Name \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Cold Storage Lesson Notes**

Answer the following questions from our discussion, video clips and activities in class. You may be able to answer some already based on previous knowledge. Be detailed and complete to help you retain the information. These notes are for YOU so may be in shorthand or how you learn best!

1. What temperatures are refrigerators and freezers set at? Why?
2. What changes can result in food during cold storage?
3. What is freezer burn? Why does it occur? How can we prevent it?
4. How did people keep food cold before refrigerators or freezers came about?
5. Who and in what year invented the refrigerated?
6. How does a refrigerator actually work?
7. How is a refrigerator made?
8. When did we start using Freon in refrigerators and why? What is one bad thing about using Freon in refrigerators?
9. What are **hydrofluorocarbons** (HFCs)? What is the advantage of using hydrofluorocarbons (HFCs)?
10. Create a chart of foods your family commonly eats (10-15 foods) and determine how long those foods can be refrigerated before losing quality (appearance, texture, taste, spoilage) AND how long those foods can be frozen before losing quality (appearance, texture, taste, spoilage)