

Chapter 3: Different Methods of Food Preservation

Name: _____ Grade: _____ Date: _____

A. Choose the Correct Answer (MCQ):

1. Which method removes water from food to prevent spoilage?
 - a) Freezing
 - b) Drying
 - c) Refrigeration
 - d) Boiling
2. Milk is preserved by:
 - a) Drying
 - b) Pasteurisation
 - c) Salting
 - d) Smoking
3. Which food is commonly preserved by pickling?
 - a) Rice
 - b) Bread
 - c) Mango
 - d) Chapati
4. Which method uses a very low temperature?
 - a) Freezing
 - b) Salting
 - c) Sun drying
 - d) Canning
5. Salt is mainly used to preserve:
 - a) Fruits
 - b) Bread
 - c) Milk
 - d) Fish and meat

B. Fill in the Blanks:

(drying, pasteurisation, fresh, pickles, sugar,)

- 1. Food preservation helps food stay _____ for a longer time.
- 2. We use _____ to preserve jams and jellies.
- 3. Fruits are often preserved by _____.
- 4. Milk is heated and cooled quickly during _____.
- 5. Vegetables like cucumber are preserved by making _____.

C. Match the Following:

Column A

1. Drying
2. Pickling
3. Freezing
4. Salting
5. Sugaring

Column B

- A. Jam
- B. Fish
- C. Raisins
- D. Peas
- E. Mango

D. True or False:

1. Refrigeration slows down the growth of germs.
2. Food preserved properly spoils faster.
3. Sugar helps preserve fruits.
4. Drying adds water to food.
5. Freezing helps keep food fresh.

E. Drag and Drop:

a.



Drying

b.



Freezing

c.



Sugaring

d.



Canning

e.



Pickling