

OzCLO 2024

Australian Computational and Linguistics Olympiad

OzCLO is a language puzzle-solving competition for students in years 7-12.

No linguistic knowledge necessary! It's great for students who like languages, maths, computers and natural sciences.

The national winning team will compete in the International Olympiad in Brazil!

Try this problem! *Answer at the bottom of the poster!*

Menus often use non-English names for dishes that originate from other countries, along with descriptions in English. For example, a Vietnamese take-out menu might list Gỏi Cuốn: Salad rolls. Below are the names and descriptions of twenty dishes from a Vietnamese take-out menu in arbitrary order. Unfortunately, the translations got mixed-up. Try to put the correct translation back with the correct Vietnamese dish. Also note that two of the below dishes come from a section with the following description:

Our Famous Vietnamese Noodle Soup. Choice of rice noodle "Phở" or yellow noodle "Mi" and your selected finest meat in an aromatic beef broth with scallions, onion, and cilantro. Soups are served with a plate of bean sprouts, fresh basil, sliced lime, jalapeno.

If you enjoyed that, you'll love...



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Phở Bar - Menu	
1	Soup Hoàn Thánh
2	Chim Cút Rôti
3	Bánh Oai Vạc Chiên Hoặc Hấp (6 pcs.)
4.	Bánh Bột Chiên Hành (8 pcs.)
5	Bún Xào Đò Biển
6	Bánh Xèo
7	Gỏi Tôm Hoặc Gỏi Gà
8	Gỏi Ngo Sen
9	Phở Hoặc Mi Gà
10	Bò Xào Cà Ry
11	Bún Bò Huế
12	Thịt Lụi
13	Bún Thịt Nướng
14	Bún Chả Giò
15	Chả Giò (2 pcs.)
16	Bún Thịt Nướng Chả Giò
17	Bún Tôm
18	Bún Tôm Thịt Nướng Chả Giò
19	Cá Salmon Hoặc Cá Bông Lau Hấp
20	Mi Xào

- A** Lotus stem salad.
- B** Vietnamese crepe. A traditional mixture of prawn and pork, bean sprouts and a delicate sauce folded into a rice powder pancake.
- C** Noodle soup with shredded chicken.
- D** Wonton soup. Shrimp, pork dumplings, lettuce, onion and scallions in
- E** Beef stew "Huế Style". Spicy lemon grass beef noodle soup and prawn. chicken broth.
- F** Scallions Pancake. Fried sweet flour with scallions. chicken
- G** Vermicelli (slender noodles) with seafood sautéed with lemongrass.
- H** Filet of salmon or catfish steamed with ginger, scallions, and chef's special sauce.
- I** Roasted quail.
- J** Vermicelli with crispy spring rolls.
- K** Beef sautéed curry
- L** Vermicelli with a choice of grilled meat with crispy spring rolls.
- M** Vermicelli with prawns, choice of grilled meat, and crispy spring rolls.
- N** Teriyaki with choice of meat.
- O** Vermicelli with choice of grilled meat.
- P** Vermicelli with grilled prawns.
- Q** Sautéed crispy yellow noodles.
- R** Sautéed crispy yellow noodles.
- S** Saigon Ravioli fried or steamed. Homemade dumplings filled with a mixture of chicken, pork, and vegetable. Served with ginger dipping sauce.
- T** Sautéed crispy yellow noodles.
- U** Crispy Spring Rolls. A savoury mixture of ground pork, taro, carrots, onion,
- V** Vietnamese salad. Choice of poached prawns, chicken, or combination, with shredded carrots, cabbage, fresh mints, roasted peanuts, onions and homemade dressing.

Competition Dates:
 Round 1: 6 March 2024 (online)
 Round 2: 27 March 2024 (in person)

Registration: www.ozclo.org.au
 Opens 22 January and closes 1 March
 Cost: \$40 per team

More information and sample puzzles:
www.ozclo.org.au

ANSWERS

1	2	3	4	5	6	7	8	9	10
D	I	O	F	G	B	Q	A	C	L
11	12	13	14	15	16	17	18	19	20
E	P	K	H	R	M	S	N	J	T