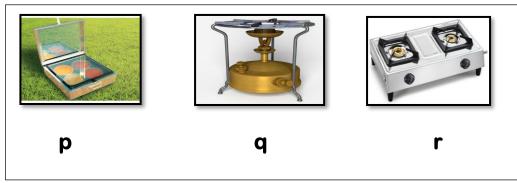


LESSON: COOKING FOOD REVISION WORKSHEET **RESOURCE PERSON: Ms. Rainha Peter** DATE: ____ CLASS: III NAME: _____ SEC: ____

- I. Read the questions carefully and choose the correct answer.
- 1. For which of the following heating sources, kerosene oil is used as fuel?



- (a) Only p
- (b) Only q
- (c) Only r
- (d) Both q and r
- 2. For Rohan's birthday party, his mother made some French Fries. Identify the method of cooking she used.

(a)



(b)



(c)

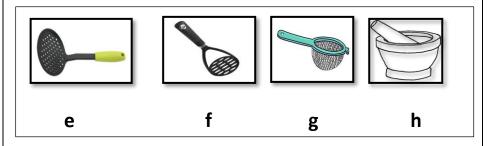


- 3. Which of these vegetables can be eaten raw as well as cooked?
- (a) pumpkin
- **(b)** carrot

(c) brinjal

- 4. Which of the following suggestion/suggestions should we adopt to prevent wastage of food?
 - I. Keeping cooked food in a refrigerator.
 - II. Take as much food as we can eat.
- (a) Only I

- **(b)** Only II
- (c) Both I and II
- (d) None of them
- 5. Look at the pictures of cooking utensils used in the kitchen and identify 'e' and 'g'.



- (a) e sieve, g skimmer
- **(b)** e skimmer , g sieve
- (c) e masher, g sieve
- 6. Manish, Arun, Sam and Adil were discussing about the need to cook food. Which child/children made the correct statement regarding the same?

Manish: Cooking makes food tasty.

Arun: Cooking makes food unhealthy.

Sam: Cooking kills the germs that may be present in raw food.

Adil: Cooking makes food hard and difficult to digest.

- (a) Manish and Arun are correct (b) Adil and Manish are correct
- (c) Arun and Sam are correct (d) Manish and Sam are correct