

Instructions

Using what you have learned about food preservation, complete the following exercises below.

1. Vocabulary Matching

Match the terms on the left with their correct definitions on the right.

- 1. Canning () A. Removing moisture to stop spoilage
- 2. Freezing () B. Sealing food in jars at high temperatures
- 3. Dehydration () C. Storing food at very low temperatures
- 4. Fermentation () D. Conversion of sugars into acids or gases using microorganisms

2. True or False

Read the statements and write "True" or "False" next to each.

- 1. Freezing food kills all bacteria. _____
- 2. Canned foods can last for years if stored properly. _____
- 3. Fermentation is only used to make alcohol. _____
- 4. Dehydrated foods can still spoil if not stored correctly. _____

3. Short Answer

Answer the following questions in one or two sentences.

- 1. Why is food preservation important? _____
- 2. Describe one method of food preservation you would like to try and explain why.

4. Research Activity

Choose one food preservation method. Use the internet or books to research how it works and list two benefits and two drawbacks of this method below.

- **Preservation Method:** _____
- **Benefits:**
 - 1. 1. _____
 - 2. 2. _____
- **Drawbacks:**
 - 1. 1. _____
 - 2. 2. _____

5. Creative Thinking

Imagine you are trying to invent a new method of food preservation. Describe your idea below, including its name, how it works, and any advantages it would offer.

Idea: _____

How It Works: _____

Advantages: _____