

Chapter - 11
Food- Storage & Shortage
Worksheet – 2

Q.1 Fill in the blanks:

1. The taste and nutritional value of food is maintained by _____.
2. Drying or dehydration is the _____ method of preserving food.
3. Perishable foods like fruits and vegetables are stored in cold conditions, at a very _____ temperature.
4. In canning, food is stored in _____ and _____ containers.
5. Pasteurization was discovered by _____.

Q.2 True false:

1. In canning, food is stored such that no air or moisture comes in and the food remains safe.
2. In Pasteurization, milk is cooled then suddenly heated.
3. Refrigeration a method of keeping the food in exposed environment.
4. Fish and meat are kept for a long time by freezing them.
5. Growth of microbes is slow at low temperatures.

Q.3 Subjective questions:

1. Define dehydration.
2. Define pasteurization.
3. How does canning prevent food spoilage?
4. What do you understand by freezing?
5. What is cold storage?