

CLASS 5 · EVS · CHAPTER 3

The Mystery of Food

LEARN the ideas step by step, then CHECK with every question and activity from the textbook chapter

14

Learn slides

19

Exercise questions

5Think, write, observe,
discuss, do

Ready-to-teach smartboard lessons, one click at a time.

How this deck runs

1

Learn

Click to reveal each idea.
Pause and ask the question in the notes before you click.

2

Try it

Quick sorts and "which type?" slides: let the class call out answers before each click.

3

Check

Every textbook question and activity. Students answer first, then click to reveal.

4

Discuss

Notes give a discussion question, a common mistake and words to listen for.

Let children explain their thinking in their own words.

LEARN

The Mystery of Food

Spoilage · microbes · preservation · good microbes · fresh food · teeth · choking

Unit 2: Health and Well-being

What this unit is about (About the Unit).

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What this unit is about (About the Unit).

Food and health

Different foods,
balanced food,
healthcare,
exercise and rest.

Unit 2: Health and Well-being

What this unit is about (About the Unit).

Food and health

Different foods,
balanced food,
healthcare,
exercise and rest.

Old ways

Traditional Indian
ways of keeping
food safe, and the
role of good
microbes.

Unit 2: Health and Well-being

What this unit is about (About the Unit).

Food and health

Different foods, balanced food, healthcare, exercise and rest.

Old ways

Traditional Indian ways of keeping food safe, and the role of good microbes.

Seasons

How farming and culture supported health through the seasons.

Unit 2: Health and Well-being

What this unit is about (About the Unit).

Food and health

Different foods, balanced food, healthcare, exercise and rest.

Old ways

Traditional Indian ways of keeping food safe, and the role of good microbes.

Seasons

How farming and culture supported health through the seasons.

Our school

Making school greener, cleaner and kinder (Chapter 4).

The forgotten tiffin box

Disha finds her lunch box from last Friday.

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The forgotten tiffin box

Disha finds her lunch box from last Friday.

1

Opens the box

Her uttapam, left three days ago, smells foul.

The forgotten tiffin box

Disha finds her lunch box from last Friday.

1

Opens the box

Her uttapam, left three days ago, smells foul.



2

Coloured patches

There are coloured patches on the food.

The forgotten tiffin box

Disha finds her lunch box from last Friday.

1

Opens the box

Her uttapam, left three days ago, smells foul.

2

Coloured patches

There are coloured patches on the food.

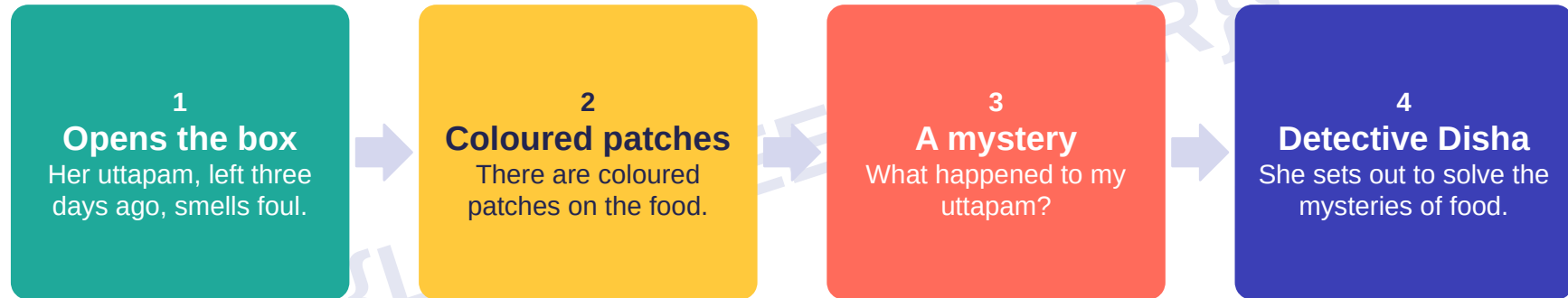
3

A mystery

What happened to my uttapam?

The forgotten tiffin box

Disha finds her lunch box from last Friday.



Microbes: tiny living things

Anna Aditya explains the coloured patches.

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Microbes: tiny living things

Anna Aditya explains the coloured patches.

Mould

The patches are mould, a colony of thousands of microbes.

Microbes: tiny living things

Anna Aditya explains the coloured patches.

Mould

The patches are mould, a colony of thousands of microbes.

Tiny

Too small to see; we need a microscope.

Microbes: tiny living things

Anna Aditya explains the coloured patches.

Mould

The patches are mould, a colony of thousands of microbes.

Tiny

Too small to see; we need a microscope.

Everywhere

In soil, water and air, in plants, animals and inside us.

Microbes: tiny living things

Anna Aditya explains the coloured patches.

Mould

The patches are mould, a colony of thousands of microbes.

Tiny

Too small to see; we need a microscope.

Everywhere

In soil, water and air, in plants, animals and inside us.

Change food

They change the taste and smell of food.

What microbes need to grow

Finding #2: keep air and water away from microbes.

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What microbes need to grow

Finding #2: keep air and water away from microbes.

Moisture

Microbes need water to grow.

What microbes need to grow

Finding #2: keep air and water away from microbes.

Moisture

Microbes need water to grow.

Air

All life needs water and air.

What microbes need to grow

Finding #2: keep air and water away from microbes.

Moisture

Microbes need water to grow.

Air

All life needs water and air.

Warmth

The right temperature, not too cold.

What microbes need to grow

Finding #2: keep air and water away from microbes.

Moisture

Microbes need water to grow.

Air

All life needs water and air.

Warmth

The right temperature, not too cold.

Take one away

Remove any one, and we stop them.

Why do some foods spoil faster?

Disha compares two foods.

Bread on the balcony

Pickle covered in oil

Why do some foods spoil faster?

Disha compares two foods.

Bread on the balcony

Left for two days.

Pickle covered in oil

Made two months ago.

Why do some foods spoil faster?

Disha compares two foods.

Bread on the balcony

Left for two days.

Coloured patches grew on it.

Pickle covered in oil

Made two months ago.

Still delicious.

Why do some foods spoil faster?

Disha compares two foods.

Bread on the balcony

Left for two days.

Coloured patches grew on it.

Air and moisture reached it.

Pickle covered in oil

Made two months ago.

Still delicious.

Oil keeps air out.

Ways to keep food safe

Method	How it helps
--------	--------------

Ways to keep food safe

Method	How it helps
Drying in the Sun (chillies)	Removes moisture, so microbes cannot grow

Ways to keep food safe

Method	How it helps
Drying in the Sun (chillies)	Removes moisture, so microbes cannot grow
Pickling and oiling	Oil keeps out air

Ways to keep food safe

Method	How it helps
Drying in the Sun (chillies)	Removes moisture, so microbes cannot grow
Pickling and oiling	Oil keeps out air
Fridge and freezing	Cold slows down microbes

Ways to keep food safe

Method	How it helps
Drying in the Sun (chillies)	Removes moisture, so microbes cannot grow
Pickling and oiling	Oil keeps out air
Fridge and freezing	Cold slows down microbes
Matka (clay pot)	Keeps water cool

Ways to keep food safe

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Making ghee from butter	Heating makes the water evaporate

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Salt, sugar, spices	Used by people long ago, still used

Ways to keep food safe

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Fridge and freezing	Cold slows down microbes
Matka (clay pot)	Keeps water cool
Making ghee from butter	Heating makes the water evaporate
Salt, sugar, spices	Used by people long ago, still used
Cans and airtight packs	Factories keep microbes away

From butter to ghee

The four pictures on page 46.

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From butter to ghee

The four pictures on page 46.

1

Heat butter

Put the butter in a pan on the heat.

From butter to ghee

The four pictures on page 46.

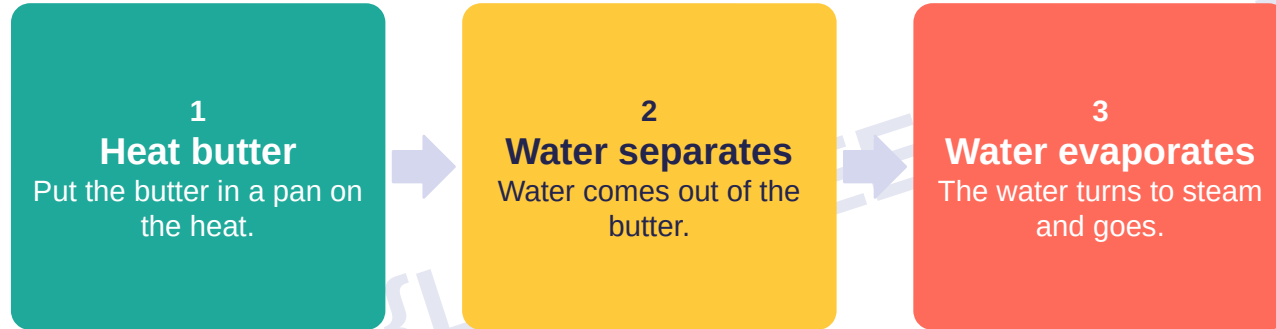
1
Heat butter
Put the butter in a pan on the heat.



2
Water separates
Water comes out of the butter.

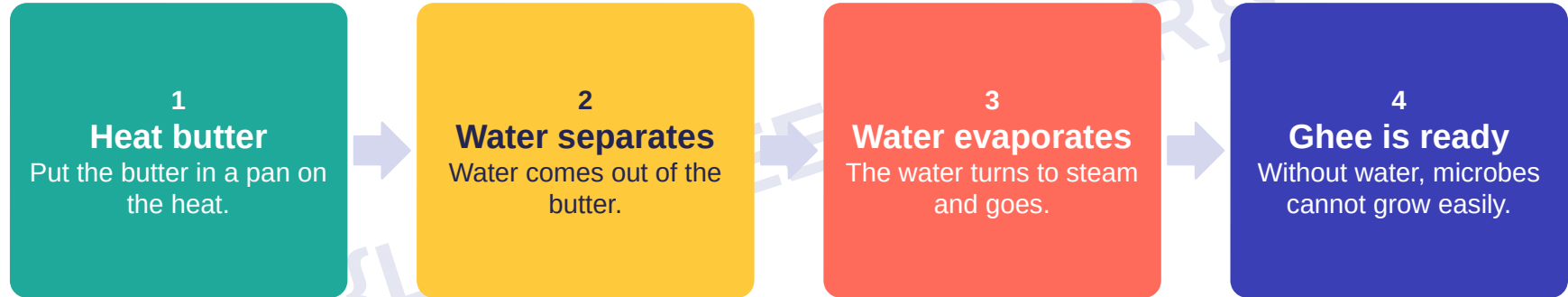
From butter to ghee

The four pictures on page 46.



From butter to ghee

The four pictures on page 46.



Do you know? Food boxes

Three boxes from the chapter.

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Do you know? Food boxes

Three boxes from the chapter.

Matka as a cooler

We use clay pots (matkas) to keep water cool.

Do you know? Food boxes

Three boxes from the chapter.

Matka as a cooler

We use clay pots (matkas) to keep water cool.

Black pepper

It was so popular that Vasco da Gama crossed oceans to collect it from India.

Do you know? Food boxes

Three boxes from the chapter.

Matka as a cooler

We use clay pots (matkas) to keep water cool.

Black pepper

It was so popular that Vasco da Gama crossed oceans to collect it from India.

Insects too

Hunting wasps preserve food for their larvae, long before humans did.

Good microbes

Not all microbes are bad.

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Good microbes

Not all microbes are bad.

Idli batter

Microbes in the air help the batter rise and become fluffy.

Good microbes

Not all microbes are bad.

Idli batter

Microbes in the air help the batter rise and become fluffy.

Curd and buttermilk

Microbes in curd join the good microbes in the stomach and help digestion.

Good microbes

Not all microbes are bad.

Idli batter

Microbes in the air help the batter rise and become fluffy.

Curd and buttermilk

Microbes in curd join the good microbes in the stomach and help digestion.

Digestion

Some microbes help us digest food.

Buying and eating fresh

Thatha, Appa and the lychees.

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Buying and eating fresh

Thatha, Appa and the lychees.

Choose with care

Thatha examines fruits and vegetables carefully before buying.

Buying and eating fresh

Thatha, Appa and the lychees.

Choose with care

Thatha examines fruits and vegetables carefully before buying.

Seasonal fruit

Lychee comes in one season, so we wait for it. Waiting adds to the joy.

Buying and eating fresh

Thatha, Appa and the lychees.

Choose with care

Thatha examines fruits and vegetables carefully before buying.

Seasonal fruit

Lychee comes in one season, so we wait for it. Waiting adds to the joy.

Local is fresh

Local mangoes did not travel far, so they are fresh.

Chew right

What happens to food in your mouth?

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Chew right

What happens to food in your mouth?

1

Bite

Teeth cut and break food into small pieces.

Chew right

What happens to food in your mouth?

1

Bite

Teeth cut and break food into small pieces.



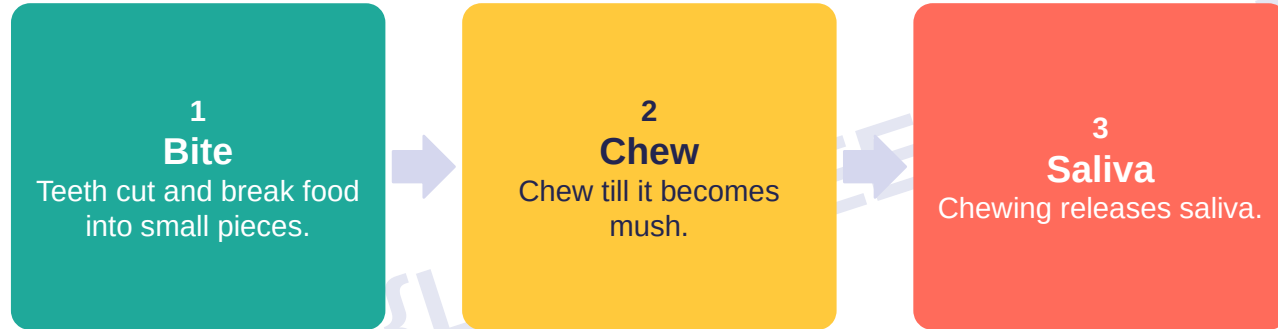
2

Chew

Chew till it becomes mush.

Chew right

What happens to food in your mouth?



Chew right

What happens to food in your mouth?



Four kinds of teeth

Tooth

Its job

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Four kinds of teeth

Tooth	Its job
Incisors	Cut

Four kinds of teeth

Tooth	Its job
Incisors	Cut
Canines	Tear

Four kinds of teeth

Tooth	Its job
Incisors	Cut
Canines	Tear
Premolars	Crush

Four kinds of teeth

Tooth	Its job
Incisors	Cut
Canines	Tear
Premolars	Crush
Molars	Grind

Teeth care and choking

What the dentist and Amma advise.

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Teeth care and choking

What the dentist and Amma advise.

Rinse and brush

Rinse after eating
and brush regularly.

Teeth care and choking

What the dentist and Amma advise.

Rinse and brush

Rinse after eating and brush regularly.

Fewer sweets

Eat fewer sweets; a cavity is a hole in the tooth.

Teeth care and choking

What the dentist and Amma advise.

Rinse and brush

Rinse after eating and brush regularly.

Fewer sweets

Eat fewer sweets; a cavity is a hole in the tooth.

See a dentist

Go for check-ups, or if a tooth aches.

Teeth care and choking

What the dentist and Amma advise.

Rinse and brush

Rinse after eating and brush regularly.

Fewer sweets

Eat fewer sweets; a cavity is a hole in the tooth.

See a dentist

Go for check-ups, or if a tooth aches.

Eat slowly

Do not gulp. Chew well to avoid choking.

Points to remember

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Points to remember

- 1 Microbes are tiny living things; they need moisture, air and the right temperature.

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- 2 Drying, oil, cold, heating and airtight packs keep food safe.

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- 2 Drying, oil, cold, heating and airtight packs keep food safe.
- 3 Some microbes are good: they help make idli and curd and help digestion.

Points to remember

- 1 Microbes are tiny living things; they need moisture, air and the right temperature.
- 2 Drying, oil, cold, heating and airtight packs keep food safe.
- 3 Some microbes are good: they help make idli and curd and help digestion.
- 4 Chew well, eat slowly and keep your teeth clean.

CHECK

Think, write, activities and let us reflect

Every question and activity from the textbook chapter, in book order, with a model answer. Open questions show what a good answer includes.

30s

Have you ever had an upset stomach? What could have caused it? What could happen if spoiled food is eaten by mistake? What did you do to get well?

Think and write your answer first. Then share with your partner.

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30s

Have you ever had an upset stomach? What could have caused it? What could happen if spoiled food is eaten by mistake? What did you do to get well?

Think and write your answer first. Then share with your partner.

Model answer

Answers vary. Spoiled food, with microbes grown on it, can cause an upset stomach or vomiting. Tell an adult; if severe, see a doctor.

Have you ever had an upset stomach? What could have caused it? What could happen if spoiled food is eaten by mistake? What did you do to get well?

30s

Think and write your answer first. Then share with your partner.

Model answer

Answers vary. Spoiled food, with microbes grown on it, can cause an upset stomach or vomiting. Tell an adult; if severe, see a doctor.

Listen for:**spoiled food****tell an adult**

Why do you think food gets spoiled?

30s

Think and write your answer first. Then share with your partner.

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Why do you think food gets spoiled?

30s

Think and write your answer first. Then share with your partner.

Model answer

Microbes such as mould grow on it. They need moisture, air and the right temperature, and they change its taste and smell.

Why do you think food gets spoiled?

30s

Think and write your answer first. Then share with your partner.

Model answer

Microbes such as mould grow on it. They need moisture, air and the right temperature, and they change its taste and smell.

Listen for:

microbes grow

moisture and air

What other things are dried so that they remain unspoilt throughout the year?

30s

Think and write your answer first. Then share with your partner.

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What other things are dried so that they remain unspoil throughout the year?

30s

Think and write your answer first. Then share with your partner.

Model answer

Answers vary. For example, red chillies, grains and pulses, mango slices, and spices. Drying removes moisture so microbes cannot grow.

What other things are dried so that they remain unspoil throughout the year?

30s

Think and write your answer first. Then share with your partner.

Model answer

Answers vary. For example, red chillies, grains and pulses, mango slices, and spices. Drying removes moisture so microbes cannot grow.

Listen for:

chillies

grains, pulses

What items can be made from mangoes to enjoy them for longer? Write their names.

30s

Think and write your answer first. Then share with your partner.

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What items can be made from mangoes to enjoy them for longer? Write their names.

30s

Think and write your answer first. Then share with your partner.

Model answer

Answers vary. Aam papad, mango pickle, dried mango slices, mango powder. These are made by drying, or by oil and salt.

What items can be made from mangoes to enjoy them for longer? Write their names.

30s

Think and write your answer first. Then share with your partner.

Model answer

Answers vary. Aam papad, mango pickle, dried mango slices, mango powder. These are made by drying, or by oil and salt.

Listen for:

aam papad

mango pickle

Put tomato slices on a tray in sunlight. What changes did you see? Can you think of a way to preserve tomato?

30s

Think and write your answer first. Then share with your partner.

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Put tomato slices on a tray in sunlight. What changes did you see? Can you think of a way to preserve tomato?

30s

Think and write your answer first. Then share with your partner.

Model answer

The slices dry out, shrink, wrinkle and lose their juice. We can preserve tomato by drying it in the Sun, or keeping it in the fridge.

Put tomato slices on a tray in sunlight. What changes did you see? Can you think of a way to preserve tomato?

30s

Think and write your answer first. Then share with your partner.

Model answer

The slices dry out, shrink, wrinkle and lose their juice. We can preserve tomato by drying it in the Sun, or keeping it in the fridge.

Listen for:

dry and shrink

sun-drying

What would happen to this pickle if no oil had been added?

30s

Think and write your answer first. Then share with your partner.

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What would happen to this pickle if no oil had been added?

30s

Think and write your answer first. Then share with your partner.

Model answer

Air would reach it and microbes would grow. The pickle would spoil, with mould and a bad smell.

What would happen to this pickle if no oil had been added?

30s

Think and write your answer first. Then share with your partner.

Model answer

Air would reach it and microbes would grow. The pickle would spoil, with mould and a bad smell.

Listen for:

air gets in

microbes grow

Why does butter need refrigeration and ghee does not?

30s

Think and write your answer first. Then share with your partner.

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Why does butter need refrigeration and ghee does not?

30s

Think and write your answer first. Then share with your partner.

Model answer

Butter still has water in it, so microbes can grow. Ghee is made by heating butter till the water evaporates, so it keeps without a fridge.

Why does butter need refrigeration and ghee does not?

30s

Think and write your answer first. Then share with your partner.

Model answer

Butter still has water in it, so microbes can grow. Ghee is made by heating butter till the water evaporates, so it keeps without a fridge.

Listen for:

butter has water

ghee: no water

Find out about food preservation practices in your family by asking elders. Write at least one.

30s

Think and write your answer first. Then share with your partner.

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Find out about food preservation practices in your family by asking elders. Write at least one.

30s

Think and write your answer first. Then share with your partner.

Model answer

Answers vary. For example: drying chillies in the Sun, putting oil on pickle, or using salt, sugar or spices.

Find out about food preservation practices in your family by asking elders. Write at least one.

30s

Think and write your answer first. Then share with your partner.

Model answer

Answers vary. For example: drying chillies in the Sun, putting oil on pickle, or using salt, sugar or spices.

Listen for:

ask elders

one practice

How are idlis made? What makes the idli batter fluffy?

30s

Think and write your answer first. Then share with your partner.

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How are idlis made? What makes the idli batter fluffy?

30s

Think and write your answer first. Then share with your partner.

Model answer

Batter is left to stand and then steamed. Microbes in the air help the batter rise and make it fluffy.

How are idlis made? What makes the idli batter fluffy?

30s

Think and write your answer first. Then share with your partner.

Model answer

Batter is left to stand and then steamed. Microbes in the air help the batter rise and make it fluffy.

Listen for:

batter rests

microbes in air

Did you have an upset stomach, vomiting or indigestion? Did you use a home remedy? Write about it.

30s

Think and write your answer first. Then share with your partner.

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Did you have an upset stomach, vomiting or indigestion? Did you use a home remedy? Write about it.

30s

Think and write your answer first. Then share with your partner.

Model answer

Answers vary. Curd or buttermilk is often given because its good microbes help digestion. For a severe problem, see a doctor.

Did you have an upset stomach, vomiting or indigestion? Did you use a home remedy? Write about it.

30s

Think and write your answer first. Then share with your partner.

Model answer

Answers vary. Curd or buttermilk is often given because its good microbes help digestion. For a severe problem, see a doctor.

Listen for:

curd, buttermilk

doctor if severe

Watch how elders choose fruits and vegetables in the market. Write one thing you learnt as a Finding #9.

30s

Think and write your answer first. Then share with your partner.

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Watch how elders choose fruits and vegetables in the market. Write one thing you learnt as a Finding #9.

30s

Think and write your answer first. Then share with your partner.

Model answer

Answers vary. For example: Finding #9, elders look carefully at fruits and vegetables and pick fresh ones before buying.

Watch how elders choose fruits and vegetables in the market. Write one thing you learnt as a Finding #9.

30s

Think and write your answer first. Then share with your partner.

Model answer

Answers vary. For example: Finding #9, elders look carefully at fruits and vegetables and pick fresh ones before buying.

Listen for:**look carefully****pick fresh**

Name three seasonal fruits or vegetables of your region.

30s

Think and write your answer first. Then share with your partner.

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Name three seasonal fruits or vegetables of your region.

30s

Think and write your answer first. Then share with your partner.

Model answer

Answers vary. The book gives amla in winter and jamun in summer. Others: lychee in the rainy season, mango in summer.

Name three seasonal fruits or vegetables of your region.

30s

Think and write your answer first. Then share with your partner.

Model answer

Answers vary. The book gives amla in winter and jamun in summer. Others: lychee in the rainy season, mango in summer.

Listen for:

amla (winter)

jamun (summer)

Which teeth cut and chew? Name them

Teeth	What they do
Incisors (front)	
Canines	
Premolars	
Molars (back)	

Which teeth cut and chew? Name them

Teeth	What they do
Incisors (front)	Cut food
Canines	
Premolars	
Molars (back)	

Which teeth cut and chew? Name them

Teeth	What they do
Incisors (front)	Cut food
Canines	Tear food
Premolars	
Molars (back)	

Which teeth cut and chew? Name them

Teeth	What they do
Incisors (front)	Cut food
Canines	Tear food
Premolars	Crush food
Molars (back)	

Which teeth cut and chew? Name them

Teeth	What they do
Incisors (front)	Cut food
Canines	Tear food
Premolars	Crush food
Molars (back)	Grind food

Disha wondered: does more saliva come out when you chew food for a long time?

30s

Think and write your answer first. Then share with your partner.

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Disha wondered: does more saliva come out when you chew food for a long time?

30s

Think and write your answer first. Then share with your partner.

Model answer

Chewing properly releases saliva, which helps digest the food (Finding #10).

Disha wondered: does more saliva come out when you chew food for a long time?

30s

Think and write your answer first. Then share with your partner.

Model answer

Chewing properly releases saliva, which helps digest the food (Finding #10).

Listen for:

chewing releases saliva

helps digestion

How can you avoid choking?

30s

Think and write your answer first. Then share with your partner.

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How can you avoid choking?

30s

Think and write your answer first. Then share with your partner.

Model answer

Eat slowly, take small mouthfuls, chew well before swallowing, and do not talk or laugh with food in your mouth.

How can you avoid choking?

30s

Think and write your answer first. Then share with your partner.

Model answer

Eat slowly, take small mouthfuls, chew well before swallowing, and do not talk or laugh with food in your mouth.

Listen for:

eat slowly

chew well

Why do some food items last for weeks and others spoil in just a few days?

30s

Think and write your answer first. Then share with your partner.

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Why do some food items last for weeks and others spoil in just a few days?

30s

Think and write your answer first. Then share with your partner.

Model answer

Dried, oiled, pickled, chilled or sealed foods keep microbes away from moisture, air or warmth, so they last. Fresh, moist food left out spoils fast.

Why do some food items last for weeks and others spoil in just a few days?

30s

Think and write your answer first. Then share with your partner.

Model answer

Dried, oiled, pickled, chilled or sealed foods keep microbes away from moisture, air or warmth, so they last. Fresh, moist food left out spoils fast.

Listen for:

no moisture or air

cold or sealed

You go on a field trip for two days. List five food items you will carry. How will you keep them from spoiling?

30s

Think and write your answer first. Then share with your partner.

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You go on a field trip for two days. List five food items you will carry. How will you keep them from spoiling?

30s

Think and write your answer first. Then share with your partner.

Model answer

Answers vary. E.g. khakhra, dry fruits, pickle, packed juice, roti. Keep dry, covered, in sealed boxes and away from heat.

You go on a field trip for two days. List five food items you will carry. How will you keep them from spoiling?

30s

Think and write your answer first. Then share with your partner.

Model answer

Answers vary. E.g. khakhra, dry fruits, pickle, packed juice, roti. Keep dry, covered, in sealed boxes and away from heat.

Listen for:

dry foods

sealed boxes

What if food cannot be preserved? Imagine a world without food preservation and discuss the consequences.

30s

Think and write your answer first. Then share with your partner.

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What if food cannot be preserved? Imagine a world without food preservation and discuss the consequences.

30s

Think and write your answer first. Then share with your partner.

Model answer

Answers vary. Food would spoil fast, we could not store it or enjoy off-season foods, and we would waste food and go hungry.

What if food cannot be preserved? Imagine a world without food preservation and discuss the consequences.

30s

Think and write your answer first. Then share with your partner.

Model answer

Answers vary. Food would spoil fast, we could not store it or enjoy off-season foods, and we would waste food and go hungry.

Listen for:

spoils fast

no storing

Match the food to its method

Item (A)	Method of preservation
Roti: khakhra	
Papad: dried papads	
Mango: aam papad	
Lemon: lemon pickle	
Butter: ghee	
Juice: canned juice	
Chillies: chilli powder	
Fish: dried fish	

Match the food to its method

Item (A)	Method of preservation
Roti: khakhra	Dehydration (given)
Papad: dried papads	
Mango: aam papad	
Lemon: lemon pickle	
Butter: ghee	
Juice: canned juice	
Chillies: chilli powder	
Fish: dried fish	

Match the food to its method

Item (A)	Method of preservation
Roti: khakhra	Dehydration (given)
Papad: dried papads	Dried in the Sun (given)
Mango: aam papad	
Lemon: lemon pickle	
Butter: ghee	
Juice: canned juice	
Chillies: chilli powder	
Fish: dried fish	

Match the food to its method

Item (A)	Method of preservation
Roti: khakhra	Dehydration (given)
Papad: dried papads	Dried in the Sun (given)
Mango: aam papad	Drying in the Sun
Lemon: lemon pickle	
Butter: ghee	
Juice: canned juice	
Chillies: chilli powder	
Fish: dried fish	

Match the food to its method

Item (A)	Method of preservation
Roti: khakhra	Dehydration (given)
Papad: dried papads	Dried in the Sun (given)
Mango: aam papad	Drying in the Sun
Lemon: lemon pickle	Pickling with oil and salt
Butter: ghee	
Juice: canned juice	
Chillies: chilli powder	
Fish: dried fish	

Match the food to its method

Item (A)	Method of preservation
Roti: khakhra	Dehydration (given)
Papad: dried papads	Dried in the Sun (given)
Mango: aam papad	Drying in the Sun
Lemon: lemon pickle	Pickling with oil and salt
Butter: ghee	Heating to remove water
Juice: canned juice	
Chillies: chilli powder	
Fish: dried fish	

Match the food to its method

Item (A)	Method of preservation
Roti: khakhra	Dehydration (given)
Papad: dried papads	Dried in the Sun (given)
Mango: aam papad	Drying in the Sun
Lemon: lemon pickle	Pickling with oil and salt
Butter: ghee	Heating to remove water
Juice: canned juice	Canning (airtight cans)
Chillies: chilli powder	
Fish: dried fish	

Match the food to its method

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Chillies: chilli powder	Drying in the Sun
Fish: dried fish	

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Item (A)	Method of preservation
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Lemon: lemon pickle	Pickling with oil and salt
Butter: ghee	Heating to remove water
Juice: canned juice	Canning (airtight cans)
Chillies: chilli powder	Drying in the Sun
Fish: dried fish	Drying (dehydration)

Chapter 3 complete

Name two things microbes need to grow, and one way to keep food safe.



Microbes



Preservation



Good microbes



Chew right

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