

# Grade 4 EVS Worksheet: 3 (Difficulty Level: Easy)

Name: \_\_\_\_\_

Date: \_\_\_\_\_

Part 1: Cooking Basics

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

[Mix, Recipe, Knife, Raw, Cook]

- 1. A \_\_\_\_\_ is like a treasure map for making delicious food.
- 2. You need a \_\_\_\_\_ to cut vegetables (with an adult's help).
- 3. Some foods can be eaten \_\_\_\_\_, like fruits and nuts.
- 4. To make a cake, you need to \_\_\_\_\_ the ingredients together.
- 5. Cooking food means turning raw ingredients into something tasty and healthy to \_\_\_\_\_.

## Part 2: Cooking Quiz

## Choose the correct answer:

- 1. Which food needs to be cooked before eating?
  - a) Apple
  - b) Rice
  - c) Chocolate
- 2. What does a recipe do?
  - a) Tells a story about food
  - b) Gives step-by-step instructions for making a dish
  - c) Describes how food looks
- 3. Which of these is a cooking method?
  - a) Painting
  - b) Frying
  - c) Playing

Part 3: Recipe Fun!

Let's practice writing a simple recipe!

Name of the Recipe: \_\_\_\_\_



1.	Ingredients Needed:
	0
	0
	0
2.	Steps to Make It:
	a)
	b)
	c)
	/

## Part 4: True or False?

## Write T for True or F for False:

- 1. You can eat eggs raw without cooking.
- 2. Bread rises because of bubbles made by yeast.
- 3. All foods need to be cooked to be eaten.
- 4. Recipes are helpful for making dishes taste good.

#### Part 5: Cooking and Creativity

#### Draw and design your own dream dish in the space below.

Hint: Add fun toppings, crazy ingredients, or even make a rainbow pizza!

#### **Draw Here:**

[Big empty box for kids to draw their dish]

Name of Your Dish: \_\_\_\_\_

#### Part 6: Fun Science in the Kitchen

#### Match the food with its cool science fact:

- 1. Bread rises because of...
  - a) \_\_\_\_\_ Heat turning water into steam.
  - b) \_\_\_\_\_ Tiny bubbles made by yeast.
- 2. Popcorn pops because...
  - a) \_\_\_\_\_ Water inside it turns into steam and makes it burst.
  - b) \_\_\_\_\_ It melts in the pan.



- 3. Cooking an egg turns it solid because...
  - a) \_\_\_\_\_ The heat makes the proteins change shape.
  - b) \_\_\_\_\_ It cools down.

## Part 7: Cooking Q&A

- 1. What is your favorite dish to eat?
- 2. What ingredient do you think makes food taste better?
- 3. Who is the best cook in your family? Why?

## **\*** Fun Challenge!

Ask an adult to help you make a snack or dish at home. Write the recipe and bring it to class to share with your friends!

Great job, Future Chef! Remember, cooking is all about having fun, learning, and sharing tasty creations with others! 😊

-Be Champion-