

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.

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	

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