

Drag to match the description to the correct picture according to preservation method shown.

Drying food with smoke

Boil food and put in airtight container

Keeping food at low temperature

Coating fruits with liquid wax

Brining food in sugar or salt solution

Using salt to remove moisture from food



State **TRUE** or **FALSE**.

1. Food preservation ensure the food lasts longer.
2. The method of removing air from food packaging is vacuum packing.
3. Drying is preserving food using smoke.
4. Microorganisms cannot grow in high concentration solution.
5. Cooling is keeping food in a temperature below 18°C.
6. Microorganisms become more active at lower temperature.
7. Microorganisms cannot grow on dried food.
8. Pasteurisation is a process of heating food to a certain temperature to kill bacteria, followed by rapid cooling.
9. Juice and milk can be preserved by pasteurisation.
10. Preserving food enables seasonal fruits to be eaten at anytime of the year.