Reading and Writing Worksheet for Grade 6
Topic: Food inventions

Directions: Use the words from the text to complete the sentences.

preserve	bacteria	spoils	removed
product	methods	traditional	refrigerate
discovered	container	factories	transported

1 You can preserve plums if you dry them in hot, dry places.

2 Scientists found that freezing makes _____ grow much more slowly.

3 If you have electricity, you can _____ food to preserve it.

4 There are many different _____ for preserving food, like salting and drying.

5 Food is _____ by lorries from farms to supermarkets.

6 Bacteria _____ meat if it is not kept in the fridge.

7 When we dry something, the water is _____ from it.

8 Ice cream is a frozen _____.

9 In _____, people put vegetables into cans before they are taken to shops.

10 Scientists _____ different ways to preserve food a long time ago.

11 Although drying is a _____ method, people still use it today.

12 If food is completely sealed into a _____, no air can get in.

LIVEWORKSHEETS

Directions: Answer the questions. Write D (drying), S (salting), F (freezing) or C (canning).

Which method of food preservation ...

1 takes the water out of the food? _____

2 is the newest way to preserve food? _____

3 works because air can't reach the food? _____

4 only works in hot, sunny places? _____

5 was particularly popular in America? _____

6 is still a popular way to preserve fish in Portugal? _____

7 is the oldest? _____

8 was invented in a very cold place? _____

Directions: Write True or False.

1 In ancient times, people preserved food to eat in winter. _____

2 Bacteria can grow in all types of food. _____

3 Drying food works well in cold countries. _____

4 Raisins are dried plums. _____

5 Some people like salt fish more than fresh fish. _____

6 Heating food to high temperatures destroys bacteria. _____

7 Freezing food destroys bacteria. _____

8 Food needs to be frozen in a factory to be preserved. _____

LIVEWORKSHEETS

Write *dried*, *canned* or *frozen* under each food.

1

_____

2

_____

3

_____

4

_____

5

_____

6

_____

LIVEWORKSHEETS