



**पुर्णा International School**

Shree Swaminarayan Gurukul, Zundal

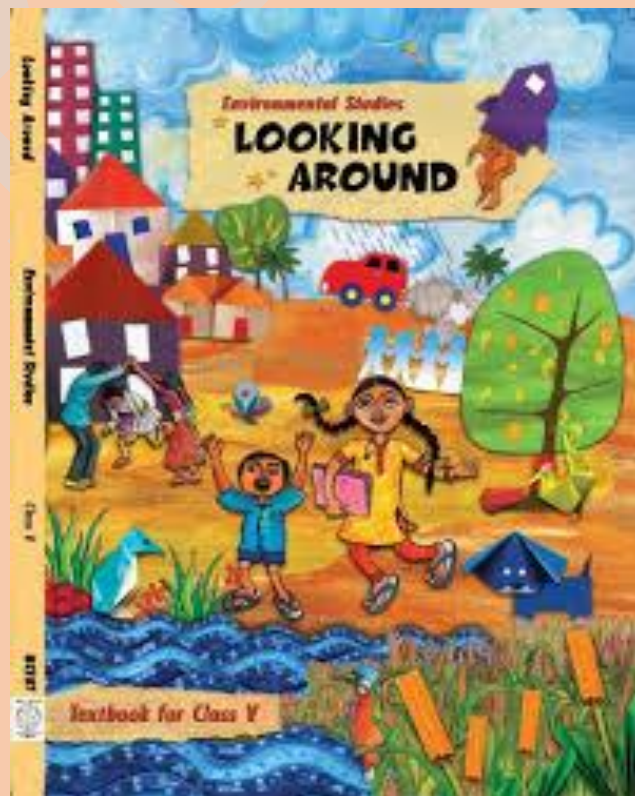
*Class - V*

*ENVIRONMENTAL STUDIES*

*LOOKING AROUND*

*Specimen Copy*

*Year- 2020-21*



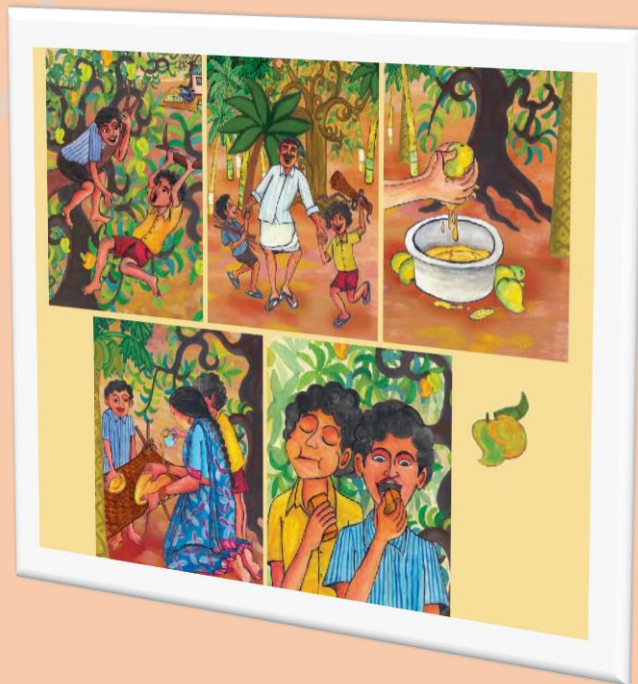
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## CH-4

# Mangoes round the year

### ❖ New words:

1. Spoil
2. Please
3. Packet
4. Sprinkle
5. Fungi
6. Season
7. Mamidi tandra
8. Muslin cloth
9. Pickles
10. Golden
11. Tomorrow
12. Badiyan
13. Sauce



## ❖ **Word meaning:**

1. **Mamidi tandra:** Type of aam
2. **Spoilt:** Defective

## ❖ **Answer the following questions:**

1. **How do we know that food has got spoiled?**

Ans: If the food looks mouldy or cloudy.

2. **What happens if a person eats spoiled food?**

Ans: It may cause food poisoning.

3. **Why are glass jars and bottles dried well in the sun before filling them with pickles?**

Ans: If it is not dried well, it may get spoilt.

4. **What do you mean by preservation of food?**

Ans: It means to protect the food from getting spoil.

## ❖ **Answer the following questions based on Mamidi Tandra:**

1. **How is Mamidi Tandra prepared?**

Ans: Mamidi Tandra is prepared from the pulp of ripe mangoes.

2. **Why is the mixture of jaggery and pulp dried in the sun?**

Ans: A mixture of jaggery and pulp dried in the sun, so that we can cut into pieces.

3. **Why was the mixture of jaggery and pulp covered with a clean saree?**

Ans: The mixture of jaggery and pulp covered with a clean saree to avoid it from the dust.

4. **Why is it important to read the date of expiry of a food item before buying it?**

Ans: It is important to read the date of expiry of a food item to avoid from getting food poisoning.

## WHAT WE LEARNT FROM THIS CHAPTER.

### What We Have Learnt

**1. Glass jars and bottles are dried well in the sun before filling them with pickles. Why is this done? Do you remember what happened to the bread in the experiment?**

**Ans.** Glass jars and bottles are dried well in the sun to remove any moisture. In the experiment with bread, the bread got spoiled because of moisture and fungus grew on it.

**2. To eat mangoes round the year we make different items like pickles, aam papad, chutney, chikky, etc. List some other food with which we make different things, so that we can enjoy it throughout the year.**

**Ans.** Following are examples of food which can be enjoyed throughout the year:

- (a) Pickles are made from many things.
- (b) Many vegetables; like cauliflower; are sun dried for later use.
- (c) Potato chips and banana chips are made so that they can last longer.
- (d) Murabba is prepared from white gourd and amla.
- (e) Peda is made from milk.

You Tube to get more details of this chapter.

<https://www.youtube.com/watch?v=3TvKkWnQrDI>

❖ **ACTIVITY:**

**Draw or paste mango.**



## EXERCISE CORNER

### Q-1. Fill in the blanks.

1. Pulp can be strained using \_\_\_\_\_ cloth to remove the fibres.
2. Mamidi tandra is prepared from \_\_\_\_\_ mangoes.
3. In \_\_\_\_\_ season the food get spoiled easily.
4. \_\_\_\_\_ weeks it takes to prepare Mamidi Tandra.
5. Making jam is a way of preserving the fruits by adding \_\_\_\_\_.

### Q-2. Think and write the answer.

1. Why does sugar and jaggery mixed into the mango pulp and dried in the sun?

Ans: \_\_\_\_\_  
\_\_\_\_\_

2. Why did Appa first choose the most ripe mangoes to be used for making the mamidi tandra?

Ans: \_\_\_\_\_  
\_\_\_\_\_

3. If you have to plan for the outtrip and travelling time takes 2 days in a train. What food items would you carry along with you which can not get spoil?

Ans: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

**Q-3. Write the different methods to store the following food items.**

Food item	Method
Milk	
Cooked rice	
Onion, garlic	
Green coriander	

**Q-4. Identify the following picture.**



Thank You