

Food preservation, smoking, salting, freezing.

1. Food preservation makes seasonal food available all year around
 - a) True ..
 - b) False
2. How long does smoked food last?
 - a) Three months...
 - b) Four days
 - c) 1 year
3. Salt and sugar remove _____ from food
 - a) Bacteria
 - b) Fungus
 - c) Water...
4. Food that can be stored for a long time
 - a) Bread
 - b) Meat
 - c) Pulses...
5. Which of them are not food preservatives?
 - a) Honey
 - b) Mustard
 - c) Ketchup...
6. Why preservatives are used in food?
 - a) To prevent chemical changes like oxidation..
 - b) To take out the taste of fresh food
 - c) To decrease vitamins in fruits and vegetables
7. What are the effects of freezing food?
 - a) Looks as tasty as fresh food
 - b) Keeps the taste of fresh food
 - c) Delays spoilage and keeps foods safe..
8. Freezing is a food preservation method because
 - a) Low temperature retards the growth of microbes....
 - b) Low temperature removes water content
 - c) Both of the above
9. Process of preservation of milk
 - a) Salting
 - b) Pasteurisation...
 - c) Dehydration
10. Why is food preservation important?
 - a) To make food taste better
 - b) To extend the shelf life of the food product....
 - c) To change the texture or flavour of the food
11. The removal of water from a substance is called
 - a) Fermentation
 - b) Salting
 - c) Dehydration...
12. It is the removal of the moisture content of the food

- a) Salting
 - b) Drying...
 - c) Freezing
13. Which one of these is a method used for food preservation?
- a) To store
 - b) Canning..
 - c) Salting
14. One advantage of food preservation?
- a) Glass jars breaking
 - b) Canning is time-consuming
 - c) Increased shelf-life...
15. Which of the following kills the food spoiling bacteria?
- a) Freezing
 - b) Drying
 - c) Boiling....