

Grade 4 EVS Worksheet: Food in India (Difficulty Level: Intermediate)

Name: _____

Date: _____

1. Multiple Choice Questions (MCQs):

1. Which Indian food is made with chickpeas and usually served with fried bread?
 - a) Dal Makhani
 - b) Chole Bhature
 - c) Pani Puri
 - d) Sambar
 2. What is the traditional bread eaten in Punjab that is cooked on a griddle?
 - a) Naan
 - b) Paratha
 - c) Roti
 - d) Chapati
 3. Which of these is NOT a common ingredient in Indian sweets?
 - a) Milk
 - b) Sugar
 - c) Salt
 - d) Ghee
 4. The famous Indian dish 'Dhokla' is made with:
 - a) Rice
 - b) Gram flour
 - c) Wheat
 - d) Corn flour
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2. Fill in the blanks:

1. _____ is a popular food in Rajasthan made of wheat flour and served with ghee.
 2. _____ is a type of Indian curry made with yogurt and various spices.
 3. The sweet dish 'Gulab Jamun' is typically made from _____.
 4. _____ is a flatbread made from rice flour and is a specialty of Tamil Nadu.
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3. Match the following:

Column A	Column B
1. Sambar	A. Gujarat
2. Vada Pav	B. Tamil Nadu
3. Dhokla	C. Maharashtra
4. Aloo Tikki	D. North India

4. True or False:

1. 'Vada Pav' is a type of sandwich made with a spicy potato filling. (True / False)
 2. Kerala's food is known for its heavy use of coconut and seafood. (True / False)
 3. In North India, 'Biryani' is generally made with chicken or lamb. (True / False)
 4. 'Aloo Gobi' is a dish made of potatoes and cauliflower, and it is very popular in South India. (True / False)
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5. Short Answer Questions:

1. What is the difference between 'Chole' and 'Chole Bhature'?
 2. Why do Indian meals often include a variety of dishes such as rice, bread, vegetables, and lentils?
 3. Name any two spices commonly used in Indian cooking.
 4. What makes 'Idli' different from other types of bread?
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6. Answer the following:

1. How is 'Pulao' different from 'Biryani' in terms of ingredients and preparation?
 2. What role do spices play in Indian food? Give examples of three commonly used spices.
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--BE THE CHAMPION!--