

CLASS 5 – TWAU WORKSHEET

The Mystery of Food – Food Preservation

Name: _____ Class/Sec: _____

Date: _____ Marks: 10

Instructions: Choose the correct answer and **tick (✓)** the appropriate option.

1. **Which of the following can spoil food?**
a) Microbes b) Stones c) Plastic d) Glass
2. **Which method removes moisture from food?**
a) Freezing b) Drying c) Oiling d) Refrigeration
3. **Which of these is commonly preserved by adding oil?**
a) Pickle b) Milk c) Ice cream d) Fresh watermelon
4. **Refrigeration mainly helps by:**
a) Increasing temperature b) Removing all microbes c) Slowing microbial growth d) Adding moisture
5. **Which one contains useful microbes?**
a) Freshly prepared curd b) Rotten bread c) Spoiled rice d) Mouldy fruit
6. **Which food is commonly dried for preservation?**
a) Chillies b) Milk c) Ice cream d) Fresh curd
7. **What happens when moisture is removed from food?**
a) Microbes grow faster b) Microbial growth is reduced c) Food becomes wetter
d) Food immediately spoils
8. **Which is the best place to store milk for a longer time?**
a) In sunlight b) Near a window c) In a refrigerator d) On a warm shelf

9. Which food is prepared using fermentation?

- a) Idli b) Dried chilli c) Mango pickle d) Salted papad

10. Which of the following is a seasonal fruit?

- a) A fruit available naturally during a particular season
b) A fruit available only in a tin
c) A frozen fruit
d) A dried fruit