

Grade 4 EVS Worksheet:3 (Difficulty Level: Advance)

Name: _____

Date: _____

Part 1: Fill in the Blanks

Fill in the blanks with the correct word from the box:

(ingredients, boiling, chopping, frying, baking)

1. _____ is when you cook food in a pan with hot oil.
 2. When you cut vegetables into small pieces, it is called _____.
 3. To make a cake, you need to put it in the _____ to cook.
 4. Pasta is usually cooked by _____ it in hot water.
 5. To make a salad, you mix different _____ like vegetables and fruits.
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Part 2: True or False

Write "True" or "False" next to the statements below:

1. You should always use a towel to hold hot pots and pans. _____
 2. You can cook chicken without washing it first. _____
 3. It's safe to touch the stove without asking for help. _____
 4. You need to wear a chef's hat to cook. _____
 5. It's important to follow the recipe when you cook. _____
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Part 3: Multiple Choice Questions

Choose the correct answer for each question:

1. Which of these is a kitchen tool used to stir food?
 - a) Knife
 - b) Spoon
 - c) Plate
2. What should you do before using a knife?
 - a) Wash your hands

- b) Dry the knife
 - c) Turn on the stove
3. If you want to cook a pizza, which appliance would you use?
- a) Microwave
 - b) Oven
 - c) Freezer
4. Which of these is a healthy food option?
- a) Ice cream
 - b) Apple
 - c) Potato chips
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Part 4: Recipe Challenge

Write a simple recipe for making a sandwich:

1. Name of the recipe: _____
 2. Ingredients needed:
 1. _____
 2. _____
 3. _____
 3. Step-by-step instructions:
 1. _____
 2. _____
 3. _____
 4. How long does it take to make? _____
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Part 5: Cooking Action Words

Match the cooking action with the correct definition:

1. **Boiling** → a) Cooking food on a grill with dry heat
2. **Baking** → b) Cooking food in hot oil
3. **Frying** → c) Cooking food in an oven with dry heat
4. **Grilling** → d) Cooking food in hot water

Part 6: Cooking Tools

Write the name of the tool you would use for each task:

1. To measure flour: _____
 2. To cut vegetables: _____
 3. To stir soup: _____
 4. To cook pancakes: _____
 5. To peel fruit: _____
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Part 7: Safety First!

Answer the following questions about kitchen safety:

1. What should you do if you spill water on the kitchen floor?

 2. Why is it important to keep kitchen knives away from children?

 3. What should you do if you accidentally burn your hand on a stove?

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Part 8: What's the Difference?

Circle the correct answer:

1. What's the difference between boiling and frying?
 - a) Boiling uses water, frying uses oil.
 - b) Boiling uses oil, frying uses water.
 - c) There is no difference.

 2. What's the difference between baking and grilling?
 - a) Baking uses water, grilling uses dry heat.
 - b) Baking uses dry heat, grilling uses water.
 - c) Baking uses dry heat, grilling uses direct heat.
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Part 9: Creative Recipe Challenge

If you could create a new dish, what would it be?

1. Name of your new dish: _____
 2. Ingredients you need: _____
 3. What would the dish taste like? _____
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Part 10: My Dream Kitchen

Draw and label your dream kitchen. Include any tools, gadgets, or appliances you would love to have!

Bonus Challenge: Cooking Around the World

Pick one food from another country that you would like to try. Write a short description of it:

Great job, Chef! You're one step closer to mastering the kitchen! 🍴👨‍🍳

-Be Champion-