

# 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