

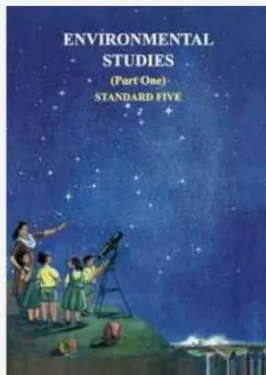
Maharashtra Board Solutions Class

5-Environmental Studies (Part 1): Chapter 13-

Methods of Preserving Food

BOOK SOLUTIONS
CLASS 5
ENVIRONMENTAL STUDIES (PART 1)

CHAPTER 13
Methods of Preserving Food



Maharashtra Board Solutions→

For any clarifications or questions you can write to info@indcareer.com

Postal Address

IndCareer.com, 52, Shilpa Nagar, Somalwada Nagpur - 440015
Maharashtra, India

WhatsApp: +91 9561 204 888, **Website:** <https://www.indcareer.com>

<https://www.indcareer.com/schools/maharashtra-board-solutions-class-5-environmental-studies-part-1-chapter-13-methods-of-preserving-food/>



Maharashtra Board Solutions Class

5-Environmental Studies (Part 1): Chapter 13-

Methods of Preserving Food

Class 5: Environmental Studies Chapter 13 solutions. Complete Class 5 Environmental Studies Chapter 13 Notes.

Maharashtra Board Solutions Class 5-Environmental Studies (Part 1): Chapter 13- Methods of Preserving Food

Maharashtra Board 5th Environmental Studies Chapter 13, Class 5 Environmental Studies Chapter 13 solutions

Questions and Answers

1. What's the solution?

Question (a)

The papads have become soft and moist .

Answer:

Papads which have been soft and moist should be kept in sun for drying. Drying method involves removal of water content (moisture) from the foodstuffs. Papads when kept in sun for drying for 2-3 days will become crisp again.

Question (b)

Fruits like mangoes, amlas, guavas and vegetables like peas, onions, tomatoes, fenugreek are needed all year round. They are available in plenty only in certain seasons.

Answer:

<https://www.indcareer.com/schools/maharashtra-board-solutions-class-5-environmental-studies-part-1-chapter-13-methods-of-preserving-food/>

Different methods of food preservation are used in order to preserve fruits and vegetables. Mangoes can be preserved by making their squash preparation. Peas can be peeled from pods and preserved by keeping them in refrigerator for long time. Onions can be dried or fried and kept for a longer period of time. Tomatoes can be preserved by making tomato puree, squash or sauce.

2. Use your brain power!

Question 1.

Semolina (Shevaya) do not get spoiled for a very long time. But kheer made from them spoils easily. Why is this so?

Answer:

Semolina (Shevaya) are made by drying them in the sun. Since they are dried in sun, the water content in them is completely lost, hence they can be stored for longer time. On the other hand, kheer is made by using milk and milk is a highly perishable" product, hence kheer gets spoilt quickly.

3. Find and correct the wrong statements:

Question (a)

When something is boiled, the microorganisms in it are destroyed.

Answer:

It is a correct statement.

Question (b)

Our food does not get spoiled when microorganism begin to grow in it.

Answer:

It is an incorrect statement.

Correct statement: Our food gets spoiled when microorganisms begin to grow in it.

Question (c)

Foodstuffs dried in summer cannot be used for the rest of the year.

<https://www.indcareer.com/schools/maharashtra-board-solutions-class-5-environmental-studies-part-1-chapter-13-methods-of-preserving-food/>

Answer:

It is an incorrect statement.

Correct statement: Foodstuffs dried in summer can be used for the rest of the year.

Question (d)

Foodstuffs get warmth when put in a fridge.

Answer:

It is an incorrect statement.

Correct statement: Foodstuffs get cool temperature when put in a fridge.

4. Answer the following questions:

Question (a)

What are the different methods of preserving food?

Answer:

Boiling, drying, cooling and placing the foodstuffs in airtight cans are the different methods of preserving food.

Question (b)

Why do we avoid eating food that has got spoiled?

Answer:

We should avoid eating spoiled food because it can cause stomach ache, diarrhoea/vomiting etc.

Question (c)

Why do we make jams from fruits?

Answer:

<https://www.indcareer.com/schools/maharashtra-board-solutions-class-5-environmental-studies-part-1-chapter-13-methods-of-preserving-food/>

Fruits cannot stay fresh for longer period of time. In order to preserve them, various food preservatives like sugar is added to it. By preserving the fruits by adding sugar, we can get jams even after the season of fruits is over. Hence, we make jams from fruits.

Question (d)

What are preservatives?

Answer:

Certain substances that are added to the foodstuffs to preserve them for a long time are called preservatives.

Question (e)

Find out the names of the different spices. Also find out which part of their plant they are.

Answer:

Cinnamon, cardamom, bill leaves, cloves etc. are different spices. Cinnamon is a part of the stem of a plant, cardamom is fruit of plant and clove is a flowerbud of a tree.

Additional Important Questions and Answers

Fill in the blanks with the correct answers from the options given below:

Question 1.

..... and are kept to dry in the open air in summer.

- (a) Onions, potatoes
- (b) Carrots and brinjals
- (c) Milk, milk products

Answer:

- (a) Onions, potatoes

Question 2.

....., and are available where food is kept.

<https://www.indcareer.com/schools/maharashtra-board-solutions-class-5-environmental-studies-part-1-chapter-13-methods-of-preserving-food/>

- (a) Air, moisture, warmth
- (b) Fungus, ants, insects
- (c) Spores, mice, rats

Answer:

- (a) Air, moisture, warmth

Question 3.

Spoiled food has reduced value.

- (a) nutrition
- (b) additional
- (c) reductional

Answer:

- (a) nutrition

Question 4.

..... can be dried and stored for a long time.

- (a) Spices
- (b) Jams
- (c) Mangoes

Answer:

- (a) Spices

Question 5.

..... are present all around us in air as well as in water.

- (a) Microorganisms

<https://www.indcareer.com/schools/maharashtra-board-solutions-class-5-environmental-studies-part-1-chapter-13-methods-of-preserving-food/>

(b) ants

(c) insects

Answer:

(a) Microorganisms

Question 3.

State whether the following statements are True or False:

1. Asafoetida (hing) is a preservative.
2. Spices cannot be stored for a longer period of time.
3. Mango pulp and milk products are not spoiled quickly.

Answer:

1. True
2. False
3. False

Answer the following questions:

Question 1.

What is the advantage of placing the foodstuffs in the airtight cans?

Answer:

When the foodstuffs are preserved in airtight containers, the microorganisms are first destroyed and it is ensured that water or air does not enter the food stuff.

Question 2.

What are the conditions required for the growth of fungus?

Answer:

Availability of food, water, air and warmth are the conditions required for the growth of fungus.

Question 3.

What is the special feature of drying method?

<https://www.indcareer.com/schools/maharashtra-board-solutions-class-5-environmental-studies-part-1-chapter-13-methods-of-preserving-food/>

Answer:

When the foodstuffs are dried by drying method, the water content in them is lost. This is the special feature of drying method.

Question 4.

What happens when the foodstuffs are boiled?

Answer:

When the foodstuffs are boiled, the microorganisms present in them are destroyed.

Question 5.

What precaution should be taken while buying food in sealed bags or boxes?

Answer:

While buying food in sealed bags or boxes, we should always check the expiry (use before) date printed on it.

Can you tell?

Talk to the elderly people in your family to find the answers to the following questions with reference to the foodstuffs mentioned below:

(milk, vegetables, grains, flours, sugar, jaggery)

Question 1.

When do we say that foodstuff is spoiled? What changes are seen in it?

Answer:

The foodstuff smells foul and have unpleasant appearance. There is even growth of fungus on foodstuffs.

Changes that occur in spoilt food: (a) Taste changes (b) Colour of the food change (c) Presence of black, white patch (fungus) on food (d) Unpleasant smell (e) Nutritive value reduces.

Question 2.

Is the time in which foodstuffs get spoilt different in different seasons?

<https://www.indcareer.com/schools/maharashtra-board-solutions-class-5-environmental-studies-part-1-chapter-13-methods-of-preserving-food/>

Answer:

Yes, the time in which the foodstuffs gets spoilt is different in different seasons. Spoilage of any foodstuffs depends on the presence of temperature and humidity of the environment. Therefore in winter, foodstuffs are preserved for a long time than summer season.

Question 3.

Which foodstuffs get spoilt most quickly?

Answer:

Milk and milk products, fruits, vegetables, etc. are the foodstuffs which get spoilt most quickly.

Question 4.

What measures are taken to keep the foodstuffs in the house in good conditions, for as long as possible?

Answer:

We can keep the foodstuffs in the refrigerator, some foodstuffs can be dried, fried, etc. and stored for a long period.

Glossary:

1. pulp – soft, wet and crushed mass
2. fibrous – consisting of fibres.
3. airtight – not allowing air to escape or pass through.
4. moist – slightly wet
5. crisp – firm, dry and brittle
6. perishable – that which gets spoilt.

<https://www.indcareer.com/schools/maharashtra-board-solutions-class-5-environmental-studies-part-1-chapter-13-methods-of-preserving-food/>



Maharashtra Board Solutions

Class 5 Environmental Studies

Part 1

- Chapter 1- Our Earth and Our Solar System
- Chapter 2- Motions of the Earth
- Chapter 3- The Earth and its Living World
- Chapter 4- Environmental Balance
- Chapter 5- Family Values
- Chapter 6- Rules are for Everyone
- Chapter 7- Let us Solve Our own Problems
- Chapter 8- Public Facilities and My School
- Chapter 9- Maps - Our Companions
- Chapter 10- Getting to Know India
- Chapter 11- Our Home and Environment
- Chapter 12- Food for All
- Chapter 13- Methods of Preserving Food
- Chapter 14- Transport
- Chapter 15- Communication and Mass Media
- Chapter 16- Water
- Chapter 17- Clothes - Our Necessity
- Chapter 18- The Environment and Us
- Chapter 19- Constituents of Food
- Chapter 20- Our Emotional World
- Chapter 21- Busy at Work - Our Internal Organs

<https://www.indcareer.com/schools/maharashtra-board-solutions-class-5-environmental-studies-part-1-chapter-13-methods-of-preserving-food/>

- Chapter 22- Growth and Personality Development
- Chapter 23- Infectious Diseases and how to Prevent them
- Chapter 24- Substances, Objects and Energy
- Chapter 25- Community Health and Hygiene
- Chapter 3- Life on Earth
- Chapter 4- Evolution
- Chapter 5- Evolution of Mankind
- Chapter 6- Stone Age: Stone Tools
- Chapter 7- From Shelters to Village-settlements
- Chapter 8- Beginning of Settled Life
- Chapter 9- Settled Life and Urban Civilization
- Chapter 10- Historic Period

Part 2

- Chapter 1- What is History?
- Chapter 2- History and the Concept of 'Time'

<https://www.indcareer.com/schools/maharashtra-board-solutions-class-5-environmental-studies-part-1-chapter-13-methods-of-preserving-food/>

About About Maharashtra State Board (MSBSHSE)

The Maharashtra State Board of Secondary and Higher Secondary Education or MSBSHSE (Marathi: महाराष्ट्र राज्य माध्यमिक आणि उच्च माध्यमिक शिक्षण मंडळ), is an **autonomous and statutory body established in 1965**. The board was amended in the year 1977 under the provisions of the Maharashtra Act No. 41 of 1965.

The Maharashtra State Board of Secondary & Higher Secondary Education (MSBSHSE), Pune is an independent body of the Maharashtra Government. There are more than 1.4 million students that appear in the examination every year. The Maha State Board conducts the board examination twice a year. This board conducts the examination for SSC and HSC.

The Maharashtra government established the Maharashtra State Bureau of Textbook Production and Curriculum Research, also commonly referred to as Ebalbharati, in 1967 to take up the responsibility of providing quality textbooks to students from all classes studying under the Maharashtra State Board. MSBHSE prepares and updates the curriculum to provide holistic development for students. It is designed to tackle the difficulty in understanding the concepts with simple language with simple illustrations. Every year around 10 lakh students are enrolled in schools that are affiliated with the Maharashtra State Board.

<https://www.indcareer.com/schools/maharashtra-board-solutions-class-5-environmental-studies-part-1-chapter-13-methods-of-preserving-food/>

FAQs

Where do I get the Maharashtra State Board Books PDF For free download?

You can download the Maharashtra State Board Books from the eBalbharti official website, i.e. cart.ebalbharati.in or from this article.

Add image

How to Download Maharashtra State Board Books?

Students can get the Maharashtra Books for primary, secondary, and senior secondary classes from here. You can view or download the Maharashtra State Board Books from this page or from the official website for free of cost. Students can follow the detailed steps below to visit the official website and download the e-books for all subjects or a specific subject in different mediums.

Step 1: Visit the official website ebalbharati.in

Step 2: On the top of the screen, select "Download PDF textbooks"

Step 3: From the "Classes" section, select your class.

Step 4: From "Medium", select the medium suitable to you.

Step 5: All Maharashtra board books for class 11th will now be displayed on the right side.

Step 6: Click on the "Download" option to download the PDF book.

Who developed the Maharashtra State board books?

As of now, the MSCERT and Balbharti are responsible for the syllabus and textbooks of Classes 1 to 8, while Classes 9 and 10 are under the Maharashtra State Board of Secondary and Higher Secondary Education (MSBSHSE).

How many state boards are there in Maharashtra?

The Maharashtra State Board of Secondary & Higher Secondary Education, conducts the HSC and SSC Examinations in the state of Maharashtra through its nine Divisional Boards located at Pune, Mumbai, Aurangabad, Nasik, Kolhapur, Amravati, Latur, Nagpur and Ratnagiri.

<https://www.indcareer.com/schools/maharashtra-board-solutions-class-5-environmental-studies-part-1-chapter-13-methods-of-preserving-food/>

About IndCareer

IndCareer.com is a leading developer of online career guidance resources for the Indian marketplace. Established in 2007, IndCareer.com is currently used by over thousands of institutions across India, including schools, employment agencies, libraries, colleges and universities.

IndCareer.com is designed to assist you in making the right career decision - a decision that meets your unique interests and personality.

For any clarifications or questions you can write to **info@indcareer.com**

Postal Address

IndCareer.com
52, Shilpa Nagar,
Somalwada
Nagpur - 440015
Maharashtra, India

WhatsApp: +91 9561 204 888

Website: <https://www.indcareer.com>

<https://www.indcareer.com/schools/maharashtra-board-solutions-class-5-environmental-studies-part-1-chapter-13-methods-of-preserving-food/>