

■問題 1. 次の英文を読み、次の問いに答えなさい。

(20点)

Around 2015, the staff of the National Center for Global Health and Medicine (NCGM) in Shinjuku, Tokyo, began noticing an increase (A) inquiries from foreign nationals searching for hospitals or clinics (B) their native language was spoken. Around the same time, we began receiving a growing number of queries from other area institutions that were struggling to communicate with non-Japanese-speaking patients and wondering if we could lighten their burden.

Of course, foreign tourists, students, and businesspeople have long gravitated to Tokyo, but few neighborhood hospitals or clinics had to deal with non-Japanese-speaking patients on a regular (1). When forced to do so, they relied on friends or acquaintances to interpret or simply improvised, using gestures, pictures, and so forth.

Concern over the capacity of our healthcare system to accommodate foreign patients has likewise spread and escalated. The government plans to <u>wheef up</u> medical interpreting, but this approach fails to acknowledge the breadth and urgency of the problem. Clear communication can be a matter of life and death for our patients.

In the hospital (B) I work, non-native speakers of Japanese account for 12% of all first-time outpatient visits. Here, interpreting for patients and their families has become (2). But not all municipalities or facilities are so equipped. (3), demand for healthcare services from foreign nationals is expected to soar further in the coming years, as the Japanese government pursues its target of 40 million inbound tourists by 2020.

Medical communication can be challenging in the best of circumstances. A verbal explanation delivered by a Japanese physician or nurse to a Japanese patient is often insufficient to convey everything the patient needs to know. To fulfill their obligation to inform and explain, healthcare providers frequently (4) such face-to-face discussions with written materials. Viewed from this perspective, providing a qualified interpreter seems like the bare minimum a healthcare facility should do for a patient who speaks no Japanese. (5) in many cases, the facility has neither in-house interpreting staff nor funding to pay for outside interpreters.

Cultural competence is another challenge for Japanese healthcare facilities in dealing with non-Japanese patients and their families. For example, very few Japanese hospitals are in a position to accommodate a female Muslim patient who will only agree to be seen by a female (3) practitioner. (Hori Narumi, "Battling for Multicultural Healthcare: A Report from the Trenches"

Nippon.com より一部抜粋・改編)

③ 外国人の患者による医療対応のニーズがさらに高まると想定されるため、政府は 2020 年まで

4 外国人の患者を受け入れる場合、考慮しなければならないこととして、言語に関する問題と文

に訪日外国人 4000 万人達成を目指している。

化的背景に関する問題があると考えられる。

■問題 2. 次の英文を読み、問いに答えなさい。

(21 点)

Japanese cuisine is sustained by the rich variety of ingredients available from (1)fertile seas and land. Japanese people are attuned to nature and keenly aware of their reliance on its bounty. They express gratitude for the blessings of nature with the customary expressions "Itadakimasu" — I gratefully receive the blessings of this food — before eating and "Gochisosama" — I have (a) the feast — after eating. [A] Distinct changes accompany the four seasons, and enjoyment of those changes provides the underlying motifs for Japanese arts, crafts and literature. In cuisine as well, reoccurring patterns and references, like the plum and cherry blossoms of spring, express attention to the beauty of the seasons.

One of the appealing qualities of Japanese food is that it is healthy. [B] Relatively few ingredients contain animal fat, and those that do, like fish, are sources of largely unsaturated fats, which are good for the body. This cuisine is closely tied to traditions that (b) ties in the family and community.

Japanese cuisine, which is developed in tandem with a respect for nature, is centered around rice as a (2)staple food. [C] In the case of the fine kaiseki food served in restaurants, sake — alcohol made from rice — often (c) cooked rice, but for ordinary household meals rice and soup are the basic dishes, eaten together with side dishes and pickles. There are two main kinds of rice: so-called uruchimai or non-glutinous rice and mochi-gome or (3)glutinous rice, and it is uruchimai that is used for making sake, vinegar, and miso, as well as the cooked rice eaten at meals. Mochi-gome is an (4)indispensable food that is used for mochi and sweets, and for steaming with red adzuki beans to make the (d) "red rice" (sekihan) for celebratory occasions.

The basic flavor of Japanese food is umami. Umami has been shown to be the "fifth taste," (e) from four scientifically identified tastes of sweetness, sourness, saltiness, and bitterness. In order to accentuate the umami in ingredients, the Japanese succeeded some 500 years ago in mastering techniques for making dashi so that only the umami elements from kombu and dried bonito flakes are released. Around 200 or 300 years ago, a great many cookbooks were published, and most of them stressed the importance of using good dashi and recorded the methods for making it. This deep attachment to dashi led to Japanese scientist Ikeda Kikunae's 1908 discovery of monosodium glutamate (MSG), which is the umami element in kombu. Broth made from katsuobushi bonito flakes and kombu remains the basic flavoring of Japanese food, but it is difficult to make properly without using the soft water (f) in Japan. [D]

Water in Japan drains from mountain regions over comparatively short distances before flowing into the sea, so hard water resulting from seepage through rock is (g) and most water is soft and quite (h) impurities. Water commands a very important position in Japanese cuisine, as evidenced by preparation techniques that use large quantities of water such as soaking to remove bitterness (sarasu) or rinsing to (i) fiber (shimeru). Foods like tofu and vegetables like daikon may contain more than 90 percent water, also demonstrating the extent to which Japanese food depends on abundant supplies of good, fresh water.

(Kumakura Isao: What Is Japanese Cuisine? より)

英語—問題用紙 4 各問題に対する解答は別紙解答用紙の所定の解答欄に記入すること。
(2019 年度)
2-1 下線部(1)~(4)の単語の意味に最も近い語を一つ選びなさい。解答は、マークシートの 7 ~ 10 にマークすること。 (各 2 点× 4 = 8 点)
(1) ① fundamental ② measurable ③ productive ④ profound 7 (2) ① consistent ② nutritious ③ digestive ④ principal 8 (3) ① crispy ② sticky ③ moist ④ tasteful 9 (4) ① alternative ② essential ③ affordable ④ enriched 10 2-2 空欄(a)、(c)、(h)に入れるのに最も適するものを一つ選びなさい。解答は、マークシートの
2-2 空欄(a)、(c)、(h)に入れるのに取も過するものを う返しなさい。所書は、、 ラン 1 1 1 12 、 13 にマークすること。 (各 2 点×3=6 点)
(a) ① made use of ② had a good command of ③ accompanied with
4 partaken of 2 make way for 3 goes well with
4 compares with
(h) ① lots of ② instead of ③ free of ④ parts of
2-3 文脈から、空所(b)(d)(e)(f)(g)(i)に入る語の組み合わせとして最も適切なものを一つ選びなさい。解答は、マークシートの 14 にマークすること。 (3点)
①(b)tighten—(d)distinct—(e) auspicious—(f)prevalent—(g)scarce—(i)cement ②(b)cement—(d)distinct—(e)prevalent—(f)scarce—(g)auspicious—(i)tighten ③(b)tighten—(d)auspicious—(e) distinct—(f)scarce—(g)prevalent—(i)cement ④(b)cement—(d)auspicious—(e)distinct—(f)prevalent—(g)scarce—(i)tighten
2-4 本文の内容に一致するものを一つ選びなさい。解答は、マークシートの 15 にマークすること。 (2 点)
① 和食が健康的なのは、食材として米をよく使っているからである。 ② 和食の調理において、食材の下ごしらえと良い出汁を取ることは、大事な過程のひとつである。 ③ 旨味は、甘味・酸味・塩味・苦味を絶妙に混ぜ合わせた日本独自の味である。
④ 日本において昆布と鰹節から取り出される成分が旨味として意識され始めたのは、つい最近の ことである。
2-5 次の英文が入る最も適切な位置を文中の $[A]\sim[D]$ の中から一つ選びなさい。解答は、マークシートの 16 にマークすること。 (2 点)
Japanese cuisine is also a canvas for the beauty of nature.
①[A] ②[B] ③[C] ④ [D]

Japan contains a wide variety of people with different personalities. Nevertheless, it is possible to generalize about some common attributes of the Japanese character.

An important characteristic of the Japanese is group solidarity. There are many groups that one might belong to — one's family, a group of classmates, one's company and of course one's country. (1) Japanese people put much importance on their involvement in these various groups, and exclusion from a group is a serious problem for some Japanese people.

The importance of the group has a powerful effect on Japanese behavior. (2) The strong work ethic and tendency to conform are both explained by the Japanese desire to have good relations within their groups. Because of the importance of maintaining group harmony, the Japanese often speak in ambiguous ways. They might employ tatemae, which is the polite behavior that is expected in public. Their true feelings, or honne, are kept hidden. All cultures do this, of course, but non-Japanese find it especially difficult to interpret Japanese tatemae.

(3)One interesting aspect of Japanese group dynamics is giri. Giri is one's social obligations to society or to an individual — especially with regard to returning favors. On some occasions, giri comes into conflict with *ninjo*, which is one's true and natural feelings.

(4) Confucianism had an influence on the development of Japanese culture and therefore the Japanese are very aware of hierarchical structures. This extends to all levels of society. It is uncommon for Japanese to directly disagree with a doctor, a professor or an employer. Even the language is affected by one's place in the social order. For example, younger employees must speak respectfully to older employees, and shopkeepers use very polite language when speaking to customers.

Another interesting aspect of Japanese behavior is amae, which roughly translates as a desire to depend upon others. (5) In the social hierarchy, it is expected that seniors look out for their juniors. This interdependence is more pronounced in Japanese society than in the West because Japanese place less emphasis on individual independence.

(Eguchi Hiroyuki & Daniel Dumas: Japanese Character より)

(各 3 点×5=15 点)

下線部分(1)の日本語訳として最も適切なものを選びなさい。解答はマークシートの 17 にマー 3-1 クすること。

······ (2019 年度) ······

- ① 日本人はこうした多様な集団と関係を保つことをとても重視するため、各集団と偏りなく活動することが重要な問題となる。
- ② 日本人はこのような多様な集団に所属することをとても重視するため、ある集団から別の集団 に所属を移すことは、人によって深刻な問題となる。
- ③ 日本人はこれらのさまざまな集団に関わることをとても重視するため、ある集団から排除されることは、人によって深刻な問題となる。
 - ④ 日本人はこれらのさまざまな集団に関わることをとても重視するため、どれかひとつの集団とでも対立してしまうことは、人によって深刻な問題となる。
- 3-2 下線部分(2)の日本語訳として最も適切なものを選びなさい。解答はマークシートの 18 にマークすること。
 - ① 確固とした労働倫理や、他人への甘えを許さぬ環境はどちらも、日本人が集団内で良好な人間 関係を維持したいという願望があるからだということで説明できる。
 - ② 強い集団意識にもとづく労働方針や、集団内における居心地の良さを求めようとする傾向はどちらも、日本人が集団内で良好な人間関係を築きたいという願望があるからだということで説明できる。
 - ③ 厳しい職場環境や、相互依存の傾向は、日本人が集団内で円満な人間関係を維持したいという願望があるからだということで説明できる。
 - ④ 強い労働倫理観や、他人と合わせようとする傾向はどちらも、日本人に集団内で円満な人間関係を保ちたいという願望があるからだということで説明できる。
- 3-3 下線部分(3)の日本語訳として最も適切なものを選びなさい。解答はマークシートの 19 にマークすること。
 - ① 日本の集団の上昇志向がもっとも顕著に表れた興味深い側面は、「義理」の概念である。義理 とは、社会や個人に対する貢献の意識、特に、恩恵を受けた相手に特権を与えるというもので ある。
 - ②日本人の集団心理の原動力となっているもののうち興味深い側面は、「義理」の概念である。 義理とは、社会や個人に対する義務、特に、恩恵を受けた相手に報いを果たすというものであ る。
 - ③ 日本人の集団意識がもっとも顕著に表れた興味深い側面は、「義理」の概念である。義理とは、社会や個人に対する報奨の慣習、特に、恩恵を受けた相手に利益を還元するというものである。
 - ④ 日本人の集団心理が活発化されたもののうち興味深い事象のひとつは、「義理」の概念である。 義理とは、社会や個人に対する感謝の念、特に、恩恵を受けた相手を常に支持するというものである。

3-4 下線部分(4)の日本語訳として最も適切なものを選びなさい。解答はマークシートの 20 にマークすること。

- ① 戦後の混乱は日本文化の発展に強い影響を与えてきたため、日本人は社会階層に対して批判的な面がある。
 - ② 戦後の混乱は日本文化の発展に大きな影響を与えてきたため、日本人は上位の社会階級に分別されることを強く意識している。
 - ③ 孔子の教えは日本文化の発展に強い影響を与えてきたため、日本語の構造にもその意識が強く 反映されている。
- ④ 儒教は日本文化の発展に強い影響を与え、そのため日本人は、階級意識が極めて強い面がある。
- 3-5 下線部分(5)の日本語訳として最も適切なものを選びなさい。解答はマークシートの 21 にマークすること。
 - ① 日本の社会階層では、年長の者が年下の者の面倒を見ることが求められる。日本社会における このような相互依存は、欧米社会よりも顕著であり、このことは日本人が、個人の自立をあま り重視しないという傾向にあることで説明がつく。
- ② 日本の社会階層では、年長の者が年下の者を監督することが求められる。日本社会におけるこのような相互関係は、欧米社会よりも浸透しており、このことは日本人が、個人の自立をあまり奨励しないという傾向にあることで説明がつく。
 - ③ 日本の社会階層では、年長の者が年下の者の優位に立つことが望まれる。日本社会におけるこのような年功序列の概念は、欧米社会よりも顕著であり、このことは日本人が、個人の自立をあまり重視しないという傾向にあることで説明がつく。
 - ④ 日本の社会階層では、年長の者が年下の者を評価することが求められる。日本社会におけるこのような相互関係は、欧米社会と比べて特徴的であり、このことは日本人が、個人の自立をあまり強調しないという傾向にあることで説明がつく。

英語一問題用紙 8 各問題に対する解答は別紙解答用紙の所定の解答欄に記入すること。
(2019 年度)
(2010 1 22)
■問題 4. 次の日本語で書かれた下線部の内容を英語で端的に表現する場合、最も適切なものはどれか。 それぞれ解答を一つ選び、マークシートの 22 ~ 27 にマークすること。
(各 4 点×6=24 点)
4-1 A: 日本全国の名物を食べたいのですが、遠いとなかなか行けませんよね。 22 B: そういう時は、百貨店の物産展とか食フェスに行けばいいと思いますよ。
① I recommend going to the food fairs in a department store or a food festival.
② I recommend you to go food fairs in a department store or a food festival.
3 Food fairs in a department store or food festivals are best to go.
④ Food fairs in a department store or food festivals are good for you to go.
4-2 A: これ、何だと思いますか。 23
B: 花に見えますが、お寿司ですよね。確か、細工寿司って言うんでしたよね。
A: 細工寿司は季節のものをかたどって、季節感を表現した職人技が成せるお寿司です。
De They say the water had rises to the point where the castle was almost shally submersed
① Saiku-zushi is a sushi of the season that the craftspeople make.
② Saiku zushi is that skilled craftsperson make sushi seasonal themes can be evoked.
3 Saiku-zushi is a special case of sushi that represents the season by a craftsperson.
4 Saiku-zushi is an art of shaping sushi into decorative forms that give us the feeling of the
season.
4-3 A: 地吹雪体験ツアーをテレビで見ました。東北の冬は極寒なのですね。 24
B: 東北の魅力を一つ挙げるとすると、寒い冬にお祭りがあることです。弘前城雪灯籠祭、大館ア
メッコ市、なまはげ柴灯まつり、横手かまくら祭り、樹氷まつり まだまだたくさんありま
かっていて、なよなり来れようり、例子がよくも赤り、個水ようり よたよたたくさんめりよ
① One of the fascinating aspect of the Tohoku area is that there are the festivals in winter.
2 One of the most attractive points of the Tohoku region is the festivals held even in winter.
③ The Tohoku region is fascinated because they have the festivals even in winter.
④ I feel attractive to the festivals in the Tohoku area, especially in winter.
museum. The street there is called the Walking Poth of the Wind

4-4 A: 日本には「地獄」と呼ばれる場所がいくつかありますが、ご存知ですか?

25

- B: 北は登別の地獄谷、南は別府の血の池地獄まで、高温の温泉が湧き出ているところですよね。
- A: はい。温泉ですけれども入るのではなく光景を見るものなんです。熱すぎますからね。
- ① They can't go wrong with hot springs, but for just looking, not for bathing.
- 2 They are definitely hot spring pools, though you can't taking a bath.
- 3 They are not all hot spring for bathing, but for watching.
- 4 They are all boiling hot spring pools for viewing rather than bathing.
- 4-5 A: ここが備中高松城です。秀吉による水攻めで有名です。

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- B: 沼地に囲まれていたことから、難攻不落の城と言われていたのですよね。水をもって水を制した秀吉の発想力はすごいですね。
- A: 一説によると、城内にも浸水があったそうで、<u>高松城はほぼ全体が水没するくらいにまで水か</u> <u>さが増していたと言われています</u>。
- 1 They say the water had risen to the point where the castle was almost wholly submerged.
 - ② They say the castle was more or less submerged by the water rise.
 - ③ It is said that as the water was rising, it was submerging the castle.
 - ④ It is said that the castle was indeed submerged as entirely as expected.
- 4-6 A: 三鷹の森ジブリ美術館へ行かれるなら、中央線の三鷹駅で降り、南口に向かってください。
 - B: スタジオジブリがデザインしたバスに乗れるんですよね。

27

- A: はい、でも歩いても行けます。

 <u>玉川上水沿いを東に向かって歩けば着くのですが、そこは「風</u>の散歩道」と呼ばれています。

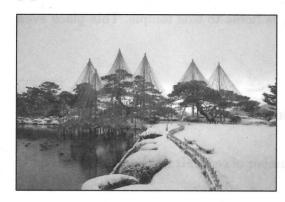
 駅から 15 分くらいですから。
- ① You had better get to the museum walking along the water named "Tamagawa Jyosui", but the street is called "the Walking Path of the Wind".
- ② You can reach the museum on foot through walking alongside the river named "Tamagawa Jyosui". In addition, the canal is also called "the Walking Path of the Wind".
- ③ Walking along "Tamagawa Jyosui" to the east will bring you to the museum soon.
- 4 If you follow the canal named "Tamagawa Jyosui" to the east, it will lead you towards the museum. The street there is called "the Walking Path of the Wind".

■問題 5. 次の用語や写真を英語で説明する場合、最も適切なものはどれか。それぞれの解答を一つ選 28

(各 4 点×5=20 点)

5-1

28



This is one of the three best gardens in Japan. Below is the famous museum near the garden.



- ① To the west of Ueno Park, this elegant park is considered one of Tokyo's most beautiful Japanese landscape gardens.
- ② In the Taisho period, this garden was created on part of the premises for Eguchi Teijo.
- ③ This is one of Japan's most beautiful and famous landscape gardens in Kagawa prefecture and is designated as a Special Place of Scenic Beauty.
- 4 This garden is famous for 3,000 ume trees which burst into a profusion of pinks and whites at the end of winter.
- 5 The city where this garden is located is linked to Tokyo by the Shinkansen, meaning you can arrive there in just two and a half hours from Tokyo.

5-2

29



This temple was built for Emperor Tenmu in 686. The main hall was designated as a Japanese National Treasure in December 2004.

- ① Situated on the top of a small mountain on the east side of Kyoto, this temple offers a commanding view of the city.
- 2 This temple is a sprawling complex located to the southeast of Nara City. The buildings are on the side of a mountain, with the main hall at the top.

......(2019 年度)

- ③ This is a Buddhist temple located in a residential neighborhood on the outer edge of Ueno Park in Tokyo.
- ④ This temple is a very popular spot in Onomichi among tourists and offers an amazing view of cherry blossoms in spring.
- ⑤ Mt. Shosha, at the northern edge of Himeji City, is home to this temple. This place even made an appearance in "The Last Samurai".

5-3 杉玉

30

- ① It is incense made from cedar leaves ground into a powder using a water mill. It is characterized by its natural cedar aroma.
- ② It is a round container made by bending shaved lumber of cedar. It has been used as a daily commodity such as bowls and lunch boxes.
- ③ It is a string of Buddhist prayer beads. It has 108 beads standing for the 108 worldly desires of a human. Worshippers hold it in their hands when they pray.
- 4 It is a large ornamental ball made with cedar leaves. It is hung under the eaves outside the front of a brewery to announce that new sake has been produced.
 - ⑤ It is a panel made of cedar and mainly used for partitions between verandas and rooms. It is also used instead of a wall.

5-4 溜席

31

- ① It is a box seat for four people in a sumo stadium or a kabuki theater. It is equipped with square floor cushions and the spectators can eat and drink during the matches or the performances.
- ② It is a ringside seat for a single spectator in a sumo stadium. It is also called *sunakaburi* as it is so close to the ring that sand kicked by sumo wrestlers may be sprayed onto the spectator.
 - ③ It is a reserved seat with a limited view in a theater or a stadium. It is less expensive due to its proximity to the viewing angle or the existence of stage settings or safety railings.
 - ④ It is a seat on the highest balcony in a theater. It is set up for the connoisseurs who come to the theater very often or for the spectators who want to watch a single act.
 - ⑤ It is a seat near *hanamichi* in a sumo stadium or kabuki theater. It is prepared for a special guest or a spectator who needs special assistance.

英語—問題用紙	12	各問題に対する解答は別紙解答用紙の所定の解答欄に記入すること。

...... (2019 年度)

5-5 山椒

32

- ① It is a mixture of chili pepper and six other spices. It is used as a flavoring to sprinkle over *soba* and *udon*. It is also used as a seasoning for broiled fish and meat.
- ② It is Japanese horseradish grown in clear water. It has a pungent spiciness and is used as a flavoring to enhance the taste of raw fish. It is also used as a condiment for cold *soba*.
- ③ It is a traditional Japanese spice with tongue-numbing spiciness. A little amount of its powder is used in a variety of Japanese dishes such as charcoal-broiled eel and grilled meat.
 - ④ It is Japanese basil. It is used in its raw state for seasoning in a variety of Japanese dishes and often comes with *sashimi*. The leaves are also eaten as tempura.
 - ⑤ It is Japanese ginger. It is chopped and used to add a fresh flavor to a variety of Japanese food. Its young shoots are enjoyed as a spring food.