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Question Paper Code: 41101

B.E. / B.Tech. DEGREE EXAMINATION, AUGUST 2021

First Semester

Civil Engineering

14UEN101-TECHNICAL ENGLISH – I

Duration: 1:45 hour

Maximum: 50 Marks

PART A - (10 x 2 = 20 Marks)

(Answer any ten of the following questions)

Answer ALL Questions.

- Pick out the suitable tense form and fill in the blank:
She told me his name after he _____ the room.
(a) left (b) had left (c) was left (d) is left
- Choose the synonym for penury:
(a) Petty (b) Poverty (c) Rich (d) Sick
- Choose the sentence in which subject and verb agree:
(a) His application form for the new post, which were sent last week, has not reached.
(b) His application form for the new post, which was sent last week, have not reached.
(c) His application form for the new post, which have been sent last week, have not reached.
(d) His application form for the new post, which was sent last week, has not reached.

4. Select the impersonal passive voice from the sentences listed below:
- (a) She has been cleaning the room for two hours
 - (b) A new business is started by him
 - (c) The lock had been broken
 - (d) The theft is being investigated by the police
5. Show the verb that agrees with the subject of the sentence given:
The quality of mangoes _____ good
- (a) are
 - (b) is
 - (c) have been
 - (d) were
6. Pick out the suitable homophone and fill in the blank:
During the _____ end, we go to the market to buy the _____.
- (a) week, meat
 - (b) weak, meet
 - (c) week, meet
 - (d) weak, meet
7. Choose the correct form of word:
The poem conveys his deep _____ for nature
- (a) Reverence
 - (b) Reverend
 - (c) Reverent
 - (d) Revere
8. Analyze the sentences given below and show the sentence with proper sentence connector:
- (a) He is lazy and scores good marks
 - (b) He is lazy and so he scores good marks
 - (c) Though he is lazy, he scores good marks
 - (d) He is lazy. Therefore, he scores good marks
9. Choose the appropriate numerical expression for the given expression. A project of ten years
- (a) A project of the year ten
 - (b) A project of the tenth year
 - (c) a 10 year project
 - (d) A year of 10 projects
10. Fill in the blank with one word substitution.
Remove from a dangerous place _____
- (a) evacuate
 - (b) immigrate
 - (c) transfer
 - (d) disappear
11. Write a definition for the following words in a single sentence
- a. Microscope
 - b. Modem

12. Change the following sentences into passive voice
- The engineer perfected the design of the building.
 - She knows the art of pottery making.
13. Correct the mistakes in the following passage
- The training of employees in a modern organization are a process far different from what it was in the past. today training is given in instituts where the latest tools are used in the training programme.
14. Give the numerical expression for the following
- A play with three acts
 - A match lasting four days
15. Fill in the blanks with suitable articles
- There is ----- umbrella on the table
 - night is quiet. Let's take a walk.
 - I was in ----- Japanese restaurant. ----- restaurant served good food.

PART – B (3 x 10= 30 Marks)

(Answer any three of the following questions)

16. Read the following passage carefully and answer the questions:

Centuries ago, man discovered that removing moisture from food helps to preserve it, and that the easiest way to do this is to expose the food to sun and wind. In this way the North American Indians produce pemmican (dried meat ground into powder and made into cakes), the Scandinavians make stockfish and the Arabs dried dates and 'apricot leather'.

All foods contain water – cabbage and other leaf vegetables contain as much as 93% water, potatoes and other vegetables 80%, lean meat 75% and fish anything from 80% to 60% depending on how fatty it is. If this water is removed, the activity of the bacteria which cause food to go bad is checked.

Fruit is sun-dried in Asia Minor, Greece, Spain and other Mediterranean countries, and also in California, South Africa and Australia. The methods used vary, but in general, the fruit is spread out on trays in drying yards in the hot sun. In order to prevent darkening, pears, peaches and apricots are exposed to the fumes of burning sulphur before drying. Plums, for making prunes, and certain varieties of grapes for making raisins and currants, are dipped in an alkaline solution in order to crack the skins of the fruit slightly and remove their wax coating, so increasing the rate of drying.

Nowadays most foods are dried mechanically. The conventional method of such dehydration is to put food in chambers through which hot air is blown at temperatures of about 110° C at entry to about 43°C at exit. This is the usual method for drying such things as vegetables, minced meat and fish.

Liquids such as milk, coffee, tea, soups and eggs may be dried by pouring them over a heated horizontal steel cylinder or by spraying them into a chamber through which a current of hot air passes. In the first case, the dried material is scraped off the roller as a thin film which is then broken up into small, though still relatively coarse flakes. In the second process it falls to the bottom of the chamber as a fine powder. Where recognizable pieces of meat and vegetables are required, as in soup, the ingredients are dried separately and then mixed.

Dried foods take up less room and weigh less than the same food packed in cans or frozen, and they do not need to be stored in special conditions. For these reasons they are invaluable to climbers, explores and soldiers in battle, who have little storage space. They are also popular with housewives because it takes so little time to cook them. Usually it is just a case of replacing the dried-out moisture with boiling water.

(i) Choose the right option to complete the following sentences (6x1=8)

1. The open-air method of drying food
 - A. is the one most commonly used today
 - B. was invented by the American Indians
 - C. has been known for hundreds of years
 - D. tends to be unhygienic
2. Bacteria, which cause food to be glad
 - A. cannot live in sunlight
 - B. are killed by drying
 - C. are in no way dependent on the water content
 - D. have their activity greatly reduced by drying
3. Fruit is sun dried
 - A. always by the same method
 - B. generally on trays
 - C. in every country in the world
 - D. by spreading it out under glass panels

4. Sulphur fumes are used before drying some fruits
- A. to dry them more quickly
 - B. to preserve their colour
 - C. to prevent the skin from cracking
 - D. to kill off bacteria
5. Powdered coffee is made
- A. by spraying the liquid over a cylinder
 - B. in one of two different ways
 - C. in the same way as minced meat
 - D. by passing through a grinding machine
6. If soup requires recognizable pieces of meat, they are
- A. treated separately
 - B. allowed falling to the bottom of the drying chamber
 - C. mixed in later as a fine powder
 - D. sold separately in sealed plastic bags

(ii) State whether the following statements are True and False: (2x1=2)

- 1. The water content is greater in green vegetables than in lean meat
- 2. Nowadays vegetables are most commonly dried on horizontal cylinders

17. Draft a letter to the editor of a leading newspaper about the incompleteness of the sub-ways which effects in stagnation of water during the rainy days and its consequences. In addition add some recommendations. (10)
18. Write a set of eight instructions that could be followed by students in the examination hall. (10)
19. Imagine that you are a Safety Engineer in a car manufacturing factory. There has been a fire accident in the factory and one of the workers has been badly hurt and is in hospital. Your General Manager has asked you to send him a detailed report on the accident together with your recommendations for averting similar accidents in the future. Prepare a report accordingly. (10)

20. Every student experiences stress while preparing for semester examinations. Appearing for the exams and scoring the highest marks are the two different stages involved in this process. Describe this process in about 200 words. Explain the ideas giving an introduction, definition, purpose, conclusion along with the detailed description of the process. (10)