Unit 207: Food safety

# Revision activity 1: Mix and match (Tutor)

**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 | Temperature danger zone |
| Nausea, vomiting, diarrhoea and stomach pain | Food poisoning symptoms |
| The transfer of bacteria from raw food to cooked food | Cross contamination |
| Poisons which some bacteria can produce in food, some of which survive further cooking | Toxins |
| Ready to eat foods such as cooked meat or poultry, seafood, dairy products and cooked rice | High risk foods |
| Organisms that cause disease | Pathogens |
| The process by which food poisoning bacteria multiply | Binary fission |
| Anything that makes food harmful or undesirable | Contamination |