Webquest 2: Food Preservation

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Introduction

Feeling hungry? When did you last go to the fridge for a snack?
It was probably just a few hours ago. *And how easy was that??*
Yet during that short period of time, many foods without refrigeration would have spoilt.
Can you imagine what it would have been like 50 years ago without a refrigerator in your kitchen. Not so easy or convenient!
But people have survived throughout recorded history by using older methods of food preservation.
This is a webquest that you can use to find out more about food preservation, then and now.
Proceed to the **Task** button to find out more!!

Task

The purpose of today's lesson is to:

- Introduce the topic of food preservation
- Prepare you for the next prac lesson
- Increase your understanding of chemical reactions and physical changes involved in food spoilage and preservation.

Your group will look at some websites and booklets to research the topic “Food Preservation”. You will be given a worksheet which you need to complete using the information you collect.

The websites you will look at are:

- [www.howstuffworks.com/food-preservation.htm](http://www.howstuffworks.com/food-preservation.htm)
- [www.cannedfood.org](http://www.cannedfood.org)
- [www.ext.nodak.edu/food.htm](http://www.ext.nodak.edu/food.htm)

The booklets you are to use come from Australian companies involved in the preservation of food:
- SPC Ardmona
- Golden Circle
- Canned Food Information Service

Click on the **Process** button to step you through today's lesson ..... ENJOY!
**Process**

**The Webquest Process**

1. Read through your worksheet. Note that you need to complete all spaces marked with a ?
2. Click on the links below to take you to the websites. Move around the sights to get a feel for the site. Also have a look at the booklets to see what they contain. 
   - www.howstuffworks.com/food-preservation.htm
   - www.cannedfood.org
   - www.goldencircle.com.au
   - www.ag.ndsu.nodak.edu/food.htm
3. Now go to your worksheet and identify the info you need. Note: The worksheet gives you tips on the site you may need to mostly look at for this activity.
4. Go back to the sites to obtain the info you require for the worksheet. Any space with a symbol ? requires an answer.
5. Check your work and proceed to the Evaluation page to see how this will be marked.

**Evaluation**

The Activity sheet you have completed will form part of your mark for the assessment task “Food Preservation”. The activity sheet is to be handed in for marking 3 days after you make the final observations on your preserved foods.

The details of the marks are as below.

Assessment Task – Food Preservation – will be marked out of 20 and will make up 30% of your total mark for the unit “Common Chemical Reactions”.

- Activity Sheet - Webquest information ........................................5 Marks
- Log Book work ........................................................................5 Marks
- Participation in practical ..............................................................5 Marks
- Observations/Discussion and conclusions from prac ..5 Marks

**Conclusion**

This completes the first part of your food preservation topic.

Next lesson will involve:

- Preserving fruits and vegetables
- Making observations about the fruit and vegetables like appearance, smell etc
- Making predictions as to how the fruit and vegetables will be in a few weeks

We will check our preserved foods in 3 or 4 weeks and note our observations.

So next time you go the fridge or pantry for a snack, ask yourself if the food you are eating is preserved in some way. You should now be able to tell what method (if any) is used in the preservation.

**Free Time!!!!**

That’s it. You have completed all the necessary work for today. If you have time remaining, click on any of the links below and have some fun.

- www.cannedfood.org/slider/puzzle.html
- www.kidsfoodclub.org/fun/picnic.asp
- www.bbc.co.uk/choice/games/games/diners/index.shtml
This Webquest forms part of the unit of work “Common Chemical Reactions”
It has been developed for Level 5 of the Curriculum and Standards Framework and is suitable for junior classes of Years 7 and 8.

Students will obtain information with regard to methods of food preservation, focussing on the chemical reactions and physical changes that occur both in the spoilage of food and in the preservation. The Webquest is designed to be done in groups of 3 students and taking one lesson of 40-50 minutes duration.

To allow ample time for completion it is suggested that teachers preprint the activity sheets and hand them out to students.

If students are not familiar with webquests, teachers will need to provide some background on the process and some guidance on working in groups.

The webquest is followed up by a practical lesson where students will preserve some fruits and vegetables using some of the techniques from the Webquest. This lesson allows the information from the Webquest to be put to practical use, thus reinforcing the theory to students.

This topic has a great historical significance and can be extended to History/SOSE classes. As an extension to this, students could complete all or part of the Golden Circle Resource Unit “A Canning Story” Refer to www.goldencircle.com.au

The Webquest provides some game options at the end for those students completing their work early

Help

Here are some Tips!!!!
Finding specific information on websites can be tricky. A good way to approach this is to first have a quick overview of the site. Check your worksheet to determine what information you require. Go back to the site to obtain what you need.

When working in your group, allocate tasks to each group member. One person should be the computer operator, one person should take notes and the third is free to concentrate on obtaining the right information. Swap jobs during the lesson so you each get a turn at all the tasks.

If you get stuck, Ask the Teacher for help!

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