

Grade 4 EVS Worksheet:1 (Difficulty Level: Advance)

Name: _____

Date: _____

Part 1: Fill in the Blanks

Use the words below to complete the sentences:

(*ingredients, baking, knife, microwave, recipe*)

1. To make a delicious dish, you need to gather all the _____.
 2. _____ is the process of cooking food in the oven, like making cakes.
 3. A _____ is used for cutting vegetables into small pieces.
 4. If you want to heat food quickly, you can use a _____.
 5. A _____ tells you the steps to make a dish.
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Part 2: Cooking Tools Identification

Match the cooking tool with its function:

1. **Blender**
 - a) Cooks food by heating it with microwaves.
 2. **Frying Pan**
 - b) Mixes ingredients like smoothies.
 3. **Microwave**
 - c) Cooks food by frying it with oil.
 4. **Oven**
 - d) Bakes or roasts food.
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Part 3: True or False

Read the statements below and write "True" or "False":

1. A recipe helps us follow steps to make a dish. _____
2. We should always wash our hands before touching food. _____
3. A spoon is used to chop vegetables. _____

4. You can cook pasta in a frying pan. _____
 5. You need to be careful when using sharp tools like knives. _____
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Part 4: Cooking Steps Puzzle

Put these steps for making a simple sandwich in the correct order (1-5):

- ___ Spread peanut butter on one slice of bread.
 - ___ Place the second slice of bread on top.
 - ___ Open the peanut butter jar.
 - ___ Take two slices of bread.
 - ___ Use a knife to spread the peanut butter.
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Part 5: Word Scramble

Unscramble the words to find cooking-related terms:

1. ETITIRSEP → _____
 2. AILKOI → _____
 3. NAVEOLR → _____
 4. NTSAROCITIF → _____
 5. WEATNATINTOI → _____
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Part 6: Multiple Choice Questions

Choose the correct answer for each question:

1. What is the purpose of a recipe?
 - a) To tell you what ingredients to avoid
 - b) To show you how to cook a dish
 - c) To tell you when to eat the food
2. Which kitchen tool is used to blend liquids?
 - a) Knife
 - b) Blender
 - c) Spoon
3. Which of these is NOT an ingredient in a salad?
 - a) Lettuce

- b) Ice cream
 - c) Tomato
4. What should you do before cooking?
- a) Wash your hands
 - b) Eat all the ingredients
 - c) Turn on the TV
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Part 7: Cooking Safety

Answer these questions about cooking safety:

1. Why should you be careful when using a knife?

 2. What should you do if you spill something on the kitchen floor?

 3. Why is it important to use oven mitts when taking food out of the oven?

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Part 8: Cooking Ingredients Classification

Classify the following ingredients into these categories:

- Vegetables
- Fruits
- Grains
- Dairy
- Protein

Ingredients:

- Chicken
- Spinach
- Milk
- Apple
- Rice

Write your answers below:

1. Vegetables: _____

2. Fruits: _____
 3. Grains: _____
 4. Dairy: _____
 5. Protein: _____
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Part 9: Recipe Creation

Create your own recipe for a snack!

1. What is the name of your recipe? _____
 2. What ingredients do you need? _____
 3. What steps do you need to follow? _____
 4. How would you make this snack special? _____
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Part 10: Cooking Challenge

Imagine you're cooking for a party! Answer the following questions:

1. What three dishes will you cook? _____
 2. Which tools will you need to cook them? _____
 3. How will you make your dishes colorful and fun?

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Bonus Challenge:

What is the difference between boiling and frying?

Write your answer below:

Great work, future chefs! Keep experimenting, learning, and most importantly—have fun in the kitchen! 🍴👨‍🍳

-Be Champion-