**1st unit**

**Std-5th**

**science**

**Chapter no. 13. Method of preserving food**

**Hard words**

1. Abundance- a very large quantity of something

2. Immediately- at once.

3. preserve- maintain in original or existing state.

 4. provision- the arrangement or supply of something such as food.

 5. Reduced- make smaller or less in size, amount or degree.

 6. Spoiled- diminish or destroy the value or quality of.

 7. Threaten- cause something or someone to be vulnerable or at risk.

**Q.1) What’s the solution?**

 **1) The Papads have become soft and moist.**

Ans. Papads which have been soft and moist should be kept in sun for drying. Drying method involves removal of water content from the foodstuff. Papads when kept in sun for drying for 2-3 days will become crisp again.

 **2) Fruits like mangoes, amlas, guavas and vegetables like peas, onions, tomatoes, fenugreek are needed all year round. They are available in plenty only in certain seasons**.

Ans. Different methods of food preservation are used in order to preserve fruits and vegetables. Mangoes can be preserved by making their squash preparation. Peas can be peeled from pods and preserved by keeping them in refrigerator for long time. Onions can be dried or fried and kept for a longer period of times tomatoes can be preserved by making tomato puree, squash or sauce.

**Q.3) find the correct the wrong statements.**

 1) When something is boiled, the microorganisms in it are destroying.

 Ans. correct.

 2) Our food does not get spoiled when microorganisms begin to grow in it.

Ans. wrong.

 **Correct statement**: our food gets spoiled when microorganisms begin to grow in it.

 3) Foodstuff dried in summer cannot be used for the rest of the year.

Ans. Wrong

**Correct statement**: foodstuff dried in summer can be used for the rest of the year.

 4) Foodstuff gets the warmth when out in a fridge.

Ans-wrong

**Correct statement**: foodstuffs get cool temperature when put in a fridge.

**Q.4 Answer the following questions:**

 **1) What are the different methods of preserving food?**

Ans. boiling, drying, cooling and placing the foodstuff in airtight cans are the different methods of preserving food.

 **2) Why do we avoid eating food that has got soiled?**

Ans. We should avoid eating spoiled food because it can cause stomach ache, diarrhea, vomiting etc.

 **3) Why do we make jams from fruits?**

Ans. fruits cannot stay fresh for longer period of time. In order to preserve them, various food preservatives like sugar are added to it. By preserving the fruits by adding sugar, we can get jams even after the season of fruits is over. Hence, we make jams from fruits.

 **4) What are preservatives?**

Ans. certain substances that are added to the foodstuff to preserve them for a long time are called preservatives.

 5**) Find out the names of the different spices also find out which part of their plant they are?**

Ans. cinnamon, cardamom, bill leaves, cloves etc are different spices. Cinnamon is a part of the stem of a plant; cardamom is fruit of plant and cloves is a flower bud of a tree.