



## LESSON PLAN

### SPECIFIC OBJECTIVES

- The students will learn about
- ▶ the spoilage of food
  - ▶ what food preservation is
  - ▶ methods of food preservation

### TEACHING AIDS

A chart showing different methods of food preservation, chalk and blackboard.

### TEACHING STRATEGY

- ▶ You can show a bread piece with mucor on it.
- ▶ Explain that if we keep food for a long time, germs start growing on it. The food starts rotting and is not fit to eat.
- ▶ Explain that food can be preserved by using the following methods, heating, cooling, sweetening and salting, canning, pasteurisation.
- ▶ Give examples of food which can be preserved by the methods given above.
- ▶ Sum up the chapter by going through the points under the head 'Remember'.
- ▶ Finally, help the students do all the exercises.

### BOOST UP

- ▶ You can display jam, pasteurised milk packet, etc., in the class.

### EXPECTED LEARNING OUTCOMES

The students are able to learn about

- ▶ spoilage of food.
- ▶ methods of food preservation.

### EVALUATIVE QUESTIONS

The teachers may ask the following questions to evaluate their students.

1. What is mucor?
2. What is pasteurisation?