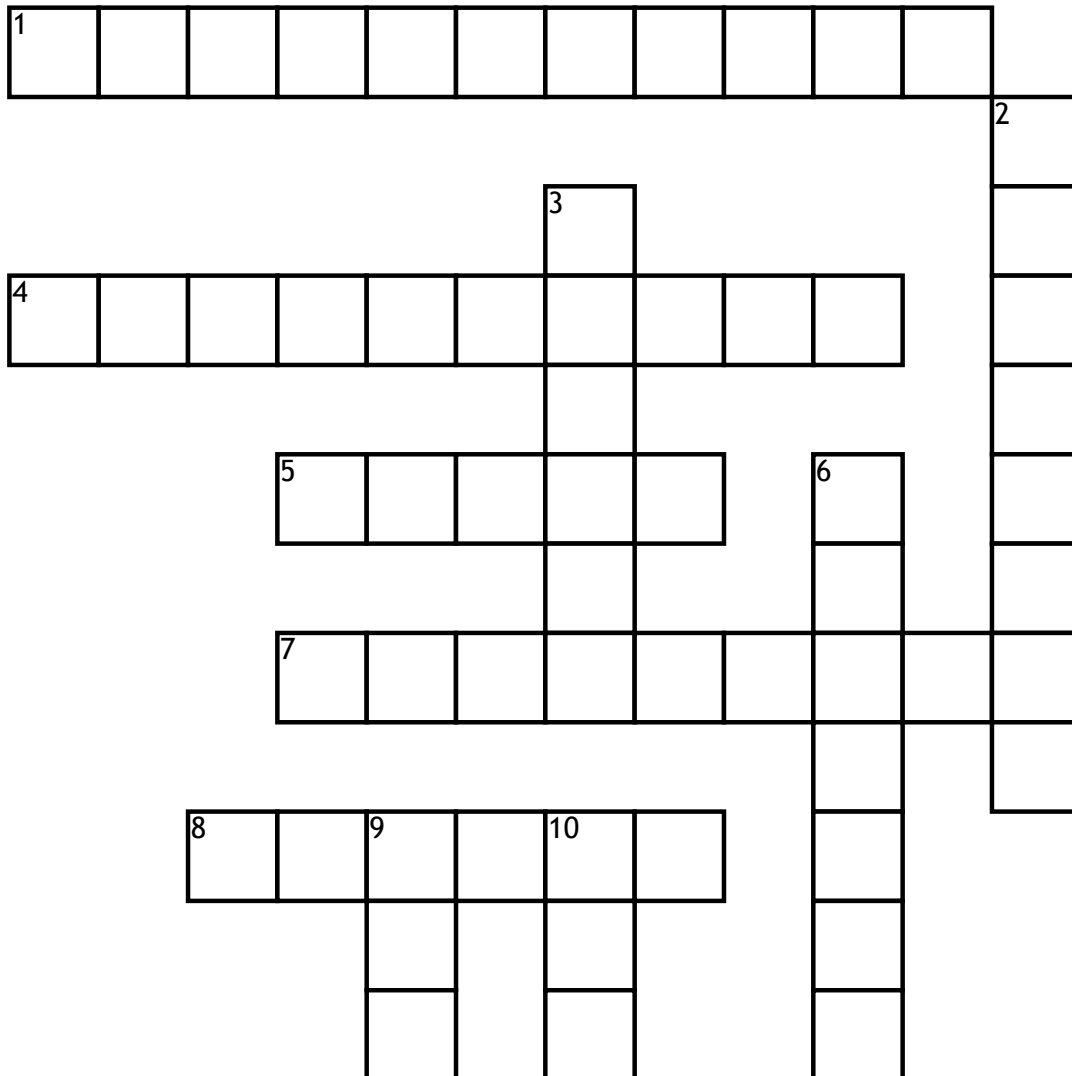


Food Hygiene



Across

1. The ideal temperature for micro organisms is 5 degrees to 65 degrees
4. One way to tell a food has spoilt is by it's appearance?
5. Micro organisms can't grow in dried food.
7. WE can get ill by eating spoilt food. This is called food poisoning.
8. Micro organisms need food, time and what else to grow?

Down

2. When food goes off we call it food spoilage?
3. Check labels to find out where to store food.
6. Ready to eat foods, like cooked chicken, need to be kept chilled?
9. Prepare raw food away from cooked food.
10. Micro organisms in food can double every 20 minutes.