Vigyan Pratibha Learning Unit

## My food, My Choice

Did you know that humans started preserving food even before the discovery of fire? Humans would freeze food on ice in colder regions and dry foods in tropical regions. Today, other than freezing and drying, we use a lot of other techniques to preserve food. Can you list some of them?

(i) By Refrightator (ii) By vacuum Packaging (iii) Adding oil (pickles)
(iv) Adding Preservatives

## Task 1: What spoils first?

## Material needed

A slice of tomato, a slice of cooked potato, a spoonful of tomato ketchup or *chutney*, a potato chip, a spoonful of wheat flour and a piece of bread or *chapati*, petri-dishes or watch glass

## What you will do?

Keep all the food items in plates or watchglasses separately and label them. Make sure you cover the plates with a lid or a beaker (in case of watch glass). Observe them everyday for change (if any) in color, appearance or smell. You can record your observations in the table below. Repeat this for 3-4 days or until your teacher asks you to record.

**Table**: What changes do you see in the food samples you are observing? Record in the table below

Tomato/Potato/Wheat	Day 1	Day 2	Day 3	Day 4
Colour	Red	Pale Red	· Pale Red	white patches on red surface
Appearance	fresh	Moisture appears on surface	Water appears on the surface	Shrinked and wet
Smell		& Slittly fow !	Fowf Smell	fowl Smell
Ketchup/Chip/Bread or chapati				
Colour	Deep Red	No change	No. Change	Thick Red
Appearance	Fresh	Freih	fresh	Normal
Smell	Flavoured	No Change	No change	Stittly changed

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Abhipsa Rani Sahoo Dt-05/12/2022 Now that you have completed 3-4 days of observation, you can answer the following questions:

1. Which all foods have spoiled? How do you know they are spoiled?

Dy observing its color, appearance and smell.

2. Which food was the first one to spoil and how did you know it was spoiled?

Due to white patches on its red surface; shrinked and wet.

3. Which foods are still fresh and why have they not spoiled?

Due to less waster as compared to tamasto.

**Table**: What is the difference between a tomato and tomato ketchup; a potato slice and potato chip; wheat flour and bread? What are the additional changes in a ketchup, a chip or bread?

Tomato  It is a raw fresh regetab	Ketchup/chutney It is made from tomato and howing some preservatives.			
Potato slice	s ca suspe	Potato	chip A	
A David South		4-44	Asset	
THE REPORT OF THE PARTY OF THE				
Wheat flour	1 Step	Bread/	Chapati	
Wheat flour		Bread/	Chapati	

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