

UNIT: 4 SCIENCE IN EVERYDAY LIFE

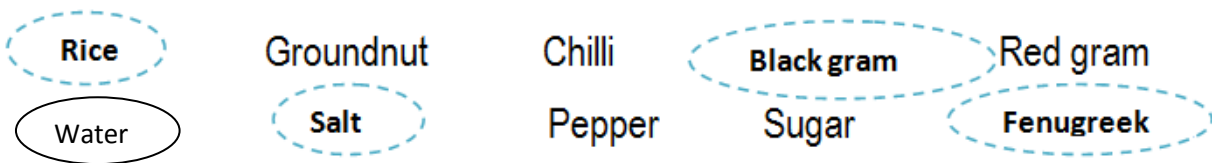
CLASS: III

SUBJECT: SCIENCE

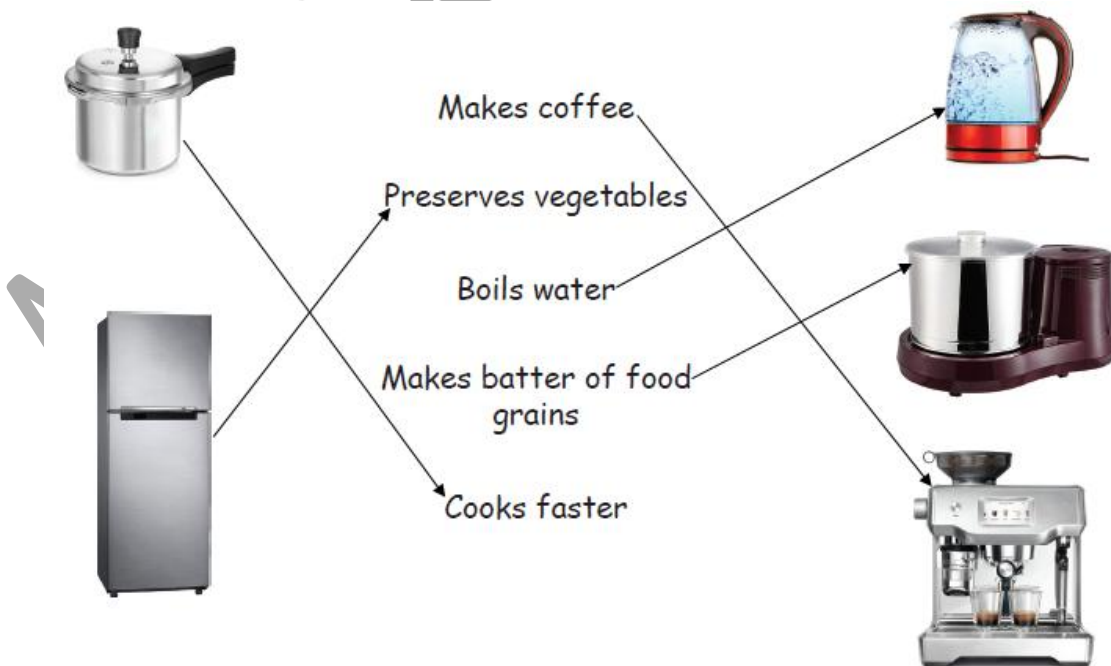
I. Say whether the following statements are true or false.

1. When we boil water, bacteria are destroyed. **True**
2. Idli is cooked by the process called steaming. **True**
3. Thermometer is used to measure pressure. **False**
4. Refrigerator helps to keep things cold. **True**
5. Garlic relieves hiccups and nausea. **True**
6. Boiling point of water is 100°C. **True**

II Circle the name of the things from which idli is made.



III. Match the home appliances and their functions.



IV. Which of these are safe to do at home? Put (√) or cross (X) in the box.

1. Touching electrical appliances. x
2. Playing with sharp objects x
3. Playing in kitchen x
4. Keep safe distance from the gas stove and cylinder. √

V. Answer in a word or sentence.

1. How do you store fruits and vegetables for a longer period?

- ❖ A Refrigerator (Fridge) is a popular home appliance for preserving food.
- ❖ It helps to keep things cold.
- ❖ We store fruits and vegetables for a longer period in fridge.

2. Name the instrument used to measure temperature.

Thermometer is an instrument used for measuring body temperature.

3. How is idli prepared?

- Soaking rice and black gram in water.
- Grinding
- Allowing it to ferment
- And steaming in idli cooker.

4. What is the use of black pepper?

It is a great remedy for cold and coughs.

5. Which kitchen medicine is called the poor man's antibiotic?

- ❖ Garlic is called the poor man's antibiotic .
- ❖ It helps to balance blood pressure and reduces symptoms of common cold.

VI. Answer the following.

1. Write the uses of boiled water.

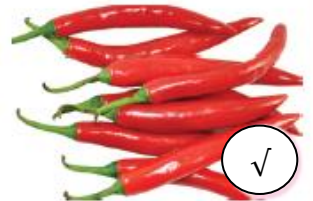
- Destroys germs.
- Improves digestion.
- Prevents us from the infection of waterborns diseases.

2. Write the advantages of pressure cooker.

- Saves time
- Minimizes the usage of fuel and saves energy.
- Retains nutrients in food.
- Pressure cooking can cook foods four times faster ordinary cooking.

BOOK INSIDE

Tick (✓) the item which you see in your kitchen.











Tick (✓) the food items which are made by steaming.



Arrange the pictures in correct order.



Match Column A with Column B.

	A	B
a		
b		
c		
d		
e	