

Reg. No. :	
Name:	IV. Fill in the blanks with suitable words g
Examination Paper – II : MODERN ENGL	Five Year Integrated) Degree on, May 2016 LISH GRAMMAR AND USAGE sion Onwards)
Time: 3 Hours	uov poichulaib ton ma Max. Marks: 80
I. a) Fill in the blanks with appropriate a	rticles: (ICSQX8 (SQ0II)
man. He works in-headquarters of	United Kingdom is honest very popular bank in London. et player.
b) Fill in the blanks with suitable prep	ositions: (esol, esool)
Have you heard John _ Monday. He is thinking _	his return ? Yes, I had a letter going back America. 5
II. Insert adjectives/adverbs given in bra	ckets in the appropriate order.
1) He fought (in Rome, bravely, in 30	0 AD).
2) We had breakfast (early).	4) No sooner did I arrive the station
3) It was a wall (red, brick, high).	01 S). Hardly had he reached the school.
4) The son looks like his dad (exactly	/).
5) I watch English films (Occasionall	y). Fill in the blanks with the appropria.(y)
III. Correct the following sentences:	mg Sports min tot (itsw) (**** pressor ***********************************
1) It is high time that somebody does	something about it.
2) The tusks of African elephants are	longer than Indian elephants.
3) Either the boy or the girl are guilty	nd processed in a form of the coordinate as directed.
4) The stranger wanted to know whe	re was the police station.
5) A cash award was given to him wo	orth Rs. 2,000/ 5

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IV.	Fill in the blanks with suitable words given in brackets.	
	This was the concession he would make.  (further, furthest)	
	2) The students are for the match. (already, all ready)	
820	(hope, expect)	ď
	4) I think you need patience.  (little, a little)	
	5) He became unpopular because of his talk.  (loose, lose).	5
٧. ر	Complete the following: and bised by even	
	1) If onlyabsolutiongridalities et visbnots	
	2) I know that self ni alexiosid ni nevip acrevba\ceviroelbs hexel II	
	3) You had better (GA 000 ml. VEVeld seloR ml. Mountel (f	
	4) No sooner did I arrive the station	
	5) Hardly had he reached the school	5
VI.	Fill in the blanks with the appropriate forms of the verbs given in brackets.	
	I (wait) for him since 2 pm. But he (not come) yet. I (not know) why he (be) late. I (ring) him up, but he (not pick) the call. There (may) some traffic jam. Now I (plan) to start my work without him. He (join) me when he (come).	10
VII.	Rewrite as directed.	
	1) Few people know how to do it.  (Change in to the passive voice)	
	Mumbai is one of the biggest cities in the world.  (Change in to positive degree)	



- The minister escaped <u>tactfully</u>.

   (Use the adjective from of the word italicized)
- 4) We could scarcely understand the lecture.(add a question tag)
- 5) This is the shop. I bought books from here.(Combine the sentences into a complex sentence)
- 6) "Could you bring me a glass of water" I asked my friend.(change into the reported speech)
- Everybody has heard of Darwin.
   (Change into an interrogative sentence)
- 8) It was very noble of him to do that.(Change into an exclamatory sentence)
- 9) When the chief guest arrived the meeting began.(Change into a compound sentence)
- What he says is stupid.(Pick out the subject).

VIII. Write a precis of the following passages.

Not until the nineteenth century did canning become a part of food preservation. Until then foods were dried, salted or smoked. In 1975, during the Napoleonic Wars, the French government offered a reward to the first person who could preserve food satisficatorily for military use. In 1809, M. Nicholas Appert won the 12,000 Francs and earned recognition as the father of canning. Although he used glass bottles, sealed with cork and processed in a hot-water bath, he did not know why his process worked. Ultimately Louis Pasteur determined why improperly processed foods spoil. Microorganisms found in the air, and on all the objects, cause spoilage as soon as they come in contact with food. Only proper sterilization, found Pasteur could kill these microorganisms.



Prior to 1850, the only sterilization method known to farm women called for canning – first in tin cans and later in glass jars, both of which had a groove over the top, into which a tin lid fit. Hot food, placed in hot cans or jars and topped with a hot lid, was sealed with hot sealing wax—a hard red wax, quite unlike today's paraffin. When dry, the brittle wax seal was broken only by pelting the wax with a blunt object, usually a knife handle. In 1858, John L. Mason invented a glass jar that could receive a screw-on zinc lid sealed by a rubber gasket. For the first time, home canning became easy, economical and popular. By 1903, Alexander H. Kerr perfected the two-piece lid, a snap lid and a ring, still in use nearly 90 years later. Home canning literally snapped forth a new option for homemakers.

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IX. a) Construct a story from the following outline.

Absent-minded professor \_ arrives home late at night \_ the house in darkness \_ knocks loudly at the door \_ servant opens upper window \_ cannot see who is knocking \_ thinks it is a robber \_ says. "Professor is not at home \_ the professor says," "Don't worry, I'll come later" \_ walks away.

OR

b) Expand the following proverb.

Time and tide waits for no man.

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- X. Write a short paragraph on any one of the following (120 words).
  - a) Youth and social media
  - b) Air pollution
  - c) Economic Reservation.

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