WORKSHEET 1 (Science)

A. Multiple choice questions.

1. Water helps us to						
a. Store energy in our food	b. fight disease					
c. absorb the nutrients	d. repair damaged parts of	the body				
2. A balanced diet contains	_·					
a. no fats	b. different foods from the sa	ame food group				
c. foods from all food groups	d. only fruits and vegetables	5				
3. Which of the following do we need for	or healthy and strong teeth?					
a. iron b. vitamin A	c. vitamin D and calcium	d. vitamin C				
4. The substance found in food that hel	ps us to work, play, grow and f	fight diseases are called				
a. nutrients b. energy	c. diet	d. all of these				
5. Refrigeration is a method of	·					
a. preparing a balanced diet	b. cooking food					
c. preserving food	d. preserving nutrients					
B. State whether True or false.						
1. Food helps you to grow.						
2. Roughage is a nutrient.						
3. Children need lots of proteins.						
4. Carbohydrates and fats are energy g	4. Carbohydrates and fats are energy giving food.					
5. Iron is needed to have healthy bones.						
C. Match the following.						
	B					
	cereal group					
2. Milk b .	milk group					
3. Banana c.	protein group					
4. Rice d .	vegetable and fruit group					

D. Underline the one that does not belong and fill in the blanks with the food group the others

belong to.	The first	one is	done	for you.
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E.

	1.	a)	meat	b) eggs	c) be	eans	d) <u>brinjal</u>	protein group
	2.	a)	rice	b) spinach	c) br	read	d) noodles	
	3.	a)	milk	b) cheese	c) bi	utter	d) curd	
	4.	a)	apple	b) jelly	c) po	otato	d) orange	
•	. Fill in the blanks.							
	1.	Suga	ary foods are ric	:h in	·			
2. are body building foods.								
3. Vitamins and minerals are protective food.								
	4. The food that you eat every day is called your							
F	E From the help box given below, choose the cooking method that suits each description							

F. From the help box given below, choose the cooking method that suits each description.

Baking	aking boiling steaming		stewing	roasting		
frying						

- Long, slow method of cooking where food is cut into small pieces and cooked in water Or stock.
- 2. Cooking of food in boiling water.
- **3.** Cooking open food in dry heat.
- 4. Cooking food in hot oil.
- 5. Cooking food in an oven with dry heat.
- **6.** Cooking food by surrounding it with steam.