

Extra Date 6/3/2020

Total no of printed pages - 06

ATOMIC ENERGY EDUCATION SOCIETY
Annual Examination - 2019 –2020

Class: VI
Sub: English

Time: 3 Hrs
Marks: 80

General Instructions:

- (i) The question paper is divided into four sections:
- | | |
|-----------------------|----------|
| Section A –Reading | 20 marks |
| Section B- Writing | 20 marks |
| Section C- Grammar | 15 marks |
| Section D- Literature | 25 marks |
- (ii) All questions are compulsory.
(iii) You may attempt any section at a time.
(iv) All questions of that particular section should be attempted in the correct order.
(v) All the answers must be correctly numbered as in the question paper.
(vi) Don't write anything in the question paper.

SECTION A: READING (20 MARKS)

Q.1: Read the passage given below and answer the questions that follow. (1x8=8)

1. Many people like to eat pizza, but not everyone knows how to make it. Making the perfect pizza can be complicated, but there are lots of ways for you to make a more basic version at home.
2. When you make pizza, you must begin with the crust. The crust can be hard to make. If you want to make the crust yourself, you will have to make the dough using flour, water and yeast. You will have to knead the dough with your hands. If you do not have enough time to do this, you can use a prepared crust that you buy from the store.
3. After you have chosen your crust, you must add the sauce. Making your own sauce from scratch can take a long time. You have to buy tomatoes, peel them and then cook them with spices. If this sounds like too much work, you can also purchase jarred sauce from the store. Many jarred sauces taste almost as good as the kind you make at home.
4. Now that you have your crust and your sauce, you need to add the cheese. Cheese comes from milk, which comes from cows. Do you have a cow in your backyard? Do you know how to milk the cow? Do you know how to turn that milk into cheese? If not, you might want to buy cheese from the grocery store instead of making it yourself. When you have the crust, sauce, cheese ready, you can add other toppings. Some people like to put meat on their pizza, while other people like to add vegetables. Some people even like to add pineapple! The best part of making pizza at home is that you can customise it by adding your own favourite ingredients.

