generations = distant future

French chefs of his time were most outstanding in the world ↔

the French chefs of the 19th century were the most famous in the world

his time = 19th century、outstanding = famous

【辨邻】 **B** B段 he would forever revolutionize French gourmet food 是作者对Carême一生贡献的总评，不是Carême向后世自我证明的话。陈述句强调他想向后世证明的主观意愿，只对得上M段他自己写下的那段话。

he would forever revolutionize French gourmet food, write best-selling cook books and think up magical dishes for royals

38. Carême benefited greatly from serving a French diplomat and his connections.

Carême从为一位法国外交官及其人脉服务中获益匪浅。

【答案】 **F** 段 (强锚点)

【锚点】 受益于法国外交官及其人脉

【定位】 Carême's creations soon captured the discriminating eye of a French diplomat, Charles Maurice de Talleyrand-Périgord. ... Talleyrand's association with French nobility would prove a profitable connection for Carême.

Carême的作品很快吸引了一位法国外交官——Charles Maurice de Talleyrand-Périgord的挑剔眼光。.....Talleyrand 与法国贵族的交情，后来证明是 Carême 一段有利可图的人脉。

【改写】 serving a French diplomat ↔

Around 1804, Talleyrand challenged Carême to produce a full menu for his personal castle

为其私人城堡设计菜单 = 为其服务

benefited greatly from ... and his connections ↔

Talleyrand's association with French nobility would prove a profitable connection for Carême

profitable connection = benefited greatly from connections

【辨邻】 **H** H段虽有暴富句 made a fortune as wealthy families with social ambitions invited him to their kitchens, 但获利来源是富贵家庭, 与陈述句锁定的 French diplomat and his connections 不是一回事, 是Q43的源头而非Q38。

made a fortune as wealthy families with social ambitions invited him to their kitchens

39. Carême learned his trade from a famous dessert chef in Paris.

Carême从巴黎一位著名的甜点厨师那里学习了手艺。

【答案】 **C** 段 (强锚点)

【锚点】 拜巴黎一位著名甜品师

【定位】 By age 15, he had become an apprentice to Sylvain Bailly, a well-known dessert chef with a successful bakery in one of Paris's most fashionable neighborhoods.

15岁时, 他成了Sylvain Bailly的学徒——一位有著名甜品师身份、在巴黎最时髦街区拥有一家成功面包店的人。

【改写】 learned his trade ↔ **had become an apprentice**

做学徒 = 学这门手艺

from a famous dessert chef in Paris ↔ **to Sylvain Bailly, a well-known dessert chef**

famous = well-known、in Paris 由前文锁定

【辨邻】 **D** D段虽然也讲师徒关系, 但讲的是学徒期内师傅 Bailly encouraged his young apprentice to learn to read and write——拜师之后做的事, 不是陈述句 learned his trade from 所指的拜师起点。

Bailly encouraged his young apprentice to learn to read and write

40. Carême's creative works were exhibited in the shop windows by his master.

Carême的创意作品被他的师傅陈列在商店橱窗里。

【答案】 **E** 段 (强锚点)

【锚点】 作品被师傅摆在橱窗展示

【定位】 Sylvain Bailly, his master, displayed these luxuriant creations—often as large as 4 feet tall—in his bakery windows.

他的师傅Sylvain Bailly把这些华美的作品——常常高达4英尺——摆在自己面包店的橱窗里展示。

【改写】 Carême's creative works ↔ **these luxuriant creations**

creative works = luxuriant creations

exhibited in the shop windows by his master ↔

Sylvain Bailly, his master, displayed these ... in his bakery windows

exhibited = displayed、shop windows = bakery windows

【辨邻】 **A** A段虽有橱窗 the shop windows of Patisserie de la Rue de la Paix, 但讲的是路人围观最新甜品的画面, 没有把作品被师傅摆出的动作交代清楚——A段是Q42的源头, 不是Q40的源头。

the shop windows of Patisserie de la Rue de la Paix

41. Carême's knowledge of art and architecture helped him create extraordinary desserts out of ordinary ingredients.

Carême对艺术和建筑的知识帮助他用普通食材创造出非凡的甜点。

【答案】 **D** 段 (强锚点)

【锚点】 艺术建筑知识帮他做出非凡甜品

【定位】 Carême would often spend his free afternoons at the nearby National Library reading books on art and architecture. In the back room of the little bakery, his interest in design and his baking talent combined to work wonders—he shaped delicious masterpieces out of flour, butter and sugar.

Carême常在下午闲暇时去附近的国家图书馆读艺术和建筑方面的书。在小面包店的后屋里, 他对设计的兴趣与烘焙才能结合起来, 创造奇迹——他用面粉、黄油和糖做出美味的杰作。

【改写】 knowledge of art and architecture ↔ **reading books on art and architecture**

读书 = 获得知识

create extraordinary desserts out of ordinary ingredients ↔

he shaped delicious masterpieces out of flour, butter and sugar

杰作 = 非凡甜品、基础原料 = 普通原料

helped him create ↔ **his interest in design and his baking talent combined to work wonders**

结合创造奇迹 = 帮助创造

【辨邻】 **E** E段虽然展示了建筑形状的作品 cookies in the shape of ruins of ancient Athens, 但只讲他做了什么, 没说他凭借的是艺术建筑知识——D段才是给出因的段。

cookies in the shape of ruins of ancient Athens and pies in the shape of ancient Chinese palaces and temples

42. Many people in Paris were eager to have a look at the latest sweet food made by Carême.

巴黎的许多人都渴望看一看Carême制作的最新甜食。

【答案】 **A** 段 (强锚点)

【锚点】 巴黎人争看最新甜品

【定位】 By 1814, people crowded outside the bakery, straining for a glimpse of the latest sweet food created by the young chef who worked inside.

到1814年，人们挤在面包店外，伸着脖子想瞥一眼店里这位年轻厨师做出的最新甜品。

【改写】 Many people in Paris ↔ **people crowded outside the bakery**

人群聚集 = 许多人

were eager to have a look at ↔ **straining for a glimpse of**

伸长脖子瞥一眼 = 迫切想看一眼

the latest sweet food made by Carême ↔

the latest sweet food created by the young chef who worked inside

young chef who worked inside = Carême

43. Carême became extremely wealthy by cooking for rich and socially ambitious families.

Carême通过为富有且有社交抱负的家庭烹饪而变得极其富有。

【答案】 **H** 段（强锚点）

【锚点】 为有钱有社交野心的家庭做饭暴富

【定位】 Never afraid to talk up his own accomplishments, a boastful Carême made a fortune as wealthy families with social ambitions invited him to their kitchens.

Carême从不羞于自夸，这位爱吹自己的厨师大赚一笔——有社交抱负的富贵家庭纷纷请他进厨房做菜。

【改写】 became extremely wealthy ↔ **made a fortune**

made a fortune = 变得极其富有

cooking for rich and socially ambitious families ↔

wealthy families with social ambitions invited him to their kitchens

请进厨房 = 为之做饭、wealthy = rich、with social ambitions = socially ambitious

【辨邻】 **F** 段 a profitable connection for Carême 也讲获利，但获利来自Talleyrand的贵族人脉，不是陈述句所指的有社交抱负的富贵家庭——F段是Q38的源头。

Talleyrand's association with French nobility would prove a profitable connection for Carême

44. Carême's writings dealt with fundamental cooking principles in a systematic way.

Carême的著作以系统化的方式论述了基本的烹饪原理。

【答案】 **K** 段（强锚点）

【锚点】 著作系统讲基本烹饪原理

【定位】 His manuals including The Royal Parisian Baker and the massive five-volume Art of French Cooking Series (1833-1847, completed after his death) first systematized many basic principles of cooking, complete with drawings and step-by-step directions.

他的手册包括《王室巴黎面包师》和五卷本的《法国烹饪艺术》（1833-1847，身后完稿），首次把许多烹饪的基本原理系统化，配有插图和分步说明。

【改写】 writings ↔ **manuals ... cook books**

写作 = 手册/食谱书

dealt with fundamental cooking principles ↔ **systematized many basic principles of cooking**

fundamental = basic、deal with = systematize 的弱化

in a systematic way ↔ **systematized**

副词短语 = 动词化

【辨邻】 J J段讲他发明 four "mother sauces" 与制服 the standard chef's uniform，是他在厨房里的发明，不是陈述句所指的著作内容（K段才讲他著作里如何系统化原理）。

Carême created his four "mother sauces."

45. Carême's contribution to French cooking was revolutionary.

Carême对法国烹饪的贡献是革命性的。

【答案】 B 段（弱锚点）

【锚点】 对法国烹饪的贡献是革命性的

【定位】 But in his short lifetime, which ended exactly 184 years ago today, he would forever revolutionize French gourmet food, write best-selling cook books and think up magical dishes for royals and other important people.

但在他短暂的一生——结束于184年前的今天——他将永远革新法国美食，写出畅销食谱，并为皇室与其他要人构思出神奇的菜品。

【改写】 contribution to French cooking was revolutionary ↔

he would forever revolutionize French gourmet food

revolutionize = make a revolutionary contribution

【辨邻】 N N段 there was just Carême, the top chef who elevated dining into art 是把就餐提升为艺术的历史回顾，强调他作为开创者的地位，但没有 revolutionary 这一同根词的对应。陈述句指定的总评词是革命性的，与B段同根直达更对位。

there was just Carême, the top chef who elevated dining into art

PARAGRAPH MAP • 段落主旨图

14 个段落各讲了什么

逐段一句主旨 + 该段最具区分度的「信息指纹」，是逐句回扫定位的工作台。

A 开篇场景描写：1814年巴黎和平街糕点店外人群聚集，争看年轻厨师做出的最新甜品，引出主角登场。

信息指纹 1814年和平街糕点店外的围观人群

B 介绍主角名字Carême，并概括其一生贡献：革新法国美食、写畅销食谱、为皇室设计菜品。

信息指纹 总结其一生革命性贡献

C Carême的童年与早期学徒经历：贫家出身、被遗弃、8岁做厨房帮工、15岁拜知名甜品师Bailly为师。

信息指纹 拜知名甜品师Bailly为学徒

D Carême学得快，师傅鼓励他读书写字，他常去国家图书馆读艺术与建筑的书，把设计兴趣与烘焙才能结合起来。

信息指纹 把艺术建筑知识融入烘焙

E 少年Carême做出可食用的著名建筑复制品（古雅典遗迹饼干、中国宫殿庙宇形状的派），师傅Bailly把这些作品摆在橱窗里展示。

信息指纹 师傅把作品摆橱窗展示

F 法国外交官Talleyrand赏识Carême，让他为城堡设计全年菜单，这次试炼成功，Talleyrand与法国贵族的关系也成了Carême日后获利的人脉。

信息指纹 外交官Talleyrand提供贵族人脉

G 拿破仑请Carême进宫，1810年Carême为拿破仑与玛丽-路易丝婚礼设计蛋糕；他是首批同时注重菜品外观与味道的现代厨师。

信息指纹 首创兼顾外观与味道

H 1816年起Carême开启烹饪之旅：去英国为摄政王乔治四世做菜，又跨越大陆为俄国沙皇亚历山大一世办宴；爱社交的富贵人家请他做饭让他赚得盆满钵满。

信息指纹 为富贵社交家庭烹饪暴富

I Carême的菜品陈列成为法国高端餐饮的象征：丰盛、华美、震撼；1817年为俄国大公尼古拉访问乔治四世布莱顿亭做的宴会有120道菜。

信息指纹 1817年布莱顿亭120道菜大宴

J Carême在贵族家庭间游走，开创法国美食新艺术：发明四种母酱、完善舒芙蕾、引入标准厨师制服（白色双排扣外套与高白帽）。

信息指纹 四种母酱与白色厨师服

K Carême在烹饪间隙写食谱，包括《王室巴黎面包师》和五卷本《法国烹饪艺术》；他首次把许多基本烹饪原理系统化，配以插图和分步指引。

信息指纹 食谱首次系统化烹饪原理

L 讽刺的是，正是厨房送走了Carême：长期在密闭厨房煤火边工作损坏了肺，1833年1月12日他在年近50岁前去世。

信息指纹 煤火密闭厨房损肺早逝

M Carême生前自信地超越了对自己厨房短暂统治的看法，他想为古典与现代烹饪立美的标准，并向后世证明19世纪法国厨师最为出色。

信息指纹 向后世证明法国厨师最出色

N 几十年后另一位大厨Escoffier在Carême的法国菜概念上继续发展，但最开始只有Carême一人把就餐提升为艺术。

信息指纹 Escoffier承接其衣钵

SENTENCE INSIGHTS • 句子精讲

4 句真题句逐层精讲

下列真题句各有独立的句子解析页——中文翻译、结构树逐层拆解、成分与时态、考点讲解与真题高频词。点击句子进入完整解析。

French Emperor Napoleon Bonaparte was known to be unimpressed by the declining taste of early 18th century cooking, but under pressure to entertain Paris's high society, he too called Carême to his kitchen at Tuileries Palace.

G段，第1句

并列转折结构("but" 连接两个主句)在四六级和考研阅读中极为常见,且第一个主句的被动语态加不定式、第二个主句的状语前置均为典型句式;掌握该结构后可大量复用于理解类似并列转折句和状语位置变化的句子

Later, in his cook books, he would often include a sketch of himself, so that people on the street would be able to recognize—and admire—him.

H段，第4句

"so that" 引导目的状语从句是四六级和考研阅读中的高频句式,情态动词 "would" 表示过去习惯的用法也属于常考点。本句结构典型,学习者掌握后可以在大量真题中复用,迁移性强。

In the end, however, it was the kitchen that did Carême in.

L段，第1句

强调句 'It is/was ... that/who' 是四六级和考研阅读中的高频句式，且本句用法标准、结构完整，极具代表性。掌握后可直接迁移到大量真题句子的分析中。

Decades of working over coal fires in tight, closed spaces with little fresh air (to ensure his dishes would not get cold) had fatally damaged his lungs.

L段，第2句

本句涵盖主语（长主语）、谓语（过去完成时）、宾语、后置定语（多层介词短语）、目的状语（不定式 + 宾语从句）、程度状语等丰富成分；长主语与谓语的隔离、多层修饰的归属判定、目的状语与定语的区分，均为典型易错点，适合作为成分划分的综合练习句。

HIGH-FREQUENCY • 真题高频词

本篇出现的 93 个英语四级真题高频词

下列单词既在本篇真题中出现，又是 **英语四级** 历年真题的高频词（在该考试真题中出现的句子数均不少于 8）。每个词标注本篇 出现次数与该考试真题句频，点击可查看该词的释义、音标、词形与真题例句。

chef B1

n. 厨师长

本篇14次 · 真题 17 句

would A1

aux. (will 的过去式) 将要, 会

本篇10次 · 真题 466 句

cooking A1

n. 烹饪

本篇7次 · 真题 59 句

later A1

adv. 以后, later

本篇4次 · 真题 70 句

grand B1

adj. 宏伟的

本篇3次 · 真题 23 句

appearance B1

n. 外貌

本篇3次 · 真题 18 句

creation B2

n. 创造

本篇3次 · 真题 12 句

dining A2

n. 进餐

本篇3次 · 真题 10 句

design B1

n. 设计

本篇2次 · 真题 132 句

decade B1

n. 十年

本篇2次 · 真题 99 句

connection B1

n. 联系

本篇2次 · 真题 61 句

display B1

v. 展示

本篇2次 · 真题 38 句

principle B2

n. 原则, 准则

本篇2次 · 真题 26 句

flavor B1

n. 味道

本篇2次 · 真题 15 句

royal B1

adj. 王室的

本篇2次 · 真题 14 句

extraordinary B2

adj. 非凡的

本篇2次 · 真题 13 句

lifetime B1

n. 一生, 终生

本篇2次 · 真题 13 句

wealthy B2

adj. 富有的

本篇2次 · 真题 11 句

accord C1

n. (国家、团体间的) 协议

本篇1次 · 真题 174 句

benefit B1

n. 好处

本篇1次 · 真题 169 句

local A2

adj. 当地的

本篇1次 · 真题 150 句

learning A1

n. 学习

本篇1次 · 真题 120 句

focus B1

n. 重点

本篇1次 · 真题 107 句

stress B1

n. 压力

本篇1次 · 真题 102 句

challenge B1

n. 挑战

本篇1次 · 真题 80 句

decline B2

v. 下降

本篇1次 · 真题 73 句

pressure B1

n. 心理压力

本篇1次 · 真题 63 句

creative B1

adj. 有创造力的

本篇1次 · 真题 55 句

damage B1

n. 损害

本篇1次 · 真题 55 句

ensure B2

v. 确保

本篇1次 · 真题 54 句

image A2

n. 形象, 印象

本篇1次 · 真题 52 句

fashion B1

n. 时尚; 流行款式

本篇1次 · 真题 45 句

generation B2

n. 一代人

本篇1次·真题44句

writing A2

n. 写作

本篇1次·真题40句

talent B1

n. 天赋

本篇1次·真题39句

concept B2

n. 概念

本篇1次·真题38句

enhance B2

v. 提高

本篇1次·真题37句

feature B1

n. 特征

本篇1次·真题37句

exactly B1

adv. 精确地

本篇1次·真题36句

extremely B1

adv. 极其

本篇1次·真题34句

recognize B1

v. 认出

本篇1次·真题34句

series B1

n. 系列

本篇1次·真题31句

childhood A2

n. 童年

本篇1次·真题30句

association B2

n. 协会

本篇1次·真题28句

capture B1

v. 捕获

本篇1次·真题26句

beginning A1

n. 开始

本篇1次·真题25句

classical B2

adj. 古典的

本篇1次·真题25句

block A2

n. 街区

本篇1次·真题24句

central B1

adj. 主要的

本篇1次·真题 24 句

combine B1

v. (使) 结合、组合

本篇1次·真题 23 句

equal A2

adj. 相等的

本篇1次·真题 23 句

massive B2

adj. 巨大的, 大量的

本篇1次·真题 23 句

reader A2

n. 读者

本篇1次·真题 23 句

beauty A2

n. 美

本篇1次·真题 22 句

crowd A2

n. 人群

本篇1次·真题 22 句

ordinary B1

adj. 普通的

本篇1次·真题 21 句

ambitious B2

adj. 有雄心的

本篇1次·真题 20 句

contribution B2

n. 贡献

本篇1次·真题 20 句

greatly B1

adv. 非常

本篇1次·真题 20 句

journey A2

n. 旅行, 旅程

本篇1次·真题 20 句

entire B1

adj. 整个的

本篇1次·真题 19 句

ingredient B1

n. (烹饪) 食材, 原料

本篇1次·真题 18 句

clothing A2

n. 衣服

本篇1次·真题 17 句

abandon B2

v. 离弃

本篇1次·真题 16 句

latest B1

adj. 最新的

本篇1次·真题 16 句

accomplishment B2

n. 成就

本篇1次·真题 15 句

eager B1

adj. 热切的

本篇1次·真题 15 句

fancy B1

v. 想要

本篇1次·真题 15 句

neighborhood B1

n. 街区

本篇1次·真题 14 句

ambition B2

n. 雄心

本篇1次·真题 13 句

drawing A2

n. 图画

本篇1次·真题 13 句

mystery B1

n. 神秘的事物;难以理解的事

本篇1次·真题 13 句

suddenly A2

adv. 突然地

本篇1次·真题 13 句

uniform B1

n. 制服

本篇1次·真题 13 句

convey B2

v. 传达、表达 (信息、思想、感情等)

本篇1次·真题 12 句

highlight B2

n. 最精彩的部分

本篇1次·真题 12 句

continent A2

n. 大陆

本篇1次·真题 11 句

fortune B2

n. 财富

本篇1次·真题 11 句

strain B2

n. 压力

本篇1次·真题 11 句

bride B1

n. 新娘

本篇1次·真题 10 句

exchange

B1

n. 交换

本篇1次 · 真题 10 句

fundamental

B2

adj. 基本的

本篇1次 · 真题 10 句

lung

B1

n. 肺

本篇1次 · 真题 10 句

profitable

B2

adj. 盈利的, 有利可图的

本篇1次 · 真题 10 句

systematic

C1

adj. 系统的

本篇1次 · 真题 10 句

exhibit

B2

v. 展览

本篇1次 · 真题 9 句

outstanding

B2

adj. 杰出的, 出色的

本篇1次 · 真题 9 句

revolution

B2

n. 革命

本篇1次 · 真题 9 句

ruin

B2

v. 毁坏

本篇1次 · 真题 9 句

teenage

A2

adj. 十几岁的

本篇1次 · 真题 9 句

castle

A2

n. 城堡

本篇1次 · 真题 8 句

manual

B1

adj. 手工的

本篇1次 · 真题 8 句

symbol

B2

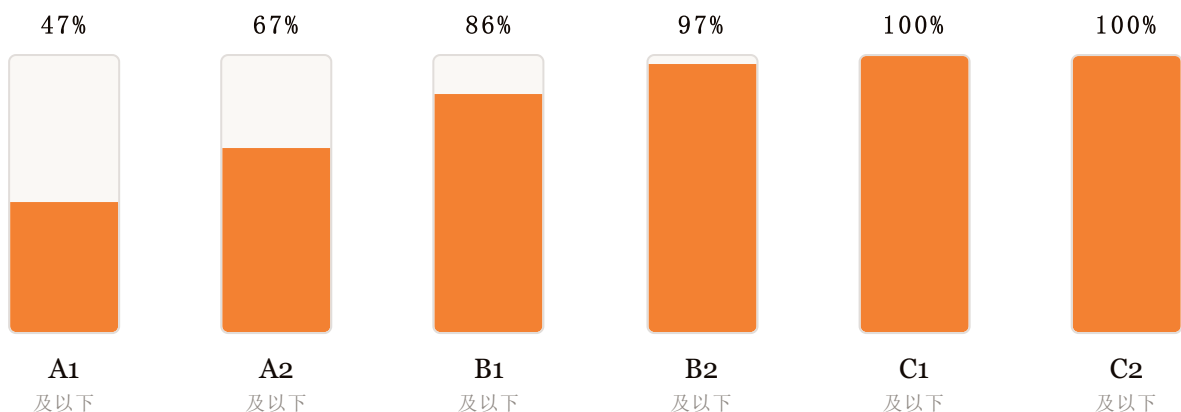
n. 象征

本篇1次 · 真题 8 句

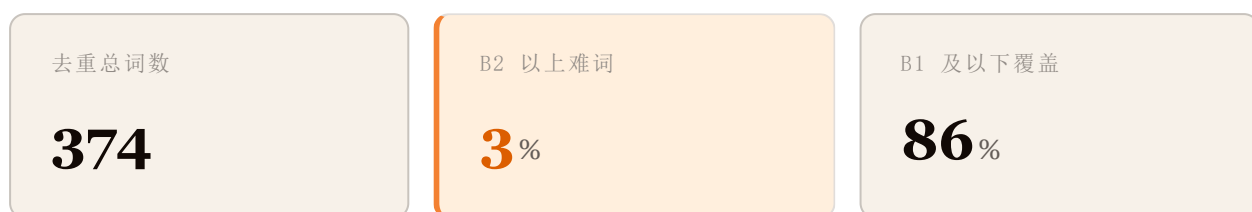
VOCABULARY · 词汇难度分布

全文 374 词按 CEFR 难度累积覆盖

全文去重后共 374 个单词, 按欧框 CEFR 等级统计。每根柱表示「该等级及以下」的累积占比 (CDF), 最右一柱为 100%。B2 以上 (C1/C2) 为高阶词, 本篇共 13 个 · 约 3%。



每柱为「按 CEFR 等级及以下」的累积覆盖率 (CDF) · 数据为全文去重词 374 个 · 末柱为 100%



英语四级 2018年12月·第2套 · 全卷构成

Part I	写作	题目解析 →
Part II	听力	题目解析 →
Part III Section A	完形填空（选词填空）	题目解析 →
Part III Section B	长篇阅读（信息匹配）	本题
Part III Section C (1)	阅读理解（四选一）	题目解析 →
Part III Section C (2)	阅读理解（四选一）	题目解析 →
Part IV	汉译英（段落翻译）	题目解析 →