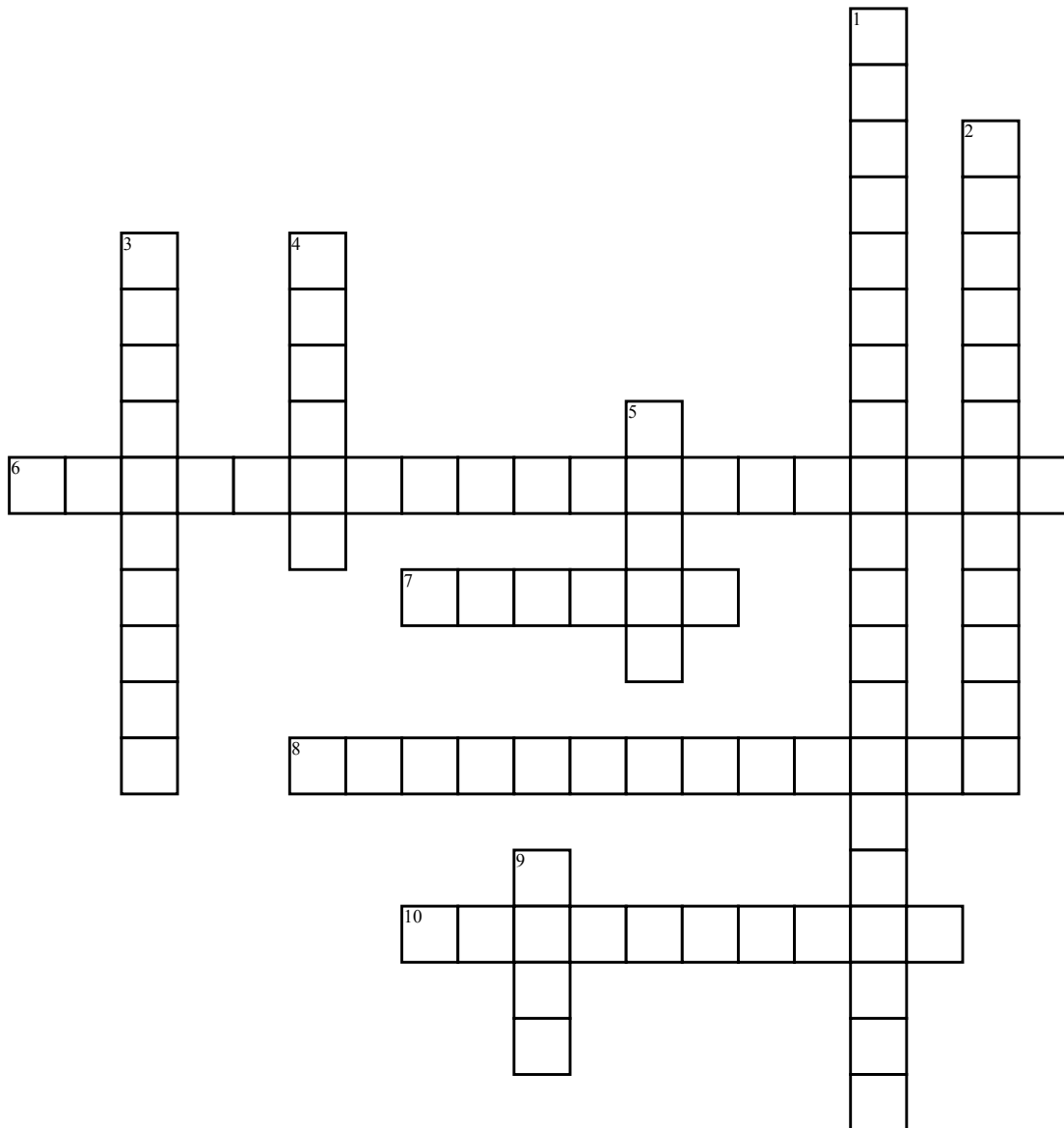


Name: \_\_\_\_\_

Date: \_\_\_\_\_

# Food and Nutrition



## Across

- 6. the last area to reach the final cook temperature
- 7. anything that could cause harm to consumers. there are three general categories; physical, chemical and biological
- 8. pathogens are that cause disease
- 10. is a scientific discipline describing handling, preparation, and storage of food in ways that prevent foodborne illness.

## Down

- 1. is the transfer of a harmful substance from one food item to another, usually from raw to cooked or ready to go food.
- 2. is terrorism involving the intentional release or dissemination of biological agents.
- 3. conditions relating to public health, especially the provision of clean drinking water and adequate sewage disposal.
- 4. not produced at pH 4.6 or lower
- 5. protective structure of bacterial cell to assist in surviving adverse conditions
- 9. anything edible that people consume including water and ice