Dominion Mandate: Why Science?

Science, in general, is beneficial to all people of all ages. But everything that has advantages also has its disadvantages. Science is basically the knowledge of everything in the universe, and man's attempt to find out more about it. There are sciences about many different subjects in life, the human body, the earth, the universe, etc. They are all important to help humans survive better on this earth.

People, who study science, are called scientist. Their job is to learn more and research more about the things in our world. Different scientists work in different fields of science. For example, a scientist that studies Biology is called a biologist; a scientist that studies Chemistry is called a chemist. It is important to have a different scientist in every field. This helps each field to be more specific, there for more detailed, and more focused. More can also be done this way, because each person would be able to focus more on their field of expertise.

There are two types of sciences, observational and experimental. Observational science is a scientist observing the reaction of an object when in contact with another. Experimental science is experimenting the contact of an object with another. These two types of sciences are both connected and are important to come up with the best conclusion that is possible. There for, both types of sciences are equally as important.

Science is one of the best things that we can look deeper into if we want to find out more about our world. When doing science, we often find a discovery that teaches us knew things or improves our previous knowledge about the subject. With more science experiments being conducted, humans know even more about this universe. It helps us know more about this universe, so we can be more careful when living in this world. Science brings us knew knowledge and new experience. That is why it is the choice for many people who want to discover knew things.

Science helps solve problems that normal people often face, it can cure sicknesses, increase the economic growth of a country, and increase the success rate of a certain object. Scientific discoveries often have a positive and negative side to the new discovery. Some are more positive, some are more negative, and some are equally positive and negative. No discovery is ever 100% positive or 100% negative.

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They all have a good and bad side. But they all contribute to the development of this world.

All discoveries in this world have a positive and negative side, and example of an invention that does is the Food Preservative. Food Preservatives have solved many problems that humans face, but have also caused many more problems that must be faced. It is a very hard decision to call the food preservative bad or good because as it solves a lot of problems, it also causes more. It was first created to help food last longer and stay fresh longer, it did work, but if the dose is too large, it can cause devastating side effects.

The Food Preservative was first created to help food last longer. In the past, food would have to be bought as fresh as possible. Wives and helpers would have to go to the market every morning to get food for the day. If this food was not finished in a day, it would either be kept, or thrown away. It would be kept if it could last for a few more days. But if it was food that easily rots, it would be given to others, feed animals, or just thrown away. This was why scientist tried to find a way to help food last longer. After a long time of continues research, scientist finally discovered food preservatives.

Food preservatives appear in many forms and amount. Some are mixed into the food it-self and some are put in small packages (that should not be opened). Preservatives can generally be divided into three different parts. The first is antimicrobials, which slow down the growth of bacteria, yeast, and mold. The second is antioxidants, which slows down the oxidants in the air, which this causes rancidity. The third stops the naturel ripening proses that causes food to rot.

There are many positives to this, one of them is helping food last longer. Food that has preservatives applied in them or surrounding them often last longer. This makes it possible for people to food to be stored for long periods of time. It also helps food be much more portable, because people do not have to worry about the food rotting in the middle of the journey. This also makes canned, packaged, and portable foods much more efficient and effective. It helps us as humans worry less on whether we have enough food and be much more focused with other important things. There for it makes our lives easier. Another rare but useful use of food preservatives is curing cystic fibrosis patients. After a long thorough research, scientists believe to have found a cure for cystic fibrosis. Many people would think that using a strange mixture of exotic drugs that are very rarely used cures it. But the only known current cure to this is food preservatives. Food preservatives have several factors that can be used to fight of this disease. This was a huge break through in the world of science, although further research does have to be done.

With all the positive uses of food preservatives, there are also many negative sides if the uses of food preservatives are over dosed. Food preservatives have several factors that if consumed in a small amount, is fine, but when consumed in large amounts can cause deadly sicknesses. There are about 30 types of food preservatives. All of them either cause hyper-activity, asthma, or cancer, or two or all of them. This is what happens to a consumer when huge amounts of food preservatives are consumed.

Food preservatives have positive and negative uses for the social and cultural effects. In the social world, food preservatives help adults prepare quick and easy meals for their children when they are in a rush. This helps the use of time become more effective, but over-consuming can cause death. In the cultural world, it has become a way of life to eat packaged food. This causes a massive impact, mostly to people that love eating junk food. People who often eat packaged food, for what ever reason, are most likely to have more heath issues, especially if eating packaged food is not balanced with a healthy diet.

Ingredients : Potatoes, Palm Olein (contains Antioxidant TBHQ), Plain Salt Seasoning (contains Flavor Enhancers Monosodium Glutamate, Disodium Inosinate, Disodium Guanylate)

Ingredients: Green Peas, Flour, Sugar, Starch, Vegetable Oil, Butter, Salt, Sodium Bicarbonate, Ammonium Bicarbonate, Colourings (E102, E133).

(Examples of packaged food's ingredients list that have food preservatives in them) (Photo's taken by Nadia Eliora at 9:59 pm, 2 September, 2012) Bibliography:

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