

NCERT SOLUTIONS

CLASS - 5th



aglasem.com

Class : 5th
Subject : Environmental Studies
Chapter : 4
Chapter Name : Mangoes Round The Year

Q1 How did Aman know that the potato sabji got spoiled ?

Answer. He came to know this from its smell.

Page : 35 , Block Name : Discuss

Q2 Have you ever seen some that has gone spoiled? How did you know that It has spoiled?

Answer. Yes, I have seen foods that have gone spoiled. When a food spoils, it smells bad and its color also changes.

Page : 35 , Block Name : Discuss

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

Answer. If Nitu had eaten the potato sabji, she might have fallen ill.

Page : 35 , Block Name : Discuss

Q1 Look In your kitchen and write down names of food Items that

Answer. can get spoilt In 2-3 days milk, bread ,dal, boiled rice.
can be kept for a week potato,tomato,onion, cake
would not spoil tin one month flour, rice, pickles, ghee

Page : 36 , Block Name : Write

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

Answer. My friend list has almost the same foods like dal, roti, cooked rice, green vegetables, etc. which can get spoiled in two or three days. Potato, onion, some sweets like murabba etc can last up to a week and rice flour, pulses, spices, ghee, pickles can easily be used up to a month or even more.

Page : 36 , Block Name : Write

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

Answer. In winters, green vegetables may not spoil in two three days. Similarly, if pickles, murabba etc. are not kept safe from moisture in rainy season, they may get spoiled soon.

Page : 36 , Block Name : Write

Q4 When food gets spoiled In your house, what do you do with It?

Answer. When food gets spoiled in my house, we dump it in garbage box.

Page : 36 , Block Name : Write

Q1 Look at the picture of the bread packed here and guess why Biji returned It? How did she find the bread had got spoiled?



Answer. Biji returned the bread because its expiry date would have been passed. The expiry date of a branded food product is usually mentioned on it.

Page : 36 , Block Name : Biji Returned The Bread

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

Answer. We know about the price, weight, manufacturing date and expiry date of the products.

Page : 36 , Block Name : Find Out

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

Answer. I check out its manufacturing and expiry dates, its maximum retail price (MRP) and its weight.

Page : 36 , Block Name : Find Out

Q1 The whole class can do this experiment together. Take a piece of bread or roti Sprinkle a few drop of water on It, and put in a box. Close the box. See the bread or roti everyday until you find some changes on it. Make this table on a chart paper and put It up in the classroom. Fill up the chart every day after discussing the changes seen.

Answer.

Changes in the Bread or Rotl				
Day	Day			
	By touch	By Smell	By looking Through hand lens	By colour
1	Clammy, Soft	Lighting stinking smell	Normal	Normal
2	Clammy, Soft	Lighting stinking smell	A velvet like white layer	Slightly white
3	Moist, soft	Stinking smell	A velvet like white layer	White
4	Moist, soft	Stinking smell	Greenish-white coloured small grass like structures	Greenish-white
5	Moist, soft	Stinking smell	Green-coloured Small grass like structures	Green
6	Moist, soft	Stinking smell	Greenish-black coloured small Grass like structures	Greenish-black

Page : 37 , Block Name : How Does Food Get Spoilt

Q2 Find out the reason for these changes? From where did the fungus come on the bread

Answer. These changes occur due to the rotting of the bread. The spores of fungus are in the air, which begin to grow when they get a conducive condition.

Page : 37 , Block Name : How Does Food Get Spoilt

Q3 Different kinds of food items spoil due to different reasons. Some foods spoil soon, some stays good for long. List some seasons and conditions in which food spoils quickly.

Answer. Food spoils quickly in the rainy and summer seasons.

Conditions in which food spoils quickly

(i) It cooked food is left open.

(ii) If milk is not properly.

(iii) If green vegetables are not kept in a cool place e.g. refrigerator.

(iv) If pickles, murabba etc. are not produced from moisture.

Page : 37 , Block Name : How Does Food Get Spoilt

Q4 Given below are some food Items and some simple methods by which these could be kept fresh for 1-2 days. Match the correct pairs:

Answer.

Food Items	Food Items	Methods
Milk	Milk	Boil it.
Cooked rice	Co.	Put in a bowl and keep the bowl in container with some water.
Green coriander (Dhania)		Wrap in a damp cloth.
Onion garlic		Keep it in a dry open place.

Page : 38 , Block Name : How Does Food Get Spoilt

Q1 Why was sugar and Jaggery mixed Into the mango pulp and dried In the sun?

Answer. To make mamidi tandra (aam papad).

Page : 40 , Block Name : Write

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

Answer. To make mamidi tandra, first they bought a mat, casuarinas, poles, string made of coconut husk some jiggery and sugar. In a sunny spot in the backyard they made a high platform by using poles and mat. Then in a vessel, they extracted out pulp and juice from ape mangoes and after adding jaggery and sugar in equal amount, they spread this pulp into a thin layer over the mat. The thin layer was left to dry in the sun. The process was repeated day after day until the grew four centimeters thick Then after a few days, the layer was taken out and cut into pieces.

Page : 40 , Block Name : Write

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

Answer. The brothers bought the following things from the market

1. Mat made from palm leaves, casuarinas poles, strings made of coconut husk, jiggery and sugar.
2. They made a platform from casuarinas poles and mat.
3. Mango juice was taken out and filtered through a fine cloth to remove fibers.
4. A thin layer of juice was spread on the mat and left to dry.
5. In the evening the layer was covered with a sari to prevent dust from getting on it.
6. Every day, layer upon layer was added.
7. After about four weeks a thick golden cake of mamidi tandra could be made .

Page : 40 , Block Name : Write

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

Answer. In my house pickles, chutney etc. are made from unripe and aam papad is made from ripe mangoes.

Page : 40 , Block Name : Write

Q5 Make a list of all the different types of pickles that you know about?

Answer. Pickles are made up of

- (i) Mango (sweet and sour)
- (ii) Amla (both sweet sour)
- (iii) Chilli (red and green)
- (iv) Lemon
- (v) Jackfruit
- (vi) Carrot

Page : 41 , Block Name : Write

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. Yes, in my house pickles of mango, lemon, amla chilli are made. My another makes these pickles. She learnt this from her mother.

Page : 41 , Block Name : Find Out And Discuss

Q2 What all things are needed to make any one type of pickle In your house? How Is the pickle made? Find out the recipe and write.

Answer. To make a pickle, the things needed are the fruit or vegetable of which pickle has to made garlic, chilli powder, turmeric powder, ginger, aniseed, methi, salt, mustard oil etc.

Procedure to make a pickle:

The fruit or vegetable of which pickle is to made is cut and dried up thoroughly in the sun. Then after mixing it with all the spices, salt and oil, it is kept in a dry glass jar and left undisturbed for a few weeks. In this way pickles are made.

Page : 41 , Block Name : Find Out And Discuss

Q3 How are these things made In your house? Papad, Chutney, Badlyan.

Answer. Papad: It is of different types like papad made up of urad, sago (Sabodnana), potato, etc. To make papad of urad, first urad grains are boiled and grinded up. Then salt and different spices are mixed up in it according to one's taste and dough is prepared. After that, small pieces of this dough are taken and rolled out to make thin round like structures. These are then dried up.

Chutney- The fruit or vegetable or which the chutney is to be made is grinded up and according to taste, salt and spices are added to it.

Badiyan- To make badiyan, urad grains are in water and then grinded up. After that, sah and spices are added up according to taste. Then small lumps of it are taken and put on a clean cloth and dried up in the sun.

Page : 41 , Block Name : Find Out And Discuss

Q4 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 nrst?

Answer. I will carry those food items which would not get spoiled up to two or three days like biscuits, chips, fruits, dry fruits, sattu, chiwda, sweets like peda, ladu, murabba, etc with me. and will keep these things in dry containers or packets. I will take roti or paranthas, subji, curd also First I will consume roti or paranthas, curd and subji, because these can spoil soon then I will eat the rest.

Page : 41 , Block Name : Find Out And Discuss

Q1 Glass Jars and bottles are dried well In the sun before filing them with pickles. Why Is this done? Do you remember what happened to the bread in the experiment ?

Answer. This is done to make these glass jars and bottles moisture free. I do remember about the bread. When moist bread was left in a cool, damp place, it spoiled due to fungus. If any moisture is left out in these containers, the result may be the same .

Page : 41 , Block Name : What We Have Learnt

Q2 To eat mangoes round the year we make different Items like 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. Following are examples of food which can enjoyed throughout the year

1. Pickles made from many things.
2. Many vegetables; like cauliflower; are sun dried for later use.
3. Potato chips and banana chips are made so that they can last longer.
4. Murabba is prepared from white gourd and amla.
5. Peda is made from milk.

Page : 41 , Block Name : What We Have Learnt