Group Leader Bhakh Soval, Club - 9th-D Vigyan Pratibha Learning Unit

Group Members :> Duhasini, dhifa, Diga

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?

Some of the methods to preserve food are : Freezing, pastu Salting, byad adding sugar and, oil etc.

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	littlebit dull	dull	dull and dark
Appearance	shrinked.	shrunked	shrinked	Jay of layer
Smell	normal	bad smell	bad smell	bad smell
Ketchup/Chip/Bread or <i>chapati</i>	Day 1	Day 2	Day 3	Day 4.
Colour	Lame	Same	dork	dork
Appearance	Lame	changed	thanged	Changed
Smell	Lame	Changed	Changed	Changed.

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?

Tatato Potato Tomato, Potato

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

Totato Fot Tomato was don spoiled first. A white layer comes appears on the top of tomato.

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

Ab I observed tomato potato chips are stell fresh and contains a little bit of max moisture. As I thought they are fresh because proservative mixed in it.

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	Ketchup/chutney
Sports fast	Spoils late
Potato slice	Potato chip
Spoils fast	Spoils late
Wheat flour	Bread/Chapati
Spoils	Sports slowly

Task 3: Explore the labels

Have you ever CAREFULLY seen the backside of a packet of chips or *namkeen or* biscuit? Take a look at the backside of the packet that you have brought or your teacher gives

1. What all information does it provide?
Items it is made from, It's MfG Manufacturing Date, Its expering
explyty
2. Which nutrients are present in the food label you explored?
Palam oil and, onion, garlic and etc.
3. After reading the food labels, is there anything that surprised you?
I oberved that many packed food items are made up & Palm oil
Which is not good for our health.
v
4. Which food would you prefer out of the ones displayed? Why?
Ketchup is made up of name many chemicals and loss of tomatos
which. Hence it is harmful for our health.
5. When you go out for buying packed food, how will you make a choice, now that
you can explore a food label?
The food ifems that task better I bought them.
6. Any other information on the label that you consider equally important?
Ingredient details, Nutritional facts, usage intruction
and Safety warnings.
7. Any other information which is NOT on the label but you think it should be added to the label?
No.

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