

**Province of the**

**EASTERN CAPE**

**DEPARTMENT OF EDUCATION**

**CONSUMER STUDIES GRADE 10 TERM 2 WEEK 1**

**FOOD SPOILAGE ACTIVITY**

**QUESTION 1**



* 1. Define the following terms:
     1. **Food spoilage**

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|  |
|  |
|  |

(2)

* + 1. **Pathogenic micro-organisms**

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| --- |
|  |
|  |
|  |

(1)

* + 1. **Oxidation**

|  |
| --- |
|  |
|  |
|  |

(2) (5)

1.2 Identify the microorganism that is responsible for the following food spoilage.

|  |  |
| --- | --- |
| **Food spoilage** | **Microorganism responsible** |
| 1.2.1  See the source image |  |
| 1.2.2  See the source image |  |
| 1.2.3  See the source image |  |
| 1.2.4  See the source image |  |

(4)

* 1. Match the example used in Column B with the method in Column A. Write only the correct letter next to the corresponding number.

|  |  |
| --- | --- |
| **COLUMN A**  **METHOD** | **COLUMN B**  **EXAMPLE** |
| 1.3.1 Oxidation | A.  See the source image |
| 1.3.2 Blanching | B.  See the source image |
| 1.3.3 Fermentation | C.  See the source image |
| 1.3.4 Loss of moisture | D.  See the source image |
|  | E.  See the source image |
|  | F.  See the source image |

(4)

QUESTION 2

In a paragraph form discuss factors that influence the growth of microorganisms. (7)

**[20]**