

	VVC	RKSHEET
	Name:	
	Class: III	Date:
	O1 W. Tion	Subject: EVS
1	a) Chief	3 (Unit – E)
	Q1. Write the methods of preserva	tion of given food items -
	-7.41111	
	c) Tomato sauce	
	d) Mango pickle	
	e) Grapes	
	Q2. Write any three proces	
	Q2. Write any three preservation pro	cess –
	(b)	
	(c)	
1	Q3. Give one word to the following –	
1	i in	
1	b. It preserves cooked and	••••
1	b. It preserves cooked and raw food d. It preserves fruits	l
	u. It preserves fruits	
	e. It preserves meat and pickle	
	f. Spoilt food leads to food	······································
	g. Spoilt food is unsafe to	·············
nation.		
See		The same of the sa

Date:Subject:_EVS				
ier - 3 nit – D				
Q1. Table the parts of digestive system –				
cessary for a healthy body. he healthiest foods to eat.				
The same of the sa				

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	Tier - 3 Unit - C			
The second secon	Q1. Write the name of food items that cooked and eaten raw and cooked bot a) Eaten Raw – b) Cooked – c) Eaten raw and cooked both –	et can be eaten raw, oth -		
	Q2. Write some advantages of cookin a) b)	g –		
	c)			
	Q3. Write the names of various methods of cooking and give			
	one-one example of each -			
	Method a)	xample		
	b)			
	c)			
	d)			
	e)			
-				



Name:Class:	Date: Subject: EVS			
Tier - 3	(Unit – A)			
Q1. Match the following –				
a) We are tasty and full of vitar b) I am the natural source of vi c) Always eat us to stay healthy d) I am present in small quantit	tamin D Nuts / lodine			
Q2. Write the functions of these –				
Nutrients	Function			
a). Carbohydrates				
o). Vitamins				
). Proteins				

Class: III	Subject: EVS			
Tier - 3 (Unit – B)				
Q1. Write the functions of these –				
Deficiency a). Vitamin A b). Vitamin B	Diseases			
c). Vitamin C d). Vitamin D				
Q2. Write food in front of food groups –				
a) Energy giving food				
Q3. Complete it –				
a) Swelling and bleeding of the gums is due to the lack of				