### **GURUDAS COLLEGE**

# 1/1 SUREN SARKAR ROAD, NARIKEL DANGA, KOLKATA-700 054

DATE:06.12.2020

### **INTERNAL EXAMINATION-2020**

### **B.A SEMESTER-IV (HONS)**

### **ENGA**

### **PAPER:SEC-B2**

## **Academic Writing**

Email: gdcengasem4@gmail.com

Time: 1hr30mins

Attempt any 2 (two) of the following questions (1/2/3).

- 1. Explain different strategies used by writers at the pre-writing stage when they are generating ideas and collecting information to include in their writing.
- 2. Write an essay on ANY ONE (just 1) of the following topics:

Intolerance is a bane of society today

Or

Education as a human right

O

Significance of learning second language in school

Or

Food, fitness and weight in social media today

Or

Academics and social responsibility

**3.** Write a summary of the following passage and give it a suitable title.

A significant step on the way to the top was the domestication of fire. Some human species may have made occasional use of fire as early as 800,000 years ago. By about 300,000 years ago, homo erectus, Neanderthals and

the forefathers of Homo sapiens were using fire on a daily basis. Humans now had a dependable source of lkight and warmth, and a deadly weapon against prowling lions. Not long afterwards, humans may even have started deliberately to torch their neighborhoods. A carefully managed fire could turn impassable barren thickets into prime grasslands teeming with game. In addition, once the fire died down, Stone Age entrepreneurs could walk through the smoking remains and harvest charcoaled animals, nuts and tubers.

But the best thing that fire did was cook. Foods that humans cannot digest in their natural forms-such as wheat, rice and potatoes- became staples pf our diet thanks to cooking. Fire not only changed food's chemistry; it changes its biology as well. Cooking killed germs and parasites that infested food. Humans also had a far easier time chewing and digesting old favorites such as fruits, nuts, insects and carrion if they were cooked, whereas chimpanzees spend five hours a day chewing raw food, a single hour suffices for people eating cooked food.

The advent of cooking enabled humans to eat more kinds of food, to devote less time to eating, and to make do with smaller teeth and shorter intestines. Some scholars believe there is a direct link between the advent of cooking, the shortening of the human intestinal track, and the growth of the human brain. Since long intestines and large brains are both massive energy consumers. It's hard to have both. By shortening the intestines and decreasing their energy consumption, cooking inadvertently opened the way to the jumbo brains of Neanderthals and Sapiens.

Fire also opened the first significant gulf between man and the other animals. The power of almost all animals depends on their bodies: the strength of their muscles, the size of their teeth, the breadth of their wings. Though they may harness winds and currents, they are unable to control these natural forces, and are always constrained by their physical design. Eagles, for example, identify thermal columns rising from the ground, spread their giant wings and allow the hot air to lift them upwards. Yet eagles cannot control the location of the columns, and their maximum capacity is strictly proportioned to their wingspan.

When humans domesticated fire, they gained control of an obedient and potentially limitless force, unlike eagles, humans could choose when and where to ignite fire for any number of tasks. Most importantly, the power of fire was nit limited by the form, structure or strength of the human body. A single woman with a flint or fire stick could bur down and entire forest in a matter of hours. The domestication of fire was a sign of things to come.