

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

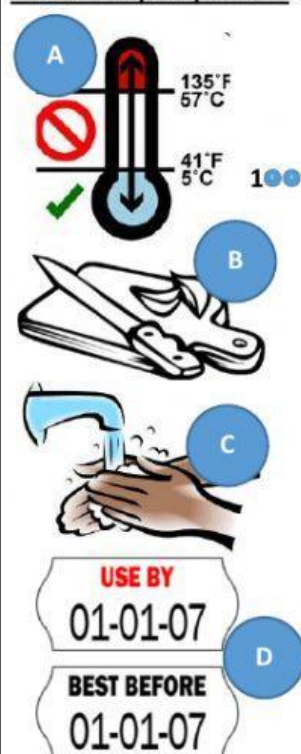
Unwell Vomiting Weeks

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

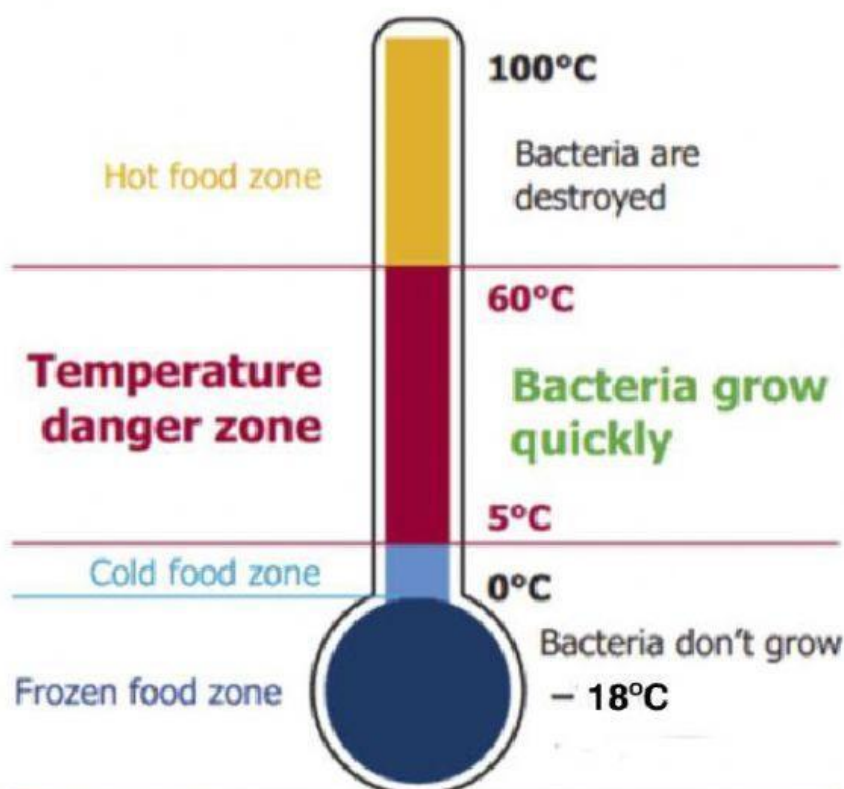
Check the use by dates on food labels

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? _____