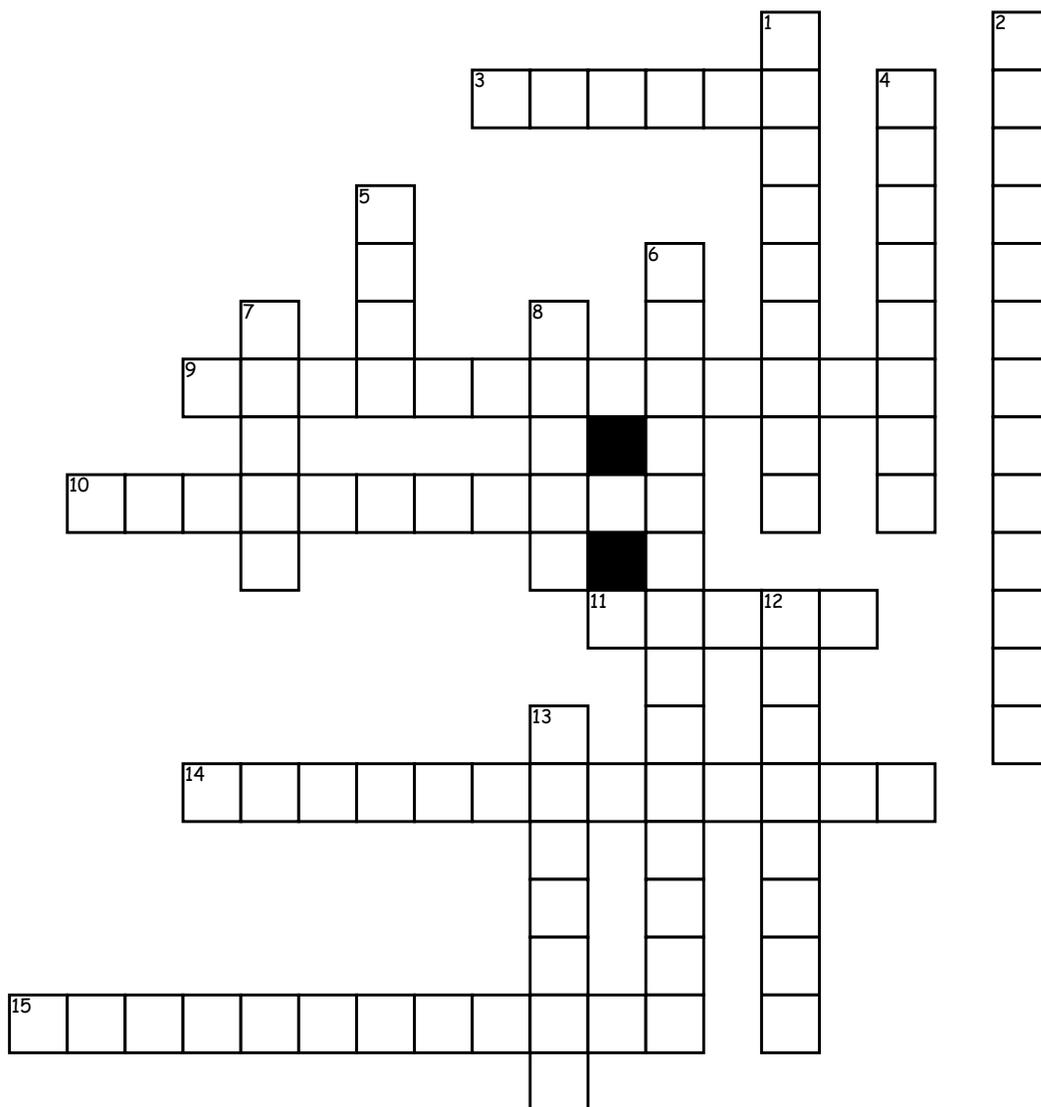


Applied/Food Microbiology



Across

3. A protein that facilitates a biochemical reaction by speeding up the rate at which it takes place within cells.

9. Any illness caused by eating food contaminated by pathogenic microbes.

10. The science or practice of farming, including cultivation of the soil for the growing of crops and the rearing of animals to provide food, wool, and other products.

11. A single-celled fungus.

14. A small living thing. The group includes bacteria, archaea, protozoa, algae, fungi and viruses.

15. The conversion of organic compounds such as carbohydrate into simpler substances by microbes, usually under anaerobic conditions (with no oxygen present). Energy is produced.

Down

1. A cyclical process by which essential elements are released into the environment where they are then reused.

2. The exploitation of biological processes for industrial and other purposes, especially the genetic manipulation of microorganisms for the production of antibiotics, hormones, etc.

4. An organism that causes disease.

5. A multicellular filamentous fungus.

6. The use of microbes to break down toxic or unwanted substances.

7. Any substance that is poisonous to other organisms.

8. An infectious particle that relies on the cellular machinery of the host cell to grow and replicate.

12. Changes in appearance, flavor, odor, and other qualities of the food due to microbial growth which causes it to deteriorate and spoil by decay.

13. A folded long - chain molecule consisting of amino acids.