



Grade 08

Science

Unit : 13
Food Preservation

Part I

(01) Underline the most suitable answer

1) An additive used in food preservation is,
 i) Bee honey ii) Carotin iii) Salt iv) Pectin

2) A traditional method of food preservation is,
 i) Smoking ii) Spray drying
 iii) Deep freezing iv) Concentration

3) The temperature in deep freezers is,
 i) 4 °C ii) -4 °C iii) -18 °C iv) -10 °C

4) A method of preserving jam and cordial is,
 i) Concentration ii) Spray drying
 iii) Stove drying iv) Freezing

5) A Chemical substance that cannot be used as food preservation is,
 i) Benzoic acid ii) Acetic acid
 iii) Sodium chloride iv) Nitric acid

6) An example for a pre – cooked food is,
 i) Sauce ii) Chutney
 iii) Macaroni iv) Jam

7) A – Temperature is controlled in refrigerator

B – Water contain in food can be removed when immersing in honey.

C – Minimizing microbial activity due to chemicals in smoke.

The correct statement/s out above is / are,

i) Only A ii) Only B
 iii) Only C iv) A, B and C

8) Which of the following food preservative method match with the correct factor which is removed?

i)Salting - water
 ii)Immersing in honey - temperature
 iii) Keeping under fry and - temperature
 iv) Smoking - Air

9) A macro organism which spoils food is,

i) Fungus ii) Weevils iii) Bacteria iv) None of the above

10) A food that spoil fast when expose to the air,

i) Cow milk ii) Sprats iii) Dried jak iv) Lunudehi

(2 x 10 = 20)

- Answer all questions.

(02) If the following statements are correct put a tick (✓) and if wrong put a (x)

- | | | | |
|----|---|---|---|
| 1) | Information about the producer is mentioned in a label of a food package. | (|) |
| 2) | Sauce is a pre – cooked food | (|) |
| 3) | MSG is not a preservative | (|) |
| 4) | Riboflavin is a food colouring | (|) |
| 5) | "Kalkiri" is a type of sterilized milk | (|) |

(2 x 5 = 10)

(03) 1) What do you mean by food preservation?

2) Write 2 aims food preservation.

3) What do you mean by additives?

4) What is the range of E number which has been allowed to add to the food as synthetic food additives?

5) What do you mean by food preservative?

(2 x 5 = 10)

(4) 1) Write 3 advantages of food preservations?

(2 marks)

2) Write 3 disadvantages of food preservations?

(2 marks)

3) What is the standard logo given by the Sri Lanka standard Institute?

(1 mark)

4) Write 2 advantage of proper food packaging.

(2 marks)

5) What do you mean by self – degradation?

(2 marks)

(Total marks 50 x 2 = 100)