INDIAN SCHOOL AL WADI AL KABIR DEPARTMENT OF EVS [2021 – 2022]			
LESSON:PRESERVATION OF			WORKSHEET
RESOURCE PERSON: MS.SUD NAME:			DATE:
I. Different types of foods are preserved by using different methods of preservation.			
Cite two examples for each type of method.			
a. Drying:	_ /		
b. Cooling/freezing:	/		
c. Salt: ,			
d. Chemical preservatives:		//	
e. Canning:	/		
II. Observe the given pictures and provide responses to the questions that follow.			
Fresh milk in	ion Pasteurized milk out	1. a.Name the process.	
		microorganism grown on t eason for its growth.	he piece of bread.



- 3.
- a. Name the process of food preservation .

b. Explain the process.

III.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- Food items like cereals and pulses are stored in vacuum tins.

Reason – Storing food in vacuum tins increases shelf life of the food material.

IV. Unscramble the jumbled letters given below and write the words using the given hints.

a. Method of preserving milk developed by the scientist Louis Pasteur is called as

_____(OATINPUSTSERAI)

b. The process of preservation uses either ______ or _____ treatment to prevent

spoilage of food.(HSAPCYIL /HEICMACL)

- c. Salt is used to preserve food by removing ______ from it.(TORMSEIU)
- d. The symptoms of food ______ are stomachache, diarrhoea, fever and vomiting.

(NPONOIIGS)

V. Use your brain power.

Rice or vermicelli when stored in a container do not get spoiled but payasum or kheer made from them get spoiled easily.