

MICROORGANISMS: FRIEND AND FOE

WORKSHEET -1 / MODULE- 3.

CLASS VIII

SUBJECT: SCIENCE

Answer the following questions:

1. Give reasons for the following.

- a. Fresh milk is boiled before consumption while processed milk is stored in packets can be consumed without boiling.
- b. Raw vegetables and fruits are kept in refrigerators whereas jams and pickles can be kept outside.

2. Give two examples of food items that are preserved by the following methods.

- a. Chemical method
- b. By use of sugar

3. Fill in the blanks.

- a. _____ are preserved by oil and vinegar.
- b. Jellies, squashes and jams are preserved by _____ syrup.
- c. _____ is the scientist who discovered Pasteurisation.

4. Define the following:

- a. Food preservatives.
- b. Pasteurisation

5. Identify 2 food preservatives in the given below food item.



7. How Sodiumbenzoate and sodium metabisulphite control food spoilage?
8. Why sugar is used as food preservatives?
9. Why does the milk that comes in packets not spoil?
10. How oil and vinegar prevents spoilage of food items?