

HOW TO ANSWER "EXPLAIN" TYPE QUESTION

如何回答解釋題



1

STEP 1: BEFORE YOU ANSWER

第一步：作答之前

- **READ THE QUESTION TWICE (OR THRICE!!)** 題目很重要，請多看一眼
 - **IDENTIFY THE QUESTION** 審題【看清楚是在問什麼】
 - **AVOID SILLY MISUNDERSTANDING/ MISREADING** 避免誤解/ 遺漏
- **READ THE MARKS** 看分數
 - **MARKS DETERMINE YOUR ANSWERING LENGTH** 作答內容取決於分數

2

STEP 2: ANSWERING REQUIREMENT

第二步：作答要求

- **MOST OF “EXPLAIN” TYPE QUESTION CARRIES 3 MARKS OR MORE**

大部分解釋題為**3**分或以上

- **3 PARTS** 三個部分

- | | | |
|---------------------------------|----------|-----------------------------------|
| • KNOWN FACT/OBSERVATION | 已知/觀察 | (1 MARK 一分) |
| • REASON/CHANGE/PROCESS | 原因/轉變/過程 | (1 MARK OR MORE
一分或更高) |
| • PURPOSE/RESULT | 功用/結果 | (1 MARK 一分) |

3

EXAMPLE : QUESTION

例子：問題

- **IT IS KNOWN THAT CURDS ARE FORMED WHEN VINEGAR IS ADDED INTO MILK. EXPLAIN THIS PHENOMENON. (3 MARKS)**

已知牛奶加入醋會產生凝乳。試解釋這個現象。【三分】

- **THIS IS A QUESTION WITH “KNOW RESULT”, SO WE ARE MORE INTO THE “CHANGE/PROCESS” BEHIND.**
這是一個帶有“已知結果”的問題，因此我們的着眼點在於“轉變/過程”

4

EXAMPLE : ANSWER (LONG)

例子：答案【長】

- **KNOWN FACT** 已知項
"VINEGAR IS AN ACID, IT LOWERS THE PH OF MILK"
 醋是酸性，會降低牛奶的酸鹼值。
- **CHANGE/ PROCESS** 轉變/過程
"MILK CONTAINS PROTEIN THAT CAN BE DENATURED BY THE CHANGE IN PH."
 牛奶含有蛋白質，會因酸鹼值轉變而變性。
- **RESULT** 結果
"THE LOWERED PH DENATURED MILK PROTEIN, INSOLUBLE MILK CURDS ARE FORMED."
 降低酸鹼值會令乳蛋白變性，形成不溶於水的凝乳。

5

EXAMPLE : ANSWER (SHORT)

例子：答案【短】

- **ADDING VINEGAR INTO MILK LOWERS THE PH, IT DENATURED MILK PROTEINS TO FORM INSOLUBLE MILK CURDS.**
 醋會降低牛奶酸鹼值，令乳蛋白變性，形成不溶於水的凝乳。
- **AS MARKER CAN STILL SEE THE KEY STATEMENTS FOR THIS QUESTION, YOU STILL GET THE FULL MARK.**
 評卷員仍能分辨答案的重點，你仍然獲得滿分。

6

LONG OR SHORT IS BETTER?

長還是短比較好？

- **EXAM IS A SPEED RUN!**

考試是與時間競賽！

- **IF YOU ARE UNSURE, USE LONG (3+ SENTENCE)**

如果有所猶疑，就用長版本【三句以上完整句子】吧！

- **YOU MAY NEED MORE (MORE THAN THE MARKS) SENTENCE TO DESCRIBE THE PROCESS, DON'T HOLD BACK.**

有時你需要更多的句子描述過程【比分數還多】，不用吝嗇。