

Food Preservation

Lesson Title: Food Preservation

Page 1 of 3

Name: _____

**After visiting Chilean Fruit
(<http://www.dole5aday.com/ReferenceCenter/Encyclopedia/SaladFactory/index.jsp>),
answer these questions:**

What kinds of fruits and vegetables does Chile send to the U.S.?

What percent of all peaches in the U.S. come from Chile?

What happens to the fruit once it is harvested?

Why is the fruit packed into specially designed boxes?

What forms of transportation are used to send the fruit to the U.S.?

How is the fruit stored during these trips?

How long does it take for fruit to be shipped from Chile to the U.S.?

Food Preservation

Lesson Title: Food Preservation

Page 2 of 3

Name: _____

What might happen if the fruit was not refrigerated?

After visiting the Tour a Fresh-Cut Salad Factory (<http://www.dole5aday.com/ReferenceCenter/Encyclopedia/SaladFactory/index.jsp>), answer these questions:

What is done to help to keep salads fresh during the packaging process?

Why is a wash system used?

Why are centrifugal dryers important in the packaging process?

What is the most important step in the salad-making process? Explain.

What keeps packaged salads fresh during their journey from the plant to grocery stores?

Where in the grocery store do you find packaged salads?

Food Preservation

Lesson Title: Food Preservation

Page 3 of 3

Name: _____

What might happen to the salad if it was not treated this way?

What are the benefits of buying fresh-cut salads?

**After How Food is Canned
(visiting <http://www.cannedfood.org/how-food.html>),
answer these questions:**

How is the canning of pears and fish similar? Different?

Why is sealing important?

Why do you think fish is frozen after it is caught?

Do you have any canned fruit or fish at home? How do they taste? How long do they last compared to fresh fruit or fresh fish?
