

## Food Spoilage

### What is food spoilage? Fill in the blanks

Food spoilage is when \_\_\_\_\_ has gone \_\_\_\_\_ and is no longer \_\_\_\_\_ to eat.

#### Word bank

Food      Bad      Safe

### What causes food spoilage? Fill in the blanks

Food spoilage occurs when \_\_\_\_\_ begin  
to \_\_\_\_\_ and multiply. Bacteria can \_\_\_\_\_  
every two \_\_\_\_\_.

#### Word bank

Grow      Minutes      Bacteria      Double

All food will eventually spoil.



### What if I eat spoilt food?

You might become \_\_\_\_\_ and get food poisoning. You may have \_\_\_\_\_,  
diarrhoea and stomach cramps. You could feel unwell for \_\_\_\_\_.

#### Word bank

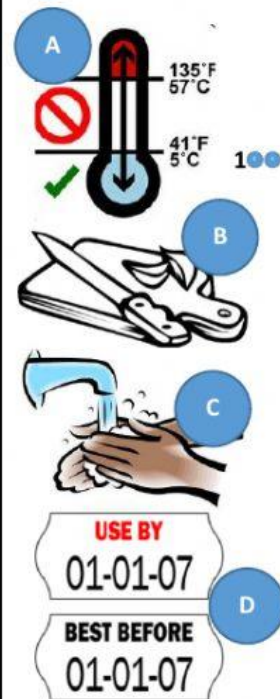
Unwell      Vomiting      Weeks

### How can you prevent food spoilage?

Drag and drop the food to where each item  
should be stored in the fridge.



How can you prevent food spoilage? Match up the images to their meanings with arrows



Use separate chopping boards for raw and uncooked food.

1

Keep food within the temperature danger zone.

2

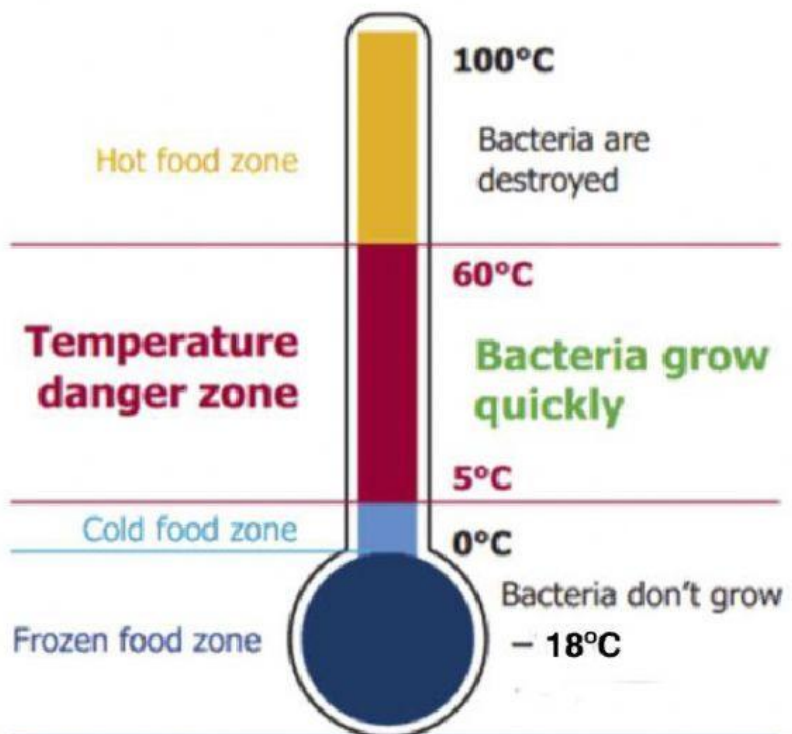
Check the use by dates on food labels

3

Wash your hands before preparing food.

4

- The temperature danger zone is between 5°C and 60°C, when it is easiest for harmful bacteria to grow in food
- Minimise the time that food spends at these temperatures in order to keep food safe
- Refrigerated food needs to be kept at 5°C or below
- Hot food needs to be kept at 60°C or above



Look at the temperature danger zone diagram above and answer the questions below.

Q) What temperature will bacteria not grow at? \_\_\_\_\_

Q) What temperature will bacteria grow quickly? \_\_\_\_\_

Q) What temperature will bacteria be destroyed? \_\_\_\_\_