

NAME

TEST TECHNOLOGY CLIL

Choose the correct answer to complete the sentences below:

1) Food spoilage is due to:

- a) micro-organisms and enzymes
- b) micro-organisms and excess production
- c) enzymes and excess production
- d) all the above

2) Non- perishable food items are those which

- a) do not spoil at all
- b) take long time to spoil
- c) spoil easily
- d) spoil according to where they are kept.

3) Preservation of food means:

- a) to keep food safe
- b) to retain quality of food
- c) to prevent decomposition of food
- d) all the above

4) Shelf life of food is related to

- a) freshness of food
- b) quality of food
- c) decomposition of food
- d) time limit for which food can be used

5) The main reason for preserving food is to

- a) improve its color and taste
- b) increase its shelf life
- c) make costly food available
- d) change its texture

6) Fill in the blanks using appropriate words.

- (1) Pasteurization is an example of preservation by.....
- (2) Refrigeration reduces the activity of and.....
- (3) Dehydration is based on the principle of removal of.....

(WATER – MICROBES – HEAT – ENZYMES)