

# 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 \_\_\_\_\_, \_\_\_\_\_, \_\_\_\_\_