Extra training

Word Formation

Task 225

Read the text and complete gaps 1-6 with the correct derivative of each word in capitals.

Food SAFETY

It has been reported that around one in ten people in the UK suffer *from illnesses because of eating bad* food. They are caused by microscopic organisms that are **1)** ..... to the human eye, and which enter the body when people eat food that has not been stored or prepared correctly. The issue of food **2)** ..... is an important one, so being aware of what precautions to take is a must.

Food storage is the first thing to consider. When you buy food products, check the **3)** ..... on the packaging. Products vary in the way they can be kept, for how long and at what temperatures. It is common **4)** ..... that raw meat will not keep for long at room temperature, but are you *confident you know how to store* other products? Get it right, or you might be providing bacteria with just the conditions they need to breed **5)** ..... .

When it comes to food preparation, hygiene is the key. It is important to wash and dry hands thoroughly before handling food because bacteria thrive in warm, damp conditions. Keep utensils clean and dry also.

If we all incorporate these **6)** ..... into our daily routines, the risk of our getting food poisoning will be dramatically reduced.

VISIBLE

SAFE

INSTRUCT

KNOW

SUCCESS

RECOMMEND