



**Resource:** Resource 26 - Food Preservation  
**Text:** This resource explores the history of food preservation. First read the PDF to find out about the different types of food preservation and plot them on the timeline by their date of discovery. It involves literacy, science and numeracy skills.  
**Suitable for:** S1-S2  
**Approximate time:** 40 minutes  
**Curriculum links:** HWB 1-35a / HWB 2-35a, SCN 3-12b  
**Metaskills:** Focussing – Attention, Sorting  
Critical Thinking – Logical thinking

### Sustainable Development Goal Links:





# DRYING

12,000BC

The Middle East and oriental cultures



# FERMENTING

10,000BC

Ancient Egyptians



India

# PICKLING

2400BC



# PRESERVING WITH SUGAR (JAM)

600AD

Ancient Greeks





France

**CANNING**  
1800s



**CURING  
WITH SALT**  
1400s

Ancient  
Egyptians



Discovered  
by Clarence  
Birdseye  
while on an  
expedition to  
Canada

**FAST  
FREEZING**  
1912



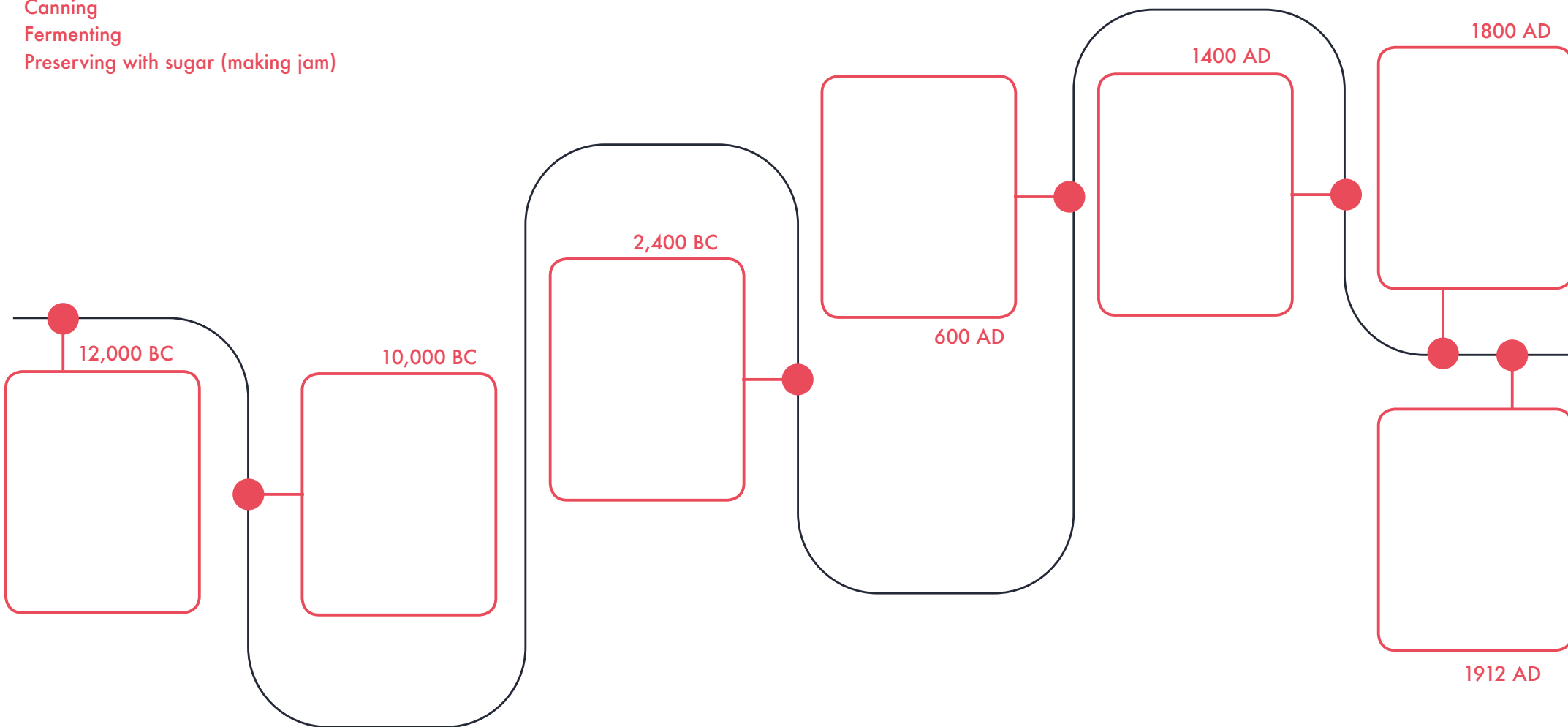


## Food Preservation Timeline

Read the information provided on the **Food Preservation Cards**.

Decide where on the timeline you would place the following Food Preservation methods:

- Fast freezing
- Pickling
- Drying with sun
- Curing with salt
- Canning
- Fermenting
- Preserving with sugar (making jam)



# ANSWERS

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Preserving with sugar (making jam)

