



FOOD PRESERVATION



There are numerous ways to preserve food, but this merit badge will focus on just four – freezing, drying, canning, and smoking.

1. Describe what is meant by freezing food. _____

What are the advantages of freezing? _____

What are the disadvantages of freezing? _____

DATE COMPLETED: _____ **PASSED BY:** _____

2. Describe what is meant by drying food. _____

What are the advantages of drying? _____

What are the disadvantages of drying? _____

DATE COMPLETED: _____ **PASSED BY:** _____

3. Describe what is meant by canning food. _____

What are the advantages of canning? _____

What are the disadvantages of canning? _____

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4. Describe what is meant by smoking food. _____

What are the advantages of smoking? _____

What are the disadvantages of smoking? _____

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5. Define the following terms used in food preservation:

Blanch _____

Dehydrate _____

Pare _____

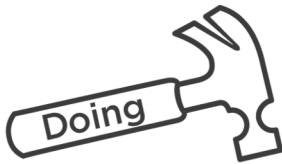
Peel _____

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6. In the chart below, check the most likely methods of preservation for the food listed.

| Food Type | Freezing | Drying | Canning | Smoking |
|------------------|----------|--------|---------|---------|
| Apples | | | | |
| Bananas | | | | |
| Blueberries | | | | |
| Fish | | | | |
| Fowl | | | | |
| Green beans | | | | |
| Green peppers | | | | |
| Jams and jellies | | | | |
| Jerky | | | | |
| Venison | | | | |

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Choose two of the methods of food preservation listed in "Learning." Use those methods to preserve food selected with help from an adult. Bring the preserved food to a Cadet meeting to share with your cadre.

| PROJECT LOG | | |
|-----------------|----------------|----------------|
| Method Selected | Food Preserved | Date Preserved |
| #1 _____ | _____ | _____ |
| #2 _____ | _____ | _____ |

DATE COMPLETED: _____ **PASSED BY:** _____

BADGE APPROVED BY: _____

BADGE COMPLETED ON: _____

