

Micro-organisms

Word Bank

Natural decay	Food	Killed	Moisture	Deteriorate
Time	Slowly	Yeast	Quickly	Warmth

- Once food has been harvested, gathered, or slaughtered, it starts to do this _____.

- In warm conditions bacteria multiply _____.

- Food spoilage is caused by _____ within the food itself.

- In hot conditions bacteria are _____.

- The main micro-organisms responsible for the contamination of food are Bacteria, _____, and Mold.

- In cold conditions bacteria multiply _____.

- Bacteria need these things to grow and multiply _____,

_____, _____, _____