

Micro-organisms

Word Bank

Natural decay	Food	Killed	Moisture	Deteriorate
Time	Slowly	Yeast	Quickly	Warmth

1. Once food has been harvested, gathered, or slaughtered, it starts to do this _____
2. In warm conditions bacteria multiply _____.
3. Food spoilage is caused by _____ within the food itself.
4. In hot conditions bacteria are _____.
5. The main micro-organisms responsible for the contamination of food are Bacteria, _____, and Mold.
6. In cold conditions bacteria multiply _____
7. Bacteria need these things to grow and multiply _____, _____, _____