

## PRACTICE WORKSHEET 1: MANGOES ROUND THE YEAR | CLASS 5 ENVIRONMENTAL STUDIES

### Multiple Choice Questions

1. What did Preeti do when she noticed Nitu's potato sabzi was spoilt?
    - a. She ignored it
    - b. She ate it
    - c. She warned Nitu not to eat it
    - d. She asked Aman to eat it
  2. What is one way to prevent onions and garlic from spoiling?
    - a. Boil them
    - b. Wrap them in a damp cloth
    - c. Keep them in a dry open place
    - d. Refrigerate them
  3. What is the main ingredient in **mamidi tandra** (aam papad)?
    - a. Tamarind
    - b. Mango pulp
    - c. Rice
    - d. Flour
  4. Why are glass jars and bottles dried in the sun before filling them with pickles?
    - a. To remove germs and moisture
    - b. To make the jars shiny
    - c. To soften the glass
    - d. To add flavor to the pickle
  5. What is added to mango pulp while making mamidi tandra?
    - a. Salt and turmeric
    - b. Jaggery and sugar
    - c. Tamarind and oil
    - d. Chilli powder and salt
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### Fill in the Blanks

1. Nitu's potato sabzi was \_\_\_\_\_ and could make her sick if eaten.
  2. Food can spoil faster in the \_\_\_\_\_ season due to heat and humidity.
  3. While making mamidi tandra, a thin layer of mango pulp is dried in the \_\_\_\_\_.
  4. \_\_\_\_\_ is a solution made from sugar, salt, and water to treat dehydration.
  5. The fungus on spoilt bread comes from tiny \_\_\_\_\_ in the air.
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### True or False

1. Pickles can last for a year if stored properly. (True/False)
  2. Boiling is a method used to preserve cooked rice for weeks. (True/False)
  3. Fungus grows faster on food kept in wet and warm conditions. (True/False)
  4. Ripe mangoes are the best for making mamidi tandra. (True/False)
  5. Glass jars should be cleaned and dried before storing pickles. (True/False)
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### Short Questions

1. How did Aman and Preeti know that Nitu's potato sabzi was spoiled?
  2. What precautions are taken to store food for longer durations?
  3. Why is sugar and jaggery mixed with mango pulp while making mamidi tandra?
  4. What are some methods of keeping food fresh for a few days?
  5. How can you tell if bread has gone bad?
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### Long Questions

1. Describe the process of making mamidi tandra step-by-step.
  2. Why does food spoil faster in the summer, and how can we prevent it?
  3. Discuss the importance of preserving food and avoiding food wastage.
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### Answer Key

#### Multiple Choice Questions

1. c. She warned Nitu not to eat it
  2. c. Keep them in a dry open place
  3. b. Mango pulp
  4. a. To remove germs and moisture
  5. b. Jaggery and sugar
- 

#### Fill in the Blanks

1. Spoilt
  2. Summer
  3. Sun
  4. Oral Rehydration Solution (ORS)
  5. Spores
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#### True or False

1. True
  2. False
  3. True
  4. True
  5. True
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#### Short Questions

1. Aman and Preeti noticed the potato sabzi smelled bad and looked unusual, indicating it was spoilt.
  2. Precautions include storing food in airtight containers, refrigeration, and drying items like jars before storing pickles.
  3. Sugar and jaggery add sweetness and act as preservatives to the mango pulp.
  4. Methods include refrigerating milk, keeping onions and garlic in dry places, and wrapping cooked rice in a damp cloth.
  5. Spoilt bread often smells bad, feels sticky, or develops visible fungus.
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### Long Questions

1. Making mamidi tandra involves:
  - Extracting mango pulp and removing fibers.
  - Mixing the pulp with sugar and jaggery.
  - Spreading thin layers of the pulp on a mat to dry in the sun.
  - Adding more layers over weeks until it thickens into aam papad.
2. Food spoils faster in summer due to heat and humidity, which promote the growth of bacteria and fungus. Preventive steps include refrigeration, drying, and storing food in airtight containers.
3. Preserving food ensures it lasts longer, reduces spoilage, and prevents wastage. Techniques like pickling, drying, and refrigeration help save resources and ensure availability throughout the year.