Chapter 6

Spoilage and Wastage of food and Preservation of food

- 1. Fill in the blanks
 - a) Milk is _____ before storing.
 - b) _____ and _____ are stored in the kitchen, in trays or shelves at room temperature.
 - c) _____ is prepared at room temperature.
 - d) When food starts emitting foul smell, it indicates these ______ items are no longer fit for eating.
 - e) _____ and temperature are two important factors for growth of microorganism.
 - f) _____ can causes fruit to ripen.
 - g) Perishable food stuffs like milk, fruits and vegetables must be stored in the ______.
 - h) _____ and _____ are dried to preserve
 - i) _____ is a form of vinegar.
- 2. State whether given statements are true / false.
 - a) In vacuum packing air is added to the package prior to sealing.
 - b) Food preservation does not maintain nutritive value of food.
 - c) Refrigeration uses low temperatures to growth of microorganisms.
 - d) Insects, worms and rats usually make their home in places that are moist and dark and where food items are available.
 - e) Enzyme can speed up chemical changes that results in loss of flavor, color and appearance
- 3. Match the following

Column 1	Column 2	
Fruit and vegetables	Ripening of fruits	
Vinegar	Pressurized heating followed	
	by immediate cooling	
Pasturisation	Removal of air prior to	
	packing	
Vacuum packing	Kept in refrigerator	
Enzyme	Used in packing of pickle	

- 4. Give reason for the following
 - a) Onion and cauliflower are dried to preserve.
 - b) Sugar and salt are used as preservative for making pickles and jams.
 - c) Once curd is made it is kept in the refrigerator.
 - d) The food should be preserved.
- 5. Multiple choice questions
 - A. The onions and potatoes are stored in the kitchen at
 - a) High temperatureb) Room temperaturec) low temperatured) none of the above.
 - B. The fruits get covered with whitish or orange powder because
 - a) It is preserved b) it is fit for eating c) it is spoiled d) none of the above

- C. The cup boards, shelves and containers in which food items are kept should be clean and dry to
 - a) Allow the food to get spoiled b) to prevent the insect, worm and rats from making home c) to help enzyme acting on it. d) none of the above
- D. The perishable food items are refrigerated to
 - a) Deactivates enzymes and micro organism b) make food more nutritious
 - b) To allow the enzyme to be active d) none of the above
- 6. Answer the following questions
 - a) Name 2 substances stored at room temperature.
 - b) Should we eat food giving out foul smell?
 - c) How should the non-vegetarian food be kept in the house?
 - d) In what way we can prevent the spoilage of food like biscuits and spices?
 - e) What is the purpose of adding vinegar to pickles?
 - f) State 4 ways in which food preservation is useful to us.
 - g) How is pasteurization done?
 - h) On what factors are most of food preservation methods are based?
 - i) What are methods used for preserving fruits and vegetables?
- 7. The students should look carefully in their house and see where various food used in the kitchen are kept and prepare a table with the information.

S.N	Name of the food	Place where they are kept or
	material	stored
1	Fruit and Vegetables	Refrigerator

8. List the different methods of food preservation and complete the table

S.N	Method of	Name of the food	How the method helps in
	Preservation	preserved	preservation

9. Ask the students to keep a) bowl of curd, few fruits and vegetables outside a refrigerator b) spices in open container. The student should keep them for 4 days and then note the changes take place and write the observation in case of both a) and b) and finally state why the changes have occurred.

Chapter 7

Importance of Water

1. Fill in the blanks

- a) _____ is an important natural resource essential for all living beings.
- b) Water helps the animal in _____ their food.
- c) _____ and _____ are amphibious animals.
- d) Plants require _____ for germination of seeds.
- e) _____ of the surface of the earth is covered with water
- f) _____ is also drawn out using tube wells.
- g) A _____ is a well having steps on all sides.

2. Match the following

Column A	Column B	
Water wheel	Water bodies	
Lotus	Amphibious animal	
Sea horse	Used to draw ground water	
Frog	Aquatic animals	
Lakes	Aquatic plants	

- 3. State whether given statements are true/ false
 - a) Water is essential for plants, birds, animals and humans
 - b) Water does not help animals in digesting of food.
 - c) Water is habitat for many plants.
 - d) Only 10% water is present in ponds, lakes, streams and glacier.
 - e) The purified water is sent to homes and offices through pumps and pipes.
- 4. Multiple choice questions
 - A. Water is habitat of _____ plant
 - a) Mango b) Rose c) Water lily d) none of the above.
 - B. Which of them is not an example of an aquatic animal?
 - a) Sea horse b) Prawn c) Octopus d) Hydrilla
 - C. _____ of water is present in seas and oceans
 - a) 68% b)97% c) 15% d) 70%
 - D. The water trapped between the underground rocks is____
 - a) River water b) ground water c) stream d) glacier
- 5. Answer the following questions
 - a) Name 2 aquatic animal.
 - b) Name 2 household activities for which water is used.
 - c) How is water important to animals?

- d) Why do plants need water?
- e) List the various ways by which ground water is drawn out.
- f) How is the habitat of amphibious animals different from aquatic animal?
- g) From where did people fetch water for their daily use in early days?
- 6. Make a collage showing the different natural sources of water.
- 7. Make a diagram to show the percentage representation of water on the earth.
- 8. List the various sources of water and make a table to represent their use.
- 9. Complete the given flow chart based on usage of water

