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Total No. of Pages : 04

Total No. of Questions : 09

B.Sc. Hons. (Agriculture) (Sem-2)

**COMMUNICATION SKILLS AND PERSONALITY DEVELOPMENT**

Subject Code : BSAG-209-19

M.Code : 77670

Date of Examination : 02-06-2023

Time : 3 Hrs.

Max. Marks : 60

**INSTRUCTIONS TO CANDIDATES :**

1. SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks each.
2. SECTION-B contains FIVE questions carrying FIVE marks each and students have to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying TEN marks each and students have to attempt any TWO questions.

**SECTION-A**

**1. Write Briefly :**

- a) Define communication.
- b) What is verbal communication?
- c) List some features of interpersonal communication.
- d) What is close reading?
- e) What should we bear in mind while making a precis?
- f) What is an index?
- g) What is an impromptu?
- h) What should we bear in mind while making notes?
- i) Classify the difference between written and oral communication.
- j) What are footnotes?

## SECTION-B

2. Describe the importance of communication skills in life.
3. Write a note on effective listening.
4. **Summarize the following paragraph (about one third). Also suggest suitable heading.** Diet plays a significant role in the prevention of many chronic diseases. Consuming a balanced diet rich in fruits, vegetables, whole grains, and lean proteins can help reduce the risk of developing conditions such as heart disease, diabetes, and certain cancers. On the other hand, a diet high in processed and unhealthy foods can increase the risk of these diseases. It's important to be mindful of the types of food we eat and make an effort to include nutrient-rich options in our diet. (124 words)
5. Describe briefly with the help of an example how to maintain lab record.
6. Explain briefly what a bibliography is. Give bibliographic entries for the following :
  - a) A book with more than three authors
  - b) An article from a newspaper
  - c) A reprint of an old book.

## SECTION-C

7. Elaborate writing skills.
8. **Read the following passage carefully and answer the questions that follow:**

There's the crush of traffic outside and the air is still with the heat of summer and the aroma of baking. At the junction of Perambur's Paper Mills Road and Foxen Street, at the cusp of the slowly- vanishing world of Anglo India, is Ajanta Bakers.

A mosaic-tiled stairway leads to the bakery on the first floor, overlooking tin-roofed garages and tiled houses that have risen and slept under the warm blanket of comfort this aroma exudes. Ajanta Bakers have been part of this Anglo-Indian stronghold since 1972, baking wedding cakes, pound cakes and marzipan-rich, chewy Easter eggs.

But, during the week between Palm Sunday and Easter Sunday, it is hot cross buns — soft, slightly spiced and tinged in nostalgia — that sell by the thousands. Says KS Subhash, Managing Director, When my father KT Sekhar started the bakery, he had plenty of Anglo Indian friends and customers.

They still form the backbone of our clientele, and it is their recipes that we largely use, whether in our butter cakes or whole-wheat breads. Our Easter eggs and bunnies made of marzipan and chocolates are ready at least two weeks ahead of the festival. For the hot cross buns, which are eggless, we use the best of spices blended with raisins. That flavour is unmistakable and we bake about 25,000 buns. They sell out within a few hours."

Ajantha Bakers sells its buns on Thursday, "so they keep fresh" on Good Friday, when they are traditionally eaten. "Priced at Rs. 65 for a pack of five, the buns are retailed at our 14 outlets and ordered in bulk by churches."

In Britain, where it first originated, hot cross buns have been celebrated in a nursery rhyme and sold in supermarkets through the year.

The bar at The Bell Inn, Essex, has buns from every Good Friday since 1906 suspended as bunting. Belief is that hot cross buns hung in kitchens prevent fires, and the faith behind them would never let them go mouldy. Hot cross buns have also been mixed with unusual flavours such as Earl Grey tea, rum-soaked sultanas and potato-bread dough.

In Chennai, though, it is the standard recipe that is followed. At the iconic Buhari Hotel on Anna Salai, hot cross buns will be available from Thursday. The hotel that has stood here since 1951, has had an in-house bakery since the 1960s. Above the roar of traffic and customers tucking into plates of biryani on a busy Friday afternoon, Nawaz Buhari, Managing Director, says, "The egg-free recipe for hot cross buns that we follow comes from the Vietnamese bakers who worked here when we started out." While the famed McRennett will stock hot cross buns priced at Rs. 40 for a pack of four from tomorrow, hotels such as ITC Grand Chola and Hyatt Regency already have trays laden with Good Friday and Easter goodies at their gourmet shops.

Harry MacLure, editor, *Anglos in the Wind*, says of his childhood in Tiruchi, "It was tradition at home — the air used to be filled with spiced aroma of hot cross buns baking, but now we just buy it off store shelves. We look forward to breaking the fast with this simple delicacy and a coconut milk-rice gruel with coconut chutney."

Hot cross buns have long been a symbol of spring and fertility. According to pagan legend, oxen were sacrificed and their horns symbolically emblazoned on freshly baked bread. The words 'bun' and 'Easter' are derived from the Anglo Saxon lexicon meaning 'sacred ox' and 'Eostre', the goddess of spring. The four quadrants made by the cross on the bread are said to have represented the phases of the moon. The modern version of the hot cross bun is a British invention that came with Europe opening up to trade with the East. Spices and salt started to cost less and the sweet-savoury bun with a pasty white cross on its brown top became a Good Friday baker's treat. The cross came to symbolise Christ's passion and death, and the spices, the mixture with which his body was embalmed. So popular and wholesome were the buns, that they were baked through the year, and Queen Elizabeth I had to issue a royal decree to stop their year-round baking, so that their religious symbolism wouldn't be lost.

**Questions :**

- a) Where did hot cross buns come from?
  - b) Describe Ajanta Bakers.
  - c) What is 'Eostre' in context with the pagan legend as described in the passage?
  - d) From where the egg-free recipe for hot cross buns came?
  - e) Choose the word which is most opposite to the word printed in bold in the passage gourmet and use it your own sentence.
9. Discuss in detail how to prepare and participate in group discussion.

**NOTE : Disclosure of Identity by writing Mobile No. or Making of passing request on any page of Answer Sheet will lead to UMC against the Student.**