



INDIAN SCHOOL AL WADI AL KABIR
DEPARTMENT OF EVS [2022 – 2023]

LESSON: PRESERVATION OF FOOD

WORKSHEET

RESOURCE PERSON: Mrs. MINI HENRY

NAME: _____ **CLASS: V SEC:** _____ **DATE:** _____

I. Give an example for food preserved by the following methods:

1. heating _____
2. sun drying _____
3. cooling _____
4. pasteurization _____
5. canning _____
6. storing in airtight containers _____
7. adding sodium meta-bi-sulphite _____
8. adding salt _____

II. Fill in the blanks to complete the statements.

1. A slice of bread gets spoiled due to the growth of fungi called _____
2. Louis Pasteur developed a method of preserving milk called _____.
3. A chemical like _____ kills all food spoiling bacteria.
4. The process of preservation uses either _____ or _____ treatment to prevent spoilage of food.
5. The _____ method is used to store pulses in air tight containers.

III. State whether the following statements are True or False, and if false correct the statement.

1. Eating fresh food can cause food poisoning.

2. Bacteria and fungi grow well at room temperature and in the presence of moisture.

IV. Observe the pictures and provide responses to the questions that follow.

1. a) Identify the method of preservation _____
b) How does this method preserve food?



2. a) Identify the method of preservation _____
c) How does this method preserve food?



V. Give reasons for the following statement.

1. Green or black patches appear on a slice of bread when kept open for a day or two.

V. Given below are two statements - one labelled *Assertion* (A) and the other labelled *Reason* (R). Select the correct answer to these questions from the codes (i), (ii), (iii) and (iv) as given below.

- (i) Both A and R are true, and R is the correct explanation of this assertion.
- (ii) Both A and R are true, but R is the incorrect explanation of this assertion.
- (iii) A is true but R is false.
- (iv) A is false but R is true.

Assertion: Sodium meta-bi-sulphite is used to preserve food such as jams, jellies, juices and squashes.

Reason: It kills all food -spoiling bacteria and prevents food spoilage.
