

**National Institute of Open Schooling**  
**Secondary Course : Home Science**  
**Lesson 5 : Preservation of Food**  
**Worksheet – 5**

1. You must have seen that bananas get spoilt even if stored in a refrigerator. Think about it and find out why this happens.
2. What will happen if fruits have no enzymes?
3. Think of two innovative solutions to the problem food spoilage because of insects and rats.
4. The government keeps food stocks but while travelling by train you notice many bags of wheat getting spoiled by rain. What will be the impact in the country if these were not spoilt?
5. Find out which crop is grown in your area. Write two products made to preserve the excess produce.
6. How would you create variety in your food if there were no preserved products available?
7. Briefly describe how you will preserve one each of any perishable, semi-perishable and non-perishable food used in your home.
8. What will be the effect on your meals if no preserved foods are available?
9. Talk to your mother and write about two things she preserves at home. Explain to her the principle of preservation used in the preparation.
10. Identify one advantage and one disadvantage of using chemical preservatives instead of natural preservatives.