**Chapter 6**

 **Spoilage and Wastage of food and food preservation**

1. By mistake you left a small piece of sandwich in a plate in the corner of room for 5 to 6 days. After 5 days when the plate was found the sandwich had cottony growth on it.
2. What was the cottony growth on the sandwich?
3. Is this bread suitable for human consumption?
4. Your mother left a bag full of tomatoes on the shelf in the kitchen for 3 days. What will happen to the tomatoes after 3 days? Why does it happen to tomatoes?
5. Go to the kitchen and make list of the various food items present in your mother’s kitchen and ask your mother how she stores them?
6. What causes the change in the color of fruit and its taste on ripening?
7. Take a bowl of freshly made curd and leave it outside the refrigerator for two days. After two days note down what happens to the curd? Suggest the reason for the change.
8. Geeta goes to kitchen and finds that her mother had placed certain tablets in the container containing pulses. Write down why Geeta’s mother had done so.
9. Define the following terms
10. Food preservation
11. Dehydration
12. Pasteurization
13. Correct the given statements
14. Fruits and vegetables are kept in the lower shelf of refrigerator when they have to be used immediately.
15. Sugar and salt are stored in container kept at low temperature.
16. Insects and worms usually make their homes at dry and cold places.
17. Hydrochloric acid is used in the manufacture of many pickled products.
18. Many fruits, vegetables and meat products are pasteurized for preservation.
19. Vacuum packing does not limit the growth of bacteria and fungi in the packet.
20. Complete the following
21. ‘Take what you eat, eat what\_\_\_\_\_\_\_\_’.
22. Both sugar and salt serve as\_\_\_\_\_\_\_\_.
23. Acetic acid is form of \_\_\_\_\_\_\_\_\_\_\_\_\_\_.
24. Milk is \_\_\_\_\_\_\_\_\_\_\_\_ to kill microorganism.
25. Food preservation helps to maintain \_\_\_\_\_\_\_\_\_\_\_ of food.
26. Micro organism and enzymes get \_\_\_\_\_\_\_\_\_\_\_\_ at low temperature thus the spoilage of food gets prevented.
27. \_\_\_\_\_\_\_\_\_\_\_\_ helps in adding variety to our diet.
28. In the process of \_\_\_\_\_\_\_\_\_\_ water content of the food stuff is removed.
29. The shelves where biscuits and spices are kept in the kitchen should always be kept \_\_\_\_\_\_\_\_ and \_\_\_\_\_\_\_\_\_\_.
30. \_\_\_\_\_\_\_\_\_\_ and \_\_\_\_\_\_\_\_ are used to preserve fruits, vegetables and meat products.
31. \_\_\_\_\_\_\_\_\_\_ is form of sterilization.
32. Why do manufacturers usually fill nitrogen in the packets of potato chips?
33. Complete the chart

Method used for preservation of food

1. **What makes the food rich in fat rancid?**
2. **How do we can and bottl**e the fruits and vegetables?
3. How do less moisture and low temperature help in food preservation?
4. Complete the table

|  |  |  |
| --- | --- | --- |
| **S.N** | **Name of the food** | **Method of storage used** |
|  **1**  | Fruits and vegetables |  |
|  **2** | Milk |  |
|  3 | Biscuits and chips |  |
|  4 | Raw chicken and fish |  |
|  5 | Onions and potatoes |  |
|  6 | Sugar and salt |  |
| 7 | Curd |  |

1. Why do we need preserve food?
2. How do enzymes cause spoilage of food?
3. How can prevent spoilage of food from bacteria and fungi?
4. How is method used for preventing spoilage of perishable food different from method used by the one used for spices, cereals?
5. What makes us realize the food material at home is spoiled?
6. How can we prevent wastage of food?
7. State 2 ways in which the food preservation is helpful to us?