

1. Write a short note on language barriers. (3)
2. Differentiate Invention and Innovation (3)
3. Fill in the blanks with correct tense and concord: (3)

The British explorer James Cook was born in the village of Marton, Yorkshire, on 27 October, 1728. But his family soon --
---- (move) to another village, called Great Ayton, where
Cook ----- (spend) most of his childhood. As a teenager James
Cook----- (develop) a fascination for the sea and -----
(travel) to Whitby where he (find) employment on a coal ship.
While he ----- (serve) in the Royal Navy during the Seven
Years' War (1756-1763), Cook ----- (have) the command of a
ship.

PART. B - (2x8=16)

4. Read the following passage and answer the questions below: (8)

Public debate around climate change and its effects on agriculture tends to focus on the large-scale industrial farms of the North. Farmers who work on a small scale and use traditional methods have largely been ignored. However, as the world slowly comes to terms with the threat of climate change, Native farming traditions will warrant greater attention.

In the industrial model of agriculture, one or two crop varieties are grown over vast areas. Instead of trying to use local resources of soil and water optimally and sustainably, the natural environment is all but ignored and uniform growing conditions are fabricated through large-scale irrigation and the intensive use of artificial fertilizers and pesticides. For example, a handful of basically similar potato varieties, all of which require nearly identical soil conditions, temperature, rainfall, and growing seasons, account for almost all global production. When these global crops are no longer suited to the environment in which they are grown, when their

resistance to disease and pests begins to fail, or the climate itself changes, the best way to rejuvenate the breeding stock will be to introduce new genetic material from the vast diversity of crop varieties still maintained by indigenous peoples.

In contrast to the industrial model, Andean potatoes and other Andean crops such as squash and beans grown by Quechuan farmers exhibit extraordinary genetic diversity, driven by the need to adapt crops to the extraordinary climatic diversity of the region. Along the two axes of latitude and altitude, the Andes encompasses fully two-thirds of all possible combinations of climate and geography found on Earth. The Andean potato has been adapted to every environment except the depth of the rainforest or the frozen peaks of the mountains. Today, facing the likelihood of major disruptions to the climatic conditions for agriculture worldwide, indigenous farmers provide a dramatic example of crop adaptation in an increasingly extreme environment. More importantly, Native farmers have also safeguarded the crop diversity essential for the future adaptations.

a) Answer the following questions: (2)

1. What is the main idea of the first paragraph? (1)

2. What is the information about potato-growing practices in the industrial model of agriculture serves to? (1)

b) Find out True or False of the following sentences as used in the text: (2)

1. Farmers who work on a long scale and use traditional methods have largely been ignored. (T / F)

2. The Andean potato has been adapted to a specific environment. (T / F)

c) Give the synonyms for the following words as used in the text: (4)

1. fabricate

2. intensive

3. indigenous

4. diversity

5. Draw a Flow Chart for the given passage and give a suitable title:
(8)

How to Make a Good Cup of Tea

Making a good cup of tea is exquisitely simple. First, the teapot is heated by filling it with water that has just come to a boil. This water is then discarded, and one teaspoon of loose tea per cup is placed in the teapot (the exact amount may vary according to taste). Fresh water that has just come to a boil is poured into the pot. A good calculation is six ounces of water for each cup of tea. The tea must now steep for three to five minutes; then it is poured through a strainer into a cup or mug. A pound of loose tea will yield about two hundred cups of brewed tea. Using a tea bag eliminates the strainer, but it is still best to make the tea in a teapot so that the water stays sufficiently hot. The typical restaurant service—a cup of hot water with the tea bag on the side—will not produce the best cup of tea because the water is never hot enough when it reaches the table and because the tea should not be dunked in the water; the water should be poured over the tea. Although tea in a pot often becomes too strong, that problem can be dealt with very easily by adding more boiling water.