

DISCUSS

Q1. How did Aman know that the potato sabzi had got spoilt?

Answer: Aman got to know that the potato sabzi got spoilt by the bad smell coming from it.

Q2. Have you ever seen some food that has got spoilt? How did you know that it was spoiled?

Answer: Yes, I have seen some food spoilt. I got know by the bad smell coming from it.

Q3. Preeti told Nitu not to eat the potato sabzi. What would have happened if she had eaten it?

Answer: If Nitu had eaten the potato sabzi she would have fallen sick.

WRITE

Q1. Look in your kitchen and write down names of food items that (a) can get spoilt in 2-3 days

Answer: Food items that gets spoilt in 2-3 days are milk, boiled rice, curries, bread etc.

(b) can be kept for a week

Answer: Food items that can be kept for a week are onion, potato, carrots etc.

(c) would not spoil till one month.

Answer: Food items that wont get spoiled for a month are ghee, raw rice, pickle, grains etc

Q2. Look at your friend's list and discuss in the class.

Answer: My friend's list also has same items as mine. The cooked food items gets spoiled in 2-3 days, vegetables last for a week and dry grains may last for a month or more than a month when preserved carefully.

Q3. Will your list be the same in all seasons? What would change?

Answer: No, based on the different season the list changes. During summers, green leafy vegetables may get spoilt for a day due to the dryness, usually in winters leafy vegetables may last for 3 days or so due to the coolness. In rainy season it may not last longer due to the moisture.

Q4. When food gets spoilt in your house, what do you do with it?

Answer: When the food gets spoilt in our house we put into the trash.

BIJI RETURNED THE BREAD

Aman's Biji went to the market to buy bread. The shop was very crowded. The shopkeeper picked up a packet of bread and gave it to Biji. She looked at it and returned it immediately.

Q1. Look at the picture of the bread packet here and guess why Biji returned it?



Answer: Biji returned the packet because he saw the fungus created inside the packet may be it had expired.

Q2. How did she find that the bread had got spoilt?

Answer: she found out that the bread had got spoilt by seeing the black spots in it.

FIND OUT

Look carefully at two-three packets of food items:

Q1. What can we know from what is written on the packet?

Answer: When we see the packet we get to the expiry date, manufacture date, the ingredients used to prepare the food, price, net weight.

Q2. When you buy anything from the market, what do you look for on the packet?

Answer: When I buy anything from the market I firstly look for the manufacture date and expiry date.

WRITE

Q1. Why was sugar and jaggery mixed into the mango pulp and dried in the sun?

Answer: To make mamidi tandra, sugar and jaggery was mixed into the mango pulp and

dried in the sun.

Q2. Why did Appa first choose the most ripe mangoes to be used for making the mamidi tandra?

Answer: Appa first chose the most ripe mangoes to be used for making the mamidi tandra because the ripened ones contain more juice with less fiber.

Q3. How did the brothers make the mamidi tandra? Write down step-by-step what they did for this.

Answer:

- Firstly brothers these items from the market i.e mat made of palm leaves, string made of coconut husk, sugar, jaggery, casuarinas poles.
- By using mat and casuarinas poles they made a platform.
- Next they took out the mango juice from the ripped mangoes and filtered through a fine cloth to remove all the fibres.
- Later they poured the thin layer of juice on the mat by spreading it all over and left it to dry.
- It was later covered with a sari to prevent it from dust.
- So every day they kept on adding layers to it.
- After four weeks a thick layer of golden cake of mamidi tandra is prepared.

Q4. What things are made in your house from ripe and unripe mangoes?

Answer: At my house, with ripped mangoes they prepare mamidi tandra, milkshakes. With unripped mangoes they prepare pickles, chutneys.

Q5. Make a list of all the different types of pickles that you know about, and share with your friends.

Answer: Different types of pickles that I know are mango pickle, lemon pickle, mixed vegetable pickle, amla pickle.

FIND OUT AND DISCUSS

Q1. Is there any kind of pickle made in your house? What kind of pickle is it? Who makes it? From whom did they learn to make the pickle?

Answer: There are many pickles that are made at my home like mango pickle, lemon pickle, amla pickle etc. My mother makes these pickles, she learnt it from my grandmother.

Q2. How are these things made in your house. • Papad • Chutney

Answer: Papad is made up of urad, saboodnana, potato etc. To make saboodnana papad we have to rinse it in water and grind it up. By adding salt and all the spices required mix it up. Then by putting on a moist cloth with required sizes and leaving it to dry in the sun. Hence by deep frying these papad is ready.

Chutney, let us take groundnuts and with all the required spices and salt, by grinding it up according to one's required taste chutney can be prepared.

Q3. It is a two-day journey by train from Pune to Kolkata. If you were to go on this trip, what food items would you carry with you? How would you pack them? Make a list on the blackboard of all the packed food. What food would you eat first?

Answer: If I were to go on this trip I would pack food items which would last for long like biscuits, dry fruits, snack items etc. in a dry container. I would also take items such as chapatti, roti, subji along with me but would finish it at the earliest since these get spoiled very soon.

WHAT WE HAVE LEARNT

Q1. 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?

Answer: Yes, I remember the bread had got spoilt. Glass jars and bottles are dried well in the sun before filling them with pickles because if any moist is left in the jars fungus can be formed very easily and the pickles gets spoiled.

Q2. To eat mangoes round the year we make different items like pickle, aam papad, chutney, chikky, etc. List some other food with which we make different things, so that we can enjoy it throughout the year.

Answer: Here are a few other foods with which we make different things, so that we can enjoy it throughout the year.

- Murabba is prepared from white gourd and amla.
- Peda is made from milk.
- Banana chips are made so that it lasts longer.
- Vegetables are dried in the sun for later use.