

INDIAN SCHOOL AL WADI AL KABIR

DEPARTMENT OF EVS [2023-2024]

LESSON	: COOKING FOOD				WORKSHEET -2
RESOUR	RCE PERSON: Ms. Vo	eda Vijay			
NAME: _		CLAS	SS: III	SEC:	DATE:
	ants to make chapa erfect chapati.	atti. Help her to	sequen	ce the ste	eps, so that she can
Rub a little	oil on the palms and	knead the doug	h into sma	all balls.	
Your chapa	iti is ready.				
Add some	water and mix well w	ith the hand, kne	eading into	o a dough.	Carton L
^k Using a rol	ling pin, roll out the o	dough ball into a	thin circu	ar patty.	
slightly bro			ırn the pa	ty on the	other side when it is
slightly bro		(2.97)	ırn the pa	ty on the	other side when it is
slightly bro Take some	wn. flour in a deep bowl.	(2.97)	irn the par		other side when it is
slightly bro	wn. flour in a deep bowl.	reasons.		nato	other side when it is

III. Rama cooked some rice and there was some left over.						
a. What was the method she followed to cook the food?						
b. The leftover food can be stored in a						
c. Cooked food remains _	Cooked food remains for a long time in a refrigerator.					
d. Food is	We must not	it.				
IV. Tiju and his friends went to a birthday party. Help them to identify the various dishes and say which method was used to cook them.						
a	b	C				
method:	· method:	method:				
d	e	f				
method:	–· method:	method:				
V. Answer the following.						
1. What are cooking utensils made of?						
2. Why do we need foo	d?					