

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.

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