

FORMATIVE ASSESSMENT – SECOND MID TERM

SCIENCE

Max. Marks: 50

Std - IV

Time: 2 Hrs

Name of the School:	Name of the Student:
Place:	Roll No.:

I. Choose the correct answer:

5 x 1 = 5

1. Deficiency of proteins, carbohydrates and fats leads to \_\_\_\_\_.  
a) dehydration                      b) malnutrition                      c) cold & cough

2. Vitamins B and C are \_\_\_\_\_ vitamins.  
a) water soluble                      b) fat soluble                      c) anti vitamins

3. Wash bikes and cars with a \_\_\_\_\_ of water and sponge instead of a running hose.  
a) bucket                      b) container                      c) glass

4. Less than 1% of all the water on the earth is \_\_\_\_\_ water.  
a) rain water                      b) fresh water                      c) dirty water

5. \_\_\_\_\_ is said to have the best effects on cold & cough.  
a) Tulasi                      b) Chocolates                      c) Junk foods

II. Fill in the blanks:

5 x 1 = 5

6. \_\_\_\_\_ destroys the nutrient content of food.

7. \_\_\_\_\_ food must be avoided during stomach illnesses.

8. I am a liquid and I help you keep cool and clean. Who am I? \_\_\_\_\_.

9. Which is the purest form of water \_\_\_\_\_.

10. Vitamins A, D and K are grouped as \_\_\_\_\_ vitamins.

III. Match the following:

5 x 1 = 5

11. Iodine

–

helps in clotting of blood

12. Potassium

–

India

13. Calcium

–

Prevents muscle weakness

14. Extreme illness

–

Prevents goiter

15. Location of the Ganges River

–

disease.

IV. 16. Complete the table:

5 x 1 = 5

	Vitamins	–	Deficiency disease
1.	A		
2.		–	Heamophilia
3.	C		
4.	B		
5.		–	Damaged cells

**V. Circle the odd one:**

**5 x 1 = 5**

17. Rice, Grapes, Fish, Wheat
18. Samosa, Chips, Burger, Salad
19. Calcium, Potassium, Iron, Vitamin A
20. Evaporation, Condensation, Precipitation, Flood
21. Ginger, Pepper, Tulasi, Pickle

**VI. Answer the following: (Any 5)**

**5 x 2 = 10**

22. Why should we cook food?
23. List out the food groups and their deficiencies.
24. Give some tips on prevention of food wastage
25. What is evaporation?
26. What is chlorination?
27. Define water cycle.
28. Too much or too little water creates problems why?

**VII. Answer in detail: (Any 2)**

**2 x 5 = 10**

29. How can food be preserved for a long time?
30. How can we purify water? List out a few methods?
31. How can we conserve water?

**VIII. Draw the diagram:**

**5 x 1 = 5**

32. Draw a neat diagram of the water cycle.