

CLASS 5

EVS

EXTRA QUESTIONS

NCERT Extra Questions for Class 5 EVS Chapter 3: The Mystery of Food – Free PDF Download

Extra practice questions for Class 5 EVS Chapter 3: The Mystery of Food.

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Extra Questions for Class 5 EVS Chapter 3

How to Use These Extra Questions

Extra practice questions for [Class 5 EVS Chapter 3: The Mystery of Food](#).

Extra Questions for Class 5 EVS Chapter 3

Q1. Why did the uttapam in the lunchbox spoil after three days?

Because moisture, warmth, and time allowed microbes to grow on it.

Q2. Name one modern food preservation method.

Freezing (or canning, pasteurisation).

Q3. Do fruits usually need to be cooked before eating?

No, most fruits are safe and nutritious to eat raw.

Q4. Why does salting help preserve food?

Salt removes moisture that microbes need to grow.

Q5. Name one food that must be cooked before eating.

Rice or raw meat (any food needing heat to be safe/edible).

How to Use These Extra Questions

Ask your child to play detective with real food examples from your own kitchen. For the full walkthrough, see the [Solutions](#), or the [Revision Notes](#).