

HOME ECONOMICS

4th Quarter

QUIZ NO. 1

Name: _____

Section: _____

Direction: Choose TRUE if the sentence is correct, and FALSE if not.

- _____ 1. Food preservation is done to prevent the food from spoiling.
- _____ 2. We expose the food under the heat of the sun to preserve its water.
- _____ 3. Smoking is done by exposing the food near the fire and smoke until it is cooked.
- _____ 4. We add preservatives to prevent the growth of microbes in the food being preserved.
- _____ 5. It should be 30-40 °C of temperature to destroy the most dangerous bacteria.
- _____ 6. Food preservation helps in extending the shelf life of food.
- _____ 7. The first consideration in choosing food to preserve is to find out those available in the community.
- _____ 8. Remember the guides in food preservation.
- _____ 9. Recipes and procedures in food preservation must be followed carefully.
- _____ 10. Good appearance of the preserved food means good taste too.

Direction: Complete the paragraph. Fill in the blanks with words inside the box provided below according to what you have learned from the lesson.

functions	properly	easier	preservation	tools
-----------	----------	--------	--------------	-------

There are different (1) _____ and utensils used in food (2) _____ and processing. We must know their (3) _____ to use them (4) _____. Knowing how to use them can make our food preservation and processing (5) _____.