

Worksheet

1. Class : **Grade 8** Subject: **Science** Relevant week : **4th week of October**

2. Unit : **13** Food Preservation

3.Tasks to be done by the student:

- I. Read and understand the 13th lesson in your science text book.
- II. Collect information about the Traditional methods used to preserve food in your area.
- III. Tabulate the information that can be used to ensure the quality of food by studying the labels and packages of food items.

Number	Packaged food item	Method of preservation	Additives	Date of manufacture	Date of expired

4. The books, websites, LMS lessons and other quality inputs (online, offline, printed) that can be refer for above activities are :

I. e -nenapiyasa:

- <https://www.enenapiyasa.lk/lms/mod/page/view.php?id=25692>

II. Youtube:

- <https://www.youtube.com/watch?v=3ftNHwikurI&t=14s>
- <https://www.youtube.com/watch?v=X8z3SAftUhg&t=20s>
- <https://www.youtube.com/watch?v=LpT6wjITyRg>

iii. e- thaksalawa:

- <https://www.ethaksalawa.moe.gov.lk/moodle/course/view.php?id=123&lang=si>
- <https://www.ethaksalawa.moe.gov.lk/moodle/course/view.php?id=123&lang=si>

5. The learning outcomes that should be gain from the lessons relevant to this week :

- I. Describe what food preservation is
- II. Explain the necessity of food preservation
- III. Give example for preserved and non-preserved foods.
- IV. Give example for processed foods
- V. Explain the principles behind food preservation.
- VI. List out various traditional and modern technological methods of food preservation .

6. Evaluation / Assessment Methodology:

1. Write down the answers for following questions

i. What is known as food preservation?

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ii. What are the aims of food preservation?

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iii. List out the advantages and disadvantages of food preservation separately

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iv. Explain additives and preservatives separately.

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v. What are the information that should be include in a label of a packed food?

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vi. Write down the reasons for preservation in following methods.

Drying, Smoking, immersing in honey

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2. Place a tick ☒ if the given statements are correct and a cross ☐ if they are incorrect.

- i. Maturation and ripening of fruits are examples for self-degradation ()
- ii. Milk becomes a dry powder during the spray drying.()
- iii. Concentration can be used to preserve food items such as jam and cordial.()
- iv. Most of the food packages can be used for several times()
- v. Powdered coconut milk is an example for a processed food. ()
- vi. E number is symbolized the food additives approved for use. ()

- vii. There is no need of storing milk(“kalkiri”) in refrigerator after opening the bottle. ()
- viii. Pasteurized milk is stored in refrigerators. ()



Prepared by: Zonal Education Office- Embilipitiya
Name of the officer : - D.E.D – Nilukshi Gunewardane
Translated by : H.A.Janani Kaushalya