

PRACTICE WORKSHEET 2: MANGOES ROUND THE YEAR | CLASS 5 ENVIRONMENTAL STUDIES

Multiple Choice Questions

1. Why did Biji return the bread she bought from the market?
 - a. It was too expensive
 - b. The bread was spoilt
 - c. It had too much packaging
 - d. The bread was fresh
 2. What does fungus need to grow on food?
 - a. Dry and cool conditions
 - b. Air, warmth, and moisture
 - c. Salt and sugar
 - d. High temperature and sunlight
 3. What is the purpose of adding sugar and jaggery to mango pulp while making mamidi tandra?
 - a. To make it spicy
 - b. To help preserve it and add sweetness
 - c. To dry it faster
 - d. To make it sour
 4. Which food preservation method is used for storing cooked rice for a short time?
 - a. Keep in a dry place
 - b. Refrigeration
 - c. Wrap in a damp cloth
 - d. Add jaggery
 5. What did Chinnababu and Chittibabu need to make the mamidi tandra?
 - a. Mangoes, milk, and flour
 - b. Mangoes, sugar, jaggery, and a mat
 - c. Pickles, salt, and oil
 - d. Tamarind, rice, and vinegar
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Fill in the Blanks

1. Biji returned the bread because she found that it was _____.
 2. Food stored in _____ conditions spoils faster due to the growth of fungus.
 3. _____ and _____ are added to mango pulp to make it sweet and preserve it.
 4. While making mamidi tandra, the mango pulp was spread in a _____ layer on the mat.
 5. Glass jars must be _____ and dried before using them to store pickles.
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True or False

1. Fungus on bread comes from the air. (True/False)
 2. Mamidi tandra can be made in just one day. (True/False)
 3. Boiling helps preserve coriander leaves for a longer time. (True/False)
 4. Adding jaggery to mango pulp helps reduce sourness. (True/False)
 5. Warm and wet weather makes food spoil faster. (True/False)
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Short Questions

1. Why should glass jars be dried in the sun before filling them with pickles?
 2. What is mamidi tandra, and why is it made during mango season?
 3. How did Aman know that Nitu's potato sabzi was spoiled?
 4. What changes occur in bread when it spoils?
 5. What are some methods to store food for longer durations?
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Long Questions

1. Explain the step-by-step process of making mamidi tandra.
 2. Discuss how food spoilage happens and how it can be prevented.
 3. Why is food preservation important, and how does it help reduce food wastage?
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Answer Key

Multiple Choice Questions

1. b. The bread was spoilt
 2. b. Air, warmth, and moisture
 3. b. To help preserve it and add sweetness
 4. c. Wrap in a damp cloth
 5. b. Mangoes, sugar, jaggery, and a mat
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Fill in the Blanks

1. Spoilt
 2. Warm and humid
 3. Sugar, jaggery
 4. Thin
 5. Cleaned
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True or False

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

1. Glass jars must be dried to remove moisture, which can cause spoilage or fungal growth in pickles.
 2. Mamidi tandra, also known as aam papad, is a mango-based treat made by drying mango pulp with jaggery and sugar. It is made during mango season to enjoy mangoes year-round.
 3. Aman noticed a strange smell and change in texture, indicating that Nitu's sabzi was spoilt.
 4. Spoilt bread may develop a bad smell, sticky texture, or visible fungus.
 5. Methods include refrigeration, drying, airtight storage, and adding preservatives like salt or sugar.
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Long Questions

1. Steps to make mamidi tandra:
 - Extract mango pulp and remove fibers.
 - Mix pulp with jaggery and sugar.
 - Spread the mixture in thin layers on a mat.
 - Let each layer dry in the sun and add new layers daily for weeks.
 - Once thickened, cut into pieces and store.
2. Food spoilage occurs due to bacteria, fungus, or improper storage. Preventive methods include keeping food in airtight containers, drying, refrigerating, or adding preservatives like salt, sugar, or oil.
3. Food preservation ensures food availability over time, reduces spoilage, and prevents wastage. It helps in managing resources better and provides a way to store seasonal foods for year-round use.