

DELHI PUBLIC SCHOOL JAMMU

SESSION 2024-25

ASSIGNMENT- OCTOBER

CLASS: V

SUBJECT: EVS

Topic : - L-10 Preservation Of Food

I. Read the passage and answer the following Questions :

The French scientist Louis pasteur developed a method of preserving milk. This method is called pasteurisation (after his name). In this method, milk is boiled for some time to kill the bacteria present in it and then cooled quickly to prevent the remaining bacteria from growing. The milk is then filled into sterilised bottles or pouches.

1. Who developed the method of preserving milk?

- a. Thomas Edison b. Louis Pasteur c. Newton

2. Milk is boiled to kill the-----present in it.

- a. mucor b. fungi c bacteria

II .Give one word answer :

1. It increases storage period of food.
2. A chemical that is used to preserve food.
3. A symptom of food poisoning.
4. The method used to preserve fish .

III . Fill in the blanks:

1. ----- food spoils easily as it has moisture in it.
2. Fruits do not go bad when kept in -----.
3. A slice of bread gets spoiled due to the growth of fungi called -----.
4. Insects and rats cannot enter -----containers.

