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.