Unit 207: Food safety

# Revision activity 1: Mix and match

**Check your understanding by matching the statements in the left-hand column with the words that they are describing from the table at the bottom of the page.**

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| The range of temperatures between 5°c - 63°c in which bacteria can grow |  |
| Nausea, vomiting, diarrhoea and stomach pain |  |
| The transfer of bacteria from raw food to cooked food |  |
| Poisons which some bacteria can produce in food, some of which survive further cooking |  |
| Ready to eat foods such as cooked meat or poultry, seafood, dairy products and cooked rice |  |
| Organisms that cause disease |  |
| The process by which food poisoning bacteria multiply |  |
| Anything that makes food harmful or undesirable |  |

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| Food poisoning symptoms | Binary fission | Temperature danger zone | Pathogens |
| Contamination | High risk foods | Cross contamination | Toxins |