

KENDRIYA VIDYALAYA DANAPUR CANTT. (SS)

CLASS-5

CH-4 Mangoes Round the Year

Choose the correct option:

1. Why do mangoes spoil easily?
 - a) They are too sweet.
 - b) They are high in moisture.
 - c) They have a strong smell.
 - d) They are difficult to transport.
2. Which of the following is **NOT** a way to preserve mangoes?
 - a) Making pickles
 - b) Drying them in the sun
 - c) Storing them in the refrigerator
 - d) Making chutney
3. What appears on bread that is left moist for a few days?
 - a) Wrinkles
 - b) Fungus
 - c) A different colour
 - d) A strange sound
4. How does keeping fruits and vegetables in a refrigerator help?
 - a) It makes them sweeter.
 - b) It slows down spoilage.
 - c) It changes their colour.
 - d) It removes their nutrients.
5. Which of the following helps remove moisture from mango pulp while making aam papad?
 - a) Sugar
 - b) Salt
 - c) Sunlight
 - d) Water

6. A raw mango is used to make:
- a) Aam papad
 - b) Mango pickle
 - c) Mango shake
 - d) All of the above
7. What is the main advantage of preserving food?
- a) To improve the taste
 - b) To make it more expensive
 - c) To enjoy seasonal food year-round
 - d) To change its texture
8. What can be wrapped in a damp cloth to stay fresh for a longer time?
- a) Fruits
 - b) Vegetables
 - c) Both fruits and vegetables
 - d) Neither fruits nor vegetables
9. Which method of preservation involves adding salt or spices?
- a) Drying
 - b) Pickling
 - c) Freezing
 - d) Heating
10. Why is it important to avoid wasting food?
- a) To save money
 - b) To respect the effort of farmers
 - c) To protect the environment
 - d) All of the above