

## PRACTICE WORKSHEET 3: MANGOES ROUND THE YEAR | CLASS 5 ENVIRONMENTAL STUDIES

### Multiple Choice Questions

1. How did Aman know that Nitu's sabzi was spoilt?
    - a. It smelled strange
    - b. It tasted sweet
    - c. It looked fresh
    - d. It was cold
  2. What happens when food is kept in warm and humid conditions?
    - a. It stays fresh longer
    - b. It gets spoiled quickly
    - c. It becomes tastier
    - d. It turns into pickles
  3. Why was jaggery crushed before adding it to the mango pulp for making mamidi tandra?
    - a. To mix it evenly with the pulp
    - b. To remove its sourness
    - c. To make it dry faster
    - d. To make it taste salty
  4. What is the main cause of fungus growth on bread?
    - a. Excess salt
    - b. Presence of moisture and air
    - c. Direct sunlight
    - d. Low temperature
  5. How long does it take to make mamidi tandra?
    - a. One day
    - b. One week
    - c. Two weeks
    - d. Four weeks
- 

### Fill in the Blanks

1. Fungus on food grows faster in \_\_\_\_\_ and humid weather.
  2. Food items like mangoes can be preserved by making \_\_\_\_\_ or chutney.
  3. \_\_\_\_\_ is a process where food is kept fresh by drying it in sunlight.
  4. \_\_\_\_\_ and \_\_\_\_\_ were used to sweeten the mango pulp in mamidi tandra.
  5. Bread kept in a \_\_\_\_\_ box with moisture can develop fungus.
-

## PRACTICE WORKSHEET 3: MANGOES ROUND THE YEAR | CLASS 5 ENVIRONMENTAL STUDIES

### True or False

1. Spoiled food always smells good. (True/False)
  2. Mango pulp is mixed with jaggery and sugar to preserve it. (True/False)
  3. Fungus needs moisture and warmth to grow. (True/False)
  4. Wrapping cooked rice in a damp cloth helps keep it fresh for a short time. (True/False)
  5. Mamidi tandra was made by drying mango pulp in layers over four weeks. (True/False)
- 

### Short Questions

1. Why does food spoil faster during the summer?
  2. What are some ways to preserve food items like mangoes for a longer time?
  3. How did the family ensure the mango pulp was clean and free of fibers before making mamidi tandra?
  4. What are the signs of spoiled bread?
  5. Why is it important to store food in clean and dry containers?
- 

### Long Questions

1. Explain the process of making mamidi tandra in detail, mentioning all the steps and materials used.
  2. Discuss the importance of food preservation and how it helps reduce food wastage.
  3. What precautions should be taken while storing and preparing food to avoid spoilage?
-

## PRACTICE WORKSHEET 3: MANGOES ROUND THE YEAR | CLASS 5 ENVIRONMENTAL STUDIES

### Answer Key

#### Multiple Choice Questions

1. a. It smelled strange
  2. b. It gets spoiled quickly
  3. a. To mix it evenly with the pulp
  4. b. Presence of moisture and air
  5. d. Four weeks
- 

#### Fill in the Blanks

1. Warm
  2. Pickles
  3. Drying
  4. Sugar, jaggery
  5. Closed
- 

#### True or False

1. False
  2. True
  3. True
  4. True
  5. True
- 

#### Short Questions

1. Food spoils faster in summer due to warm and humid conditions, which promote bacterial and fungal growth.
  2. Mangoes can be preserved by making pickles, mamidi tandra, chutneys, or drying them.
  3. The family strained mango pulp through a muslin cloth to remove fibers before making mamidi tandra.
  4. Spoiled bread often develops a bad smell, sticky texture, and visible mold or fungus.
  5. Clean and dry containers prevent moisture and bacteria from spoiling stored food.
-

## PRACTICE WORKSHEET 3: MANGOES ROUND THE YEAR | CLASS 5 ENVIRONMENTAL STUDIES

### Long Questions

1. The process of making mamidi tandra:
  - Extract mango pulp from ripe mangoes.
  - Strain the pulp through a muslin cloth to remove fibers.
  - Mix the pulp with sugar and jaggery evenly.
  - Spread a thin layer on a mat and let it dry in the sun.
  - Add a new layer daily for four weeks until it becomes thick and firm.
  - Cut it into pieces and store it.
2. Food preservation ensures food lasts longer, prevents wastage, and makes seasonal items like mangoes available year-round. Methods like drying, pickling, and refrigeration help save resources and reduce spoilage.
3. Precautions to avoid food spoilage include:
  - Storing food in clean, dry, and airtight containers.
  - Keeping perishable items in cool or refrigerated conditions.
  - Drying fruits and vegetables before storing.
  - Avoiding moisture and warm conditions for sensitive items.