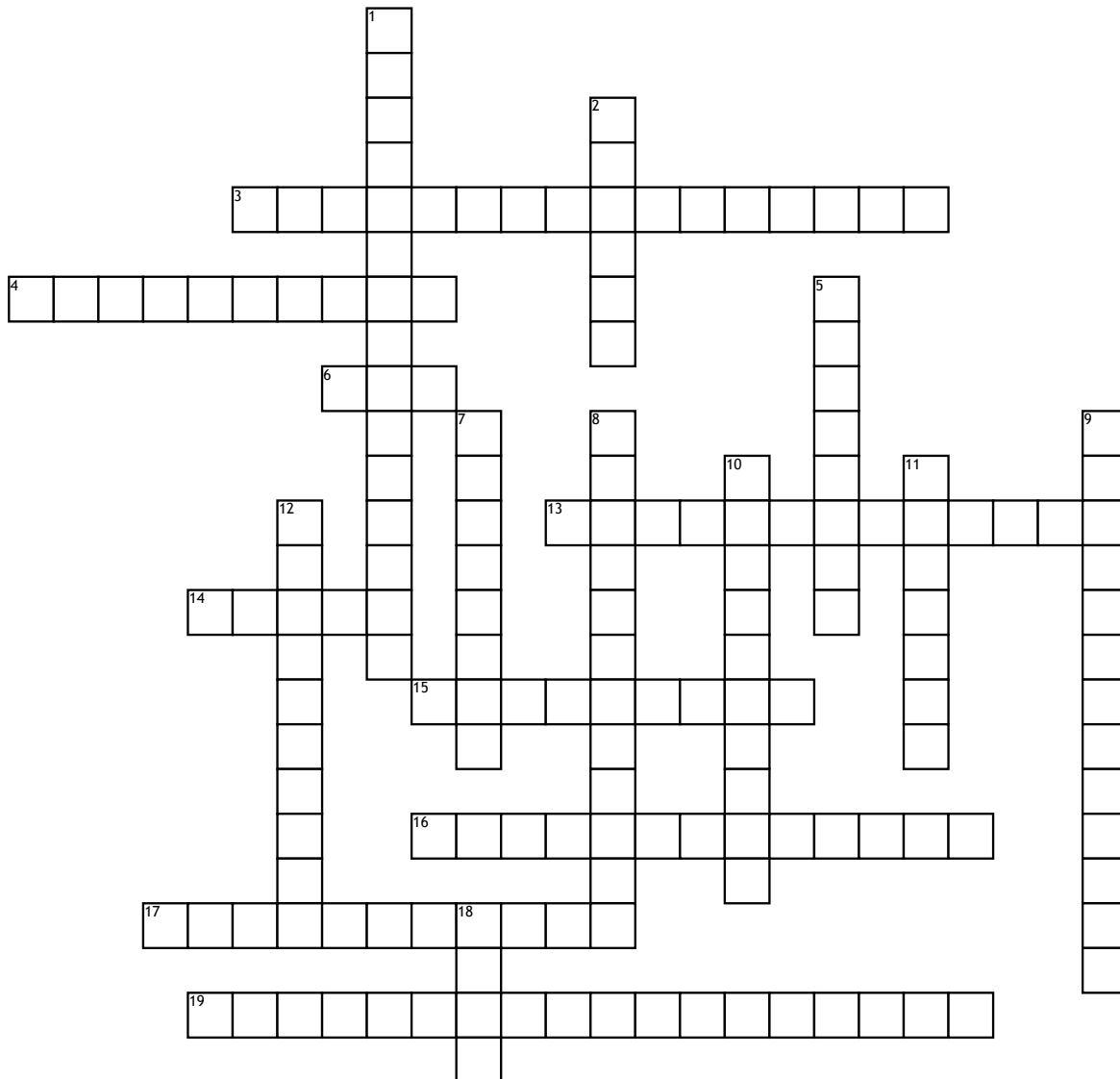


# Food hygiene for the hospitality industry



## Across

3. what temperature should foods be re heated to (celcius)

4. when hot holding, foods should not fall below what temperature celcius

6. the term for stock rotation is nown as First in First ---

13. this is classed as a high risk food

14. a poison from bacteria is known as a

15. harmful bacteria are known as these

16. 5-63 degrees celcius is known as what

17. Foods should be cooked to what temperature in celcius

19. the transfer of micro organisms from a contaminated food source to an uncontaminated food source is known as

## Down

1. C----- and E----- are vehicles for bacterial contamination

2. the protective layer around some bacteria that are capable of surviving extreme condiions are known as

5. mercury could cause which type of contamination

7. If a blue plaster was found in a chicken curry , what type of contamination would this be

8. if a yoghurt has gone off and unfit for consumption, what would this be known as

9. what is it called when bacteria divide

10. how often to bacteria multiply in two, every

11. what acid would be used to preserve beetroot

12. Cooked foods must be hot held above what tempereare celcius

18. E.coli is classed as a F--- Bourne barcteria