

SUVA SANGAM COLLEGE

YEAR 11

HOME ECONOMICS

WORKSHEET 10

Strand: Food and Nutrition

Sub Strand: Food Preservation

1. Food that spoils rapidly is known as _____ food.
 - A. cured
 - B. smoked
 - C. sweetened
 - D. perishable
2. Which of the following is another name for Food poisoning?
 - A. Food spoilage
 - B. Food borne illness
 - C. Food contamination
 - D. Cross contamination
3. Cross contamination is best defined as the process by which
 - A. bacteria are unintentionally transferred from one substance to another.
 - B. food goes bad due to the chemical substances present in them.
 - C. food gets in contact with hot water and changes its state.
 - D. food remains in its natural state without going bad.
4. Describe the risk involved in the following stages of food handling
 - i. Processor
 - ii. Retailer
 - iii. Consumer
5. Discuss how each of the elements listed below can help to prevent food spoilage.
 - i. Personal hygiene
 - ii. Kitchen hygiene
6. Study the illustration given below to explain how environmental pollution leads to food spoilage.

