Passive voice

Englisch · Klasse 9/10 · mittel · Lösungen

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Name: _____ Datum: _____

1 Turn the sentences into the passive. Keep the tense.

Object becomes subject. be in the tense of the active verb + past participle. Simple present: is cleaned. Simple past: was built. Present perfect: has been arrested. will: will be opened.

a) Someone cleans the classroom every day. *The classroom is cleaned every day.*

b) They built this bridge in 1932. *This bridge was built in 1932.*

c) The police have arrested two men. *Two men have been arrested (by the police).*

d) Shakespeare wrote Hamlet. *Hamlet was written by Shakespeare.*

e) They will open the new library next year. *The new library will be opened next year.*

f) People speak English all over the world. *English is spoken all over the world.*

2 Active or passive? Write A or P and name the tense.

Passive = form of be + past participle.

a) The letter was sent yesterday. *P — simple past*

b) She has written three novels. *A — present perfect*

c) The winners will be announced on Friday. *P — will-future*

d) Rice is grown in Asia. *P — simple present*

e) They are repairing the road. *A — present progressive*

3 With or without by? Rewrite in the passive and decide whether the agent is needed.

Use by + agent only if the agent is important or new information. Leave out somebody, people, they.

a) A famous architect designed the building.
The building was designed by a famous architect. (agent important)

b) Somebody stole my bike last night. *My bike was stolen last night. (no agent — unknown)*

c) The teacher corrected the tests.
The tests were corrected (by the teacher). (obvious, can be left out)

d) People produce a lot of plastic waste every year.
A lot of plastic waste is produced every year. (no agent — people)

4 Describe how a product is made. Six sentences in the passive.

First, the cocoa beans are harvested. Then they are …

a) Chocolate: harvest cocoa beans - dry and roast them - grind them into a paste - add sugar and milk - pour into moulds - pack the bars
First, the cocoa beans are harvested. Then they are dried and roasted. Next they are ground into a paste. Sugar and milk are added. The chocolate is poured into moulds. Finally the bars are packed.