

**Welcome to Stillman Translations preliminary onboarding assessment!**

This assessment has 5 sections. Make sure to follow the instructions and complete all the information needed.

The goal of this request is to analyze your performance and your potential.

Breathe in and out, and do your best. Hope we can count on you soon!

SECTION 1. INSTRUCTIONS

Below you will find a special instruction for section 3:

**Please make sure target text mirrors source format.*

**Normalize spaces.*

SECTION 2. GLOSSARY

In this section, you are required to complete this task:

**Extract four terms (cells 1 to 4) from the text in Section 3 that you consider are worth being in the glossary.*

	Source	Target
1	cytochrome P450 polymorphism	polimorfismo del citocromo P450
2	estragole	estragol
3	note by note cuisine	cocina nota a nota
4	benzo[a]pyrenes	benzopirenos

SECTION 3. TRANSLATION

Please, add your sample translation below (between 300-500 words). Bear in mind this should be the best sample of your work!

Source	Target
TOXICOLOGY This leads us to now consider the question of toxicology. Here again more studies are needed in particular when low doses of compounds are consumed for a long time. In this field, the scientific	TOXICOLOGÍA Esto nos lleva a preguntarnos acerca de la toxicología. Una vez más es necesario contar con más estudios, en especial cuando se consumen bajas dosis de compuestos por un largo período. En esta área, el potencial científico es altísimo ya que se descubren



<p>potential is huge, as beneficial effects are frequently discovered, such as cytochrome P450 polymorphism or, more recently, gene transfers between bacteria that are hosted by algae and bacteria of the human gut when algae are consumed</p> <p>A strange such case is estragole, which makes up to more than 50% of the total composition of the essential oils of tarragon and basil. The hydroxyl derivative of this compound seems to be toxic, but the reason why is not understood, and there is no particular incidence of liver cancer in populations consuming a lot of such plants.</p> <p>From a toxicity point of view, note by note cuisine will be no different from traditional cuisine, in which animal and plant tissues were never tested. It is a paradox of modern diet that novel foods are studied more than traditional food, and it is possible that some</p>	<p>efectos beneficiosos con frecuencia, como el polimorfismo del citocromo P450 o, lo que es más reciente, las transferencias genéticas entre bacterias que se hospedan en algas y bacterias del intestino humano cuando se consume alga.</p> <p>Un extraño ejemplo es el estragol, que representa más del 50% de la composición total de los aceites esenciales del estragón y la albahaca. El derivado de hidroxilo de este compuesto parece ser tóxico, pero el motivo no es muy claro y no hay ninguna incidencia en particular vinculada con el cáncer de hígado en las poblaciones que consumen estas plantas en vasta cantidad.</p> <p>Desde el punto de vista de la toxicidad, la cocina nota a nota no se diferencia de la cocina tradicional, en la que los tejidos de animales y plantas nunca fueron puestos a prueba. Es una paradoja de la dieta moderna que los nuevos alimentos se estudien más que los tradicionales, y es posible que algunos de estos últimos no serían permitidos si fuesen introducidos en el presente.</p> <p>La cocina nota a nota puede evitar la toxicidad con la simple medida</p>
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<p>traditional foods would not be allowed if they were introduced today.</p> <p>Note by note cuisine can avoid toxicity by simply not using the toxic compounds. For example, we can leave out benzo[a]pyrenes and avoid the toxic myristicin (6-allyl-4-methoxy-1,3-benzodioxole) from nutmeg; estragole; glycoalkaloids from potatoes and tomatoes; some glucosinolates from cabbages; some phenolics from plant tissues and so on. The public, however, can continue to do what they want, such as continue to consume barbecued products full of benzo[a]pyrens!</p> <p>The issues with the regulation of food products will then be analogous to the question of selling liquid nitrogen, ultrasonic probes and rotary evaporators to 'molecular cooks'. The evolution of practices will demand new regulations, as was the case when gas and electricity were introduced into homes. And we accept that</p>	<p>de no incorporar los compuestos tóxicos. Por ejemplo, podemos dejar a un lado los benzopirenos y evitar así la miristicina tóxica (6-alil-4-metoxi-1,3-benzodioxol) de la nuez moscada, el estragol, los glicoalcaloides de la papa y el tomate, algunos glucosinolatos del repollo, algunos fenólicos de tejidos vegetales y otros más. La gente, sin embargo, puede seguir haciendo lo que desee, ıcomo seguir consumiendo productos asados llenos de bonzopirenos!</p> <p>Los problemas con las regulaciones de alimentos serán, por ende, similares al debate por la venta de nitrógeno líquido, sondas ultrasónicas y evaporadores rotativos a "cocineros moleculares". El desarrollo de las prácticas exigirá nuevas regulaciones, así como cuando el gas y la electricidad se introdujeron en los hogares. Sabemos que con seguridad habrá accidentes; no porque la cocina nota a nota sea más peligrosa que los cuchillos o el gas, sino porque el mundo culinario, como cualquier comunidad, tiene su porcentaje de personas incautas, ıcomo un hombre alemán que puso nitrógeno líquido en una botella</p>
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there will almost certainly be accidents, not because note by note cuisine is more dangerous than knives or gas, but because the culinary world, as in any community, has its proportion of incautious people, such as a German man who put liquid nitrogen in a closed bottle!	cerrada!
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SECTION 4. QUESTIONS AND COMMENTS

We also need to check your capacity to spot potential issues beforehand.

In the table below, please list your questions and comments in relation with this test:

- 1. Challenging sections from the source text or sections you are unsure of should be copied or inserted into the **Source Text** column.*
- 2. Write your translation in the **Target Text** column.*
- 3. Doubts and comments should be written in English.*

Source Text	Target Text	Question / Comment (in English)
benzo[a]pyrens	bonzopireno	Is this a typo or some sort of mistake? It looks like a reference mark.
essential oils	Aceites esenciales	Aren't essential oils used in aromatherapy? Or does this refer to plant natural oils?

SECTION 5. REFERENCES

In the table below, please list the reference material you have consulted to carry out this test.

- Please introduce the **Reference source** (including publisher and full title as appropriate) in the first column.*
- Specify if your reference source is general or specific. If specific, clarify which term or section the reference covers.*

Reference Source	General / Specific (Term)
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"Polimorfismo del citocromo P450: Papel como marcador biológico". Journal: Medicina del Trabajo. Santiago C, Bandres F, Gómez-Gallego F.	"cytochrome P450 polymorphism"
Repositorio Institucional de la UNLP (Universidad Nacional de La Plata) http://sedici.unlp.edu.ar/	General / "estragol"
Le-fort.org	"cocina nota a nota"
"Toxicología de alimentos", Valle, P., Florentino B. Centro Nacional de Salud Ambiental	General

Thanks!