

## ASSIGNMENT

1. What are the preventive measures to minimize the wastage of food?
2. What are the main causes of quality deterioration and spoilage of food?
3. Explain the general principles of food preservation.
4. Identify three reasons for preserving foods.
5. Enlist the various methods of food preservation.
6. Explain the methods of food preservation by use of chemicals.
7. Explain the principles of any one of the preservation processes using a chemical agent.
8. Explain the role of pH in food preservation.
9. Write a short note on use of chemicals as preservatives.
10. Explain any 3 problems associated with the use of chemicals as food preservatives