



**MBS INTERNATIONAL SCHOOL  
SECTOR-11, DWARKA  
PRACTICE PAPER  
SESSION- 2019-20  
ENGLISH  
CLASS –XI**

**Time allowed: 1 1/2 hours**

**Maximum Marks: 40**

**General Instructions:**

- *Read all the questions carefully.*
- *Write neatly and legibly.*
- *Attempt all parts of the question together.*
- *All questions are compulsory.*
- *Marks for each question are indicated against it.*

**SECTION: A: READING**

**8 Marks**

**1. Read the following passage and answer the questions that follow:**

1. It is hard to think of an Indian snack that is not fried. However, we need to be aware of what happens to oil when it is heated. When oil begins to smoke, it is a good indication that it has been heated too much. At this temperature, chemical changes begin to take place, which have many health risks. Of course, this is tricky. If the oil is not hot enough, then more of it is absorbed, and the resultant product is quite soggy and unfit to eat.

2. Further, prolonged heating of oil at high temperature, i.e., at its smoking point or higher, leads to its degradation. A substance called acrolein is formed which can irritate the stomach lining. Oil that has decomposed to acrolein will be dark and viscous. Normally, this does not happen when food is fried at home. But as oil is expensive we are not willing to put it down the drain after having used it only once. The common tendency is to set aside any oil that is left over to use another time. And repeated use of the same oil guarantees the formation of acrolein with all its undesirable effects.

3. In fact, some experts suggest that oil should not be held at its smoking temperature for more than 15 minutes at a time. This time span, as everyone knows, is hardly sufficient to prepare required number of pooris for even a small family of four. Sadly, olive and corn oils are not widely available in our markets. Both these oils can be heated to higher temperature before they start smoking.

4. Even heart-friendly oils like those made from sunflower are also not spared from these effects. The harmful chemical changes will take place if oil is heated to high temperatures for a long time, or if it is used over and over again. Still, vegetable fats are recommended for frying over animal fats like butter and ghee because they are less likely to cause heart disease.

5. Another problem arises when used oil is stored under less than satisfactory conditions. If the oil is not stored in an airtight container which, additionally, allow light

to pass through, then it will deteriorate further because of the effect of oxygen and light on the oil.

6. By and large, these undesirable effects result when food is deep-fried. So eat deep fried food occasionally. This does not mean that we can no longer enjoy the flavour and palatability of fried foods. Some food like tikkis land themselves to both deep and shallow frying. Oil from shallow frying is rarely left over, so that takes away the worry about decomposed oil. And every batch of frying will require fresh oil, oil that has not been used before.

7. The practice of heating small amounts of mustard, black gram, dal, curry leaves, chillies and the like in a little oil before they are added to curries and vegetables and meat dishes, is called tempering. Tempering is not meant solely to lend a fine flavour to the food. It has a nutritional benefit as well. Certain vitamins — A, D, E and K are soluble only in fat, and in order that they are absorbed in the human guts, some fat has to be present in the same meal, preferably in the same dish. To get the benefit of the carotene in carrots, for example, temper them with a little oil, mustard and curry leaves.

- 1.1 **On the basis of your reading of the passage make notes on it using recognizable abbreviations (min. 4) wherever necessary. Use a format you consider appropriate. Supply a suitable title.** 4
- 1.2 **Write a summary of the passage in about 100 words.** 4

### SECTION B: WRITING

2. MBS International School is looking for an English teacher for the school. Write an advertisement on behalf of the School Manager, for the classified column of the local newspaper giving all necessary details.(word limit 50) 4
3. According to 'The Times of India', Delhi is the worst city in terms of availability of parking space. Write a letter to The Police Commissioner, Delhi [Traffic] giving your views on the problem and solution. You are Vanshika/ Vansh ,851, Preet Vihar, Delhi. 6
4. Strengthening economy, boom in infrastructure, more employment opportunities, excellence in education, improving health, strong defense etc. We are looking at the rise of new India, express your views in form of an article. 10

### SECTION C: LITERATURE

12 Marks

5. **Answer the following questions:** 2x3=6
- a. What is Taplow's opinion about the Greek tragedy ' Agamemnon'?
- b. What does the notice 'the world's most dangerous animal' at a cage in the zoo at Lusaka, Zambia signify?
- c. Why does the narrator refer to the Black Hole of Calcutta?( Ranga's Marriage)
6. **Answer any one of the following questions in 120-150 words.** 6
- What is sustainable development? Discuss our role, as stakeholders of the earth to achieve it.

OR

Draw the character sketch of Shahid.