

Name: _____

Date: _____

Autumn Term Key Words

K N Y Q W L Q Y F E E I E U K I O H N U K M A E
F M O I J H T B N E G Q E S O T C A L P P I J D
Y T I L A T I P S O H T U T E S U W C V C L T W
B K D M D J O K W Y C F L I Y I B S D M H S P D
F N F Z X H R N Y I O R B L P O B Q V Q J W O E
P B S W B H C A M O T S J C O M P A N I E S I N
G U A O V J Z G F W Q L X G W I E B U K X Y S V
B G L M J Z B H Q E V D N Z G W Y N Z S Y I O I
P C M J B N F A C I L I T I E S D W T M T N N R
R N O N X R I K B N T A E V N T I S V O O O I O
G G N E G N Q T J I Y G I E A D A A X T F I N N
N S E E C G P B M T A A S L O V R I V P V T G M
I U L T O P E O E R W J L E O M R J I M W A D E
R E L E N G V F O Q X E K L F R H Q O Y D R K N
E C A M T A A T J P R D R M Y Y E X O S Q A M T
T N N P A S S C J G L H V D T V A Q J R Z P W A
A A D E M J T C I I I F Q J I Y N S Y T S E D L
C R W R I B Y E H F Y L Y B L E N T R U S R Y H
E E M A N H S E D O L Y E I I F T A B W J P G Z
F L U T A A S N L W U Y I D C Y R A P F L K R J
K O W U T G T C O O L C X U A O F E R M K R E D
R T W R I W C U N W E X A V F X K K A Y O Z L H
W N K E O R H W T O W C F C N P I J L G P C L V
K I V K N E E N V X F I L L N E S S E S A E A K

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|---------------|---------------|-------------|-------------|-------------|
| contamination | environmental | hospitality | intolerance | preparation |
| temperature | facilities | salmonella | allergies | companies |
| equipment | illnesses | poisoning | catering | diarrhea |
| facility | symptoms | vomiting | allergy | company |
| dietary | lactose | stomach | storage | safety |