



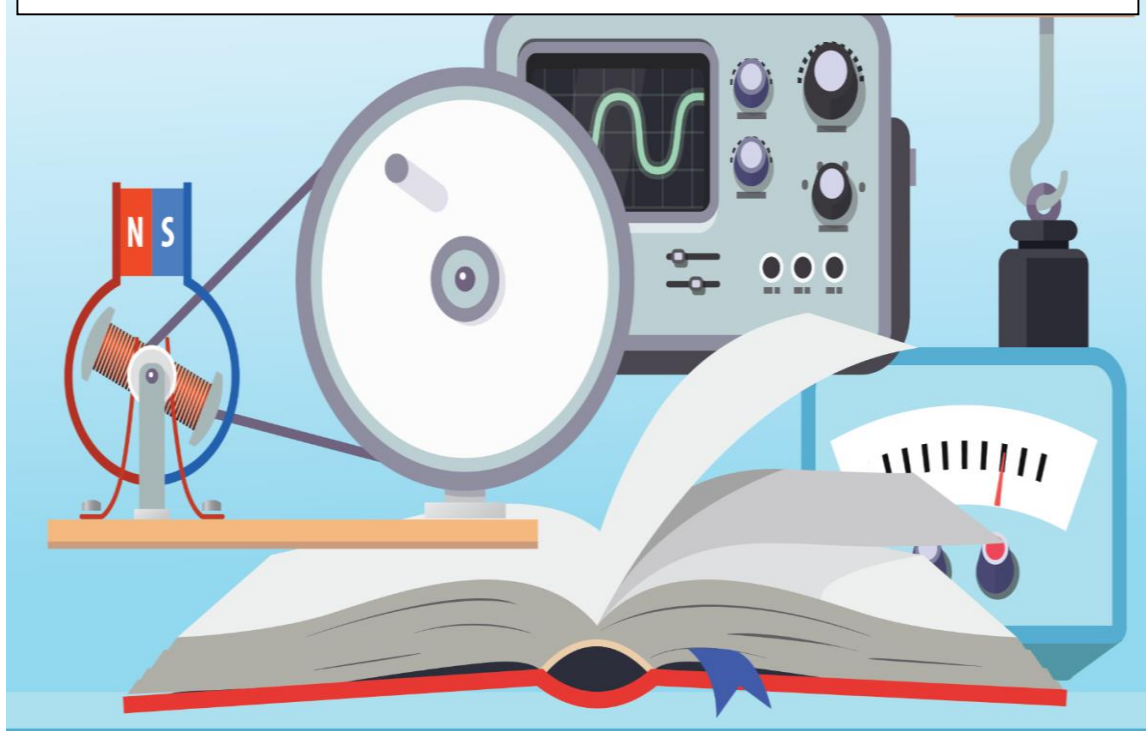
**Subject - Science**

**Grade - 8**

**Competency - 01**

**Competency level - 1.9**

**Lesson - 13, Food  
Preservation**



# Food preservation

## 01. Need of food preservation

### Activity - 01

#### You will need

- A piece of bread
- A piece of dried fish
- A banana
- Lime pickle ( Lunudehi)
- Small amount of milk
- Some dried chilies
- A piece of fish
- A bottle of sterilized milk
- A type of vegetable ( Brinjal or Tomato)

#### Method -:

- Observe the colour, texture and odor of fresh food items.
- Then observe the colour, texture and odor of those samples every day for about a week.
- Tabulate your observations as follows.

Food type	Characteristics of fresh food	Characteristics of food after few days
1		
2		
3		
4		
5		
6		
7		
8		
9		
10		

❖ What is the reason for food spoilage?

.....

❖ Name two macro organisms that cause food spoilage.

.....

❖ The incorrect technological methods during food processing are also affected for food spoilage Give four such examples.

.....  
.....  
.....  
.....

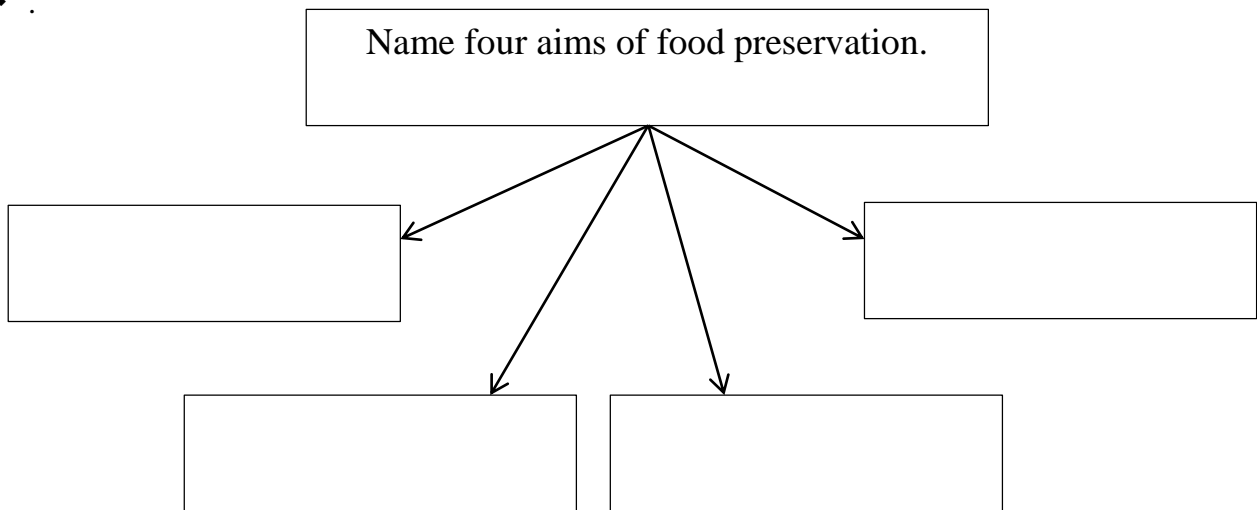
❖ Define the self-degradation.

.....  
.....

❖ Give one example for self-degradation :

.....

❖ .



## Activity 02

❖ Select and underline the food items that are preserved



milk



Fish



Tomato



Dried fish



Lime pickle



Sprats



rice



banana



A bottle of  
sterilized milk



Meat

❖ What are the factors affecting food spoilage?

.....

❖ Define food preservation.

.....

.....

❖ In order to preserve food, mainly the factors causing food spoilage should be controlled.

Mention three methods to prevent food spoilage from above factors.

1. ....

2. ....

3. ....

❖

❖ **Method of food preservation :-**

❖ Complete the table given below considering traditional methods of food preservation.

	Food preservation method	Examples
1.	Drying	Chilies, paddy
2.	.....	.....
3.	.....	.....
4.	.....	.....
5.	.....	.....

❖ Complete the table given below using modern methods of food preservation.

	Method	Advantage	Examples
1.	Drying •by solar heat •stove drying •spray drying	..... ..... .....	..... ..... .....
2.	Temperature control •Freezing •.....	..... .....	..... .....
3.	Concentration	.....	.....

❖ Write the reasons in the table why it is possible to prevent spoilage of food and keep them longer by various preservation methods.

	Preservation method	Reasons for preservation
1.	Drying	.....
2.	Control of temperature	.....
3.	Concentration	.....
4.	Smoking	.....
5.	Adding chemicals	.....

## Food Preservatives

- ❖ What is called food preservatives?

.....

- ❖ Write 05 types of food additives that are used in packaged food.

1. ....
2. ....
3. ....
4. ....
5. ....

- ❖ How do you confirm that food additives are suitable for consumption?

.....

- ❖ Write down some chemical substances prescribed to be used as food additives.

.....  
.....  
.....

- ❖ Write advantages of food preservation.

- .....  
.....
- .....  
.....
- .....  
.....
- .....  
.....

❖ Write disadvantages of food preservation.

- .....
- .....
- .....
- .....
- .....
- .....

**Activity 03**

❖ Collect few labels of packaged food items and complete the table given below.

	Packaged food	Method of preservation	Additives	Date of manufacture	Date of expiring
1					
2					
3					
4					
5					
6					

❖ What are the important information must be given on the label of a packed food item.

- .....
- .....
- .....
- .....
- .....

❖ What are the changes that can be seen in expired food?

- .....
- .....
- .....

❖ What does SLS logo stands for?

.....

❖ What does ISO logo stands for?

.....

❖ Why does it important to use environment friendly food wrappers?

.....

❖ Mention 4 importance of good packaging in food transportation.

.....  
.....  
.....  
.....

#### **Activity 04**

Study all the steps in Activity 13.2 in the textbook carefully. With the help of an adult, try to make a jam sample from any fruit you like.