

**Chapter- 15**  
**Food Preservation**  
**LR Work**

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Homework

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Food Spoilage:

- Food items start to smell, which cannot be ignored.
- The colour and texture of food changes

**Let's Practise:**

1. Homework

**2. Fill in the blanks:**

- a) Preservatives
- b) Sunlight
- c) Preservatives
- d) Time.
- e) Food

**3. Match the following:**

- a) Cover with lid and refrigerate
- b) Wrap lightly in a damp cloth
- c) Keep out in the open air
- d) Keep on the tray in a refrigerator
- e) Keep wrapped in a aluminium foil

**4. Homework**

5. If a loaf of bread is out in the open for days, it comes in contact with air and moisture and the bread start to spoil. The colour, texture and smell changes.

**One Level Up**

**2. Canning:** Canning is a method of preserving food in which the food contents are processed and sealed in an airtight container.

**Freezing** is also one of the most commonly used processes.

**4. Homework**