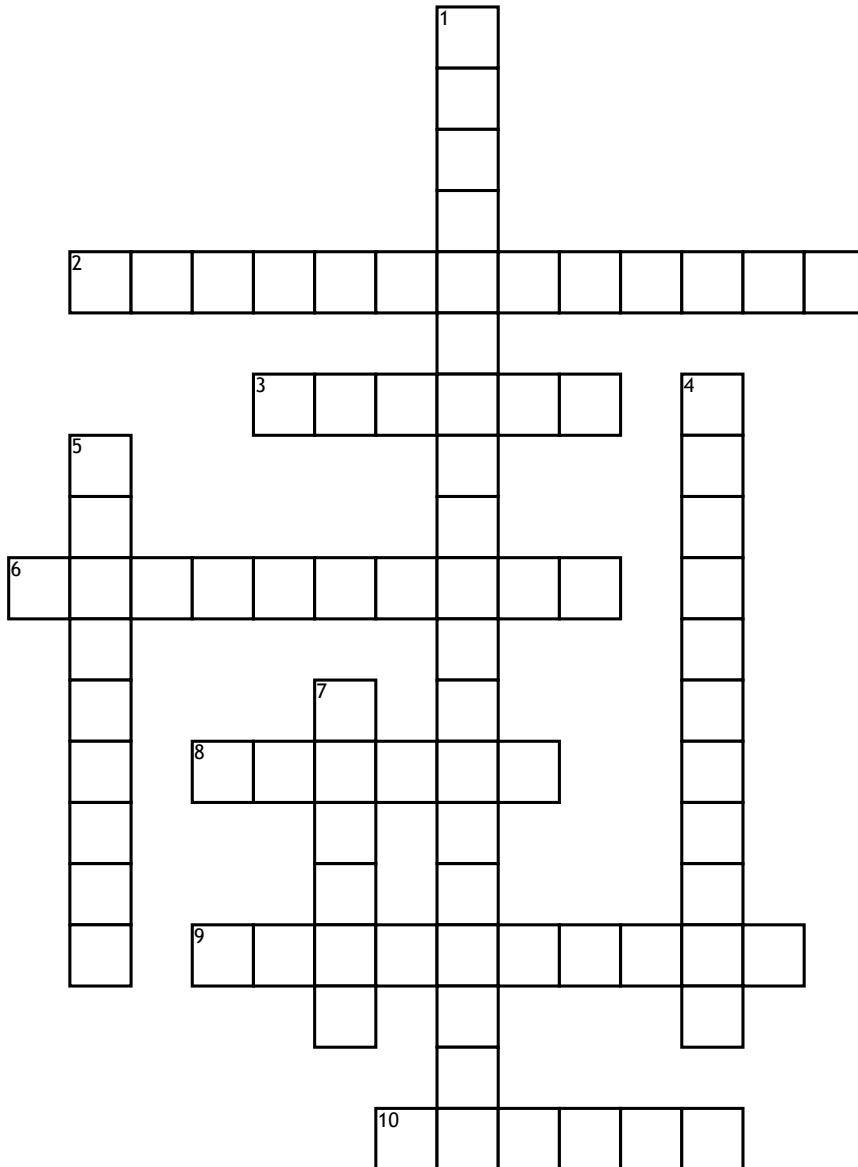


# FOOD AND NUTRITION



**Across**

- 2. a collection of organisms that share the characteristic of being visible only with a microscope.
- 3. Is an agent which has the potential to cause harm to a vulnerable target.
- 6. is a scientific discipline describing handling, preparation, and storage of food in ways that prevent foodborne illness.
- 8. When certain bacteria grow, they have the ability to develop resistance to extreme heat, dryness and chemicals. These bacteria are called spore formers because they develop a "shell" which is capable of protecting the cell under adverse conditions.
- 9. is protection from contamination.

- 10. is a voluntary action by a manufacturer or distributor to protect the public from products that may cause health problems or possible death.

**Down**

- 1. The last area for reach the final cook temperature
- 4. A food safety technology designed to eliminate disease-causing germs from foods.
- 5. is any illness resulting from the food spoilage of contaminated food, pathogenic bacteria, viruses, or parasites that contaminate food, as well as toxins
- 7. is a scientific discipline describing handling, preparation, and storage of food in ways that prevent foodborne illness.