

SATISH CHANDRA MEMORIAL SCHOOL, CHAKDAHA

EVS

CLASS IV

CASE STUDY (On Fruit-chaat)

Fruit chaat – Instructions.
firstly, chop all the fruits and
take in a large mixing bowl.
also add $\frac{1}{4}$ tsp pepper, $\frac{1}{2}$ tsp
chaat masala, $\frac{1}{4}$ tsp salt, $\frac{1}{4}$ tsp
cumin powder and 5 leaves
pudina. mix well without mashing fruits. now add
1 tsp lemon juice and mix well. finally, fruit chaat
recipe tastes great when served chilled.



Tick on the correct option:-

Q.1) What should be taken to mix the fruits?

- a) Glass
- b) Bottle
- c) Bowl
- d) Pipe

Q.2) What should be chopped first before mixing it with spices?

- a) Leaves
- b) Roots
- c) Vegetables
- d) Fruits

Q.3) Which among the following spice is added half a teaspoon?

- a) Pepper
- b) Chaat masala
- c) Cumin powder
- d) Chilli powder

Q.4) Fruits should be mixed well without _____ them.

- a) Cutting
- b) Mashing
- c) Throwing
- d) None of these

Q.5) When served _____ , Fruit chaat tastes great.

- a) Chilled
- b) Hot
- c) Boiled
- d) Fried