

## Grade 4 EVS Worksheet:4 (Difficulty Level: Intermediate)

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

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

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### Part 1: Fill in the Blanks

Use the words below to complete the sentences:

*(oven, knife, recipe, boil, chef)*

1. A \_\_\_\_\_ helps you follow the steps to make a dish.
  2. You use a \_\_\_\_\_ to cut fruits and vegetables.
  3. Water starts bubbling when you \_\_\_\_\_ it.
  4. The \_\_\_\_\_ is where we bake cakes or cookies.
  5. A person who cooks delicious food is called a \_\_\_\_\_.
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### Part 2: Cooking Trivia

Circle the correct answer:

1. What do we use to cook rice?
  - a) Oven
  - b) Pot
  - c) Freezer
2. Which of these can be eaten raw?
  - a) Bread
  - b) Carrot
  - c) Chicken
3. Which spice makes food yellow?
  - a) Pepper
  - b) Turmeric
  - c) Cinnamon
4. What is a healthy ingredient in a salad?
  - a) Chips

- b) Lettuce
  - c) Soda
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### Part 3: Kitchen Word Search

Find these kitchen-related words in the grid:

- Stove
- Butter
- Bowl
- Spoon
- Mixer

*(Provide a 5x5 word search grid with the words hidden diagonally, vertically, and horizontally)*

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### Part 4: Unscramble the Words

Unscramble the letters to find cooking-related words:

1. YRRCA → \_\_\_\_\_
  2. NEOV → \_\_\_\_\_
  3. RITUF → \_\_\_\_\_
  4. OOFOD → \_\_\_\_\_
  5. TEPLAH → \_\_\_\_\_
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### Part 5: Match the Picture to the Word

*(Provide simple drawings of a pan, spoon, fork, and knife.)*

Match each drawing to the correct word below:

1. \_\_\_\_\_ Pan
  2. \_\_\_\_\_ Spoon
  3. \_\_\_\_\_ Knife
  4. \_\_\_\_\_ Fork
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## Part 6: Steps for a Simple Recipe

Put these steps in the correct order to make scrambled eggs (number them 1-4):

- \_\_\_ Cook the eggs in a pan until they set.
  - \_\_\_ Crack eggs into a bowl and whisk them.
  - \_\_\_ Serve and enjoy!
  - \_\_\_ Add a pinch of salt and pepper.
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## Part 7: Multiple Choice Fun

Choose the correct answer for each question:

1. What is the first step before cooking?
    - a) Wash your hands
    - b) Eat snacks
    - c) Turn on the stove
  2. What does a whisk do?
    - a) Chops vegetables
    - b) Mixes ingredients
    - c) Bakes food
  3. Which of these is NOT a cooking tool?
    - a) Blender
    - b) Notebook
    - c) Frying pan
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## Part 8: Food Groups Sorting

Write the foods below in the correct groups:

Foods: Carrot, Milk, Chicken, Rice, Apple

Groups:

- Fruits: \_\_\_\_\_
- Vegetables: \_\_\_\_\_
- Proteins: \_\_\_\_\_
- Grains: \_\_\_\_\_
- Dairy: \_\_\_\_\_

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### Part 9: Cooking Safety Tips

Write “Yes” or “No” for the safety tips below:

1. Always ask for adult help with knives. \_\_\_\_\_
  2. Use the stove without supervision. \_\_\_\_\_
  3. Wash fruits and vegetables before eating them. \_\_\_\_\_
  4. Touch hot pans with bare hands. \_\_\_\_\_
  5. Clean up spills to avoid slipping. \_\_\_\_\_
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### Part 10: Design Your Dream Meal

Imagine you can cook your favorite meal. Answer the questions below:

1. What’s the name of your meal? \_\_\_\_\_
  2. What ingredients will you use? \_\_\_\_\_
  3. How will you make it special? \_\_\_\_\_
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#### ☀ Bonus Challenge:

Ask your family what their favorite dish is and write it here:

My family loves: \_\_\_\_\_

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Great work, future chef! 🔍 Have fun exploring the wonders of cooking! 🥗

**-Be Champion-**