

Name: _____ Grade: IV Branch: _____ Date: 25/04/20

Subject: Science Key

Topic: Food Preservation

Definition: Preventing food from getting spoiled is called **Food Preservation**.

Examples: preserved foods include properly packaged refrigerated, frozen, canned, and dried products.

Answer the following questions:

1. Name the different types of food preservations.

A. Refrigerator, Drying, Pickling, Freezing, Canning and Bottling.

3. Fish and Prawns are preserved by this method. **Drying**

4. In olden days, how people used to preserve the food? **Drying**

5. What are natural preservatives?

A. Salt, Sugar, Vinegar, Alcohol, Castor Oil etc.,

9. Why and when is 'World Food Day' celebrated? Make a good poster on it.

A. 16th October every year.

Note:

Answers for the Question No: 2, 6, 7, 8, 10, 11 varies from student to student depending on the Creativity/Imaginary/Understanding/Observation/Analysis.

