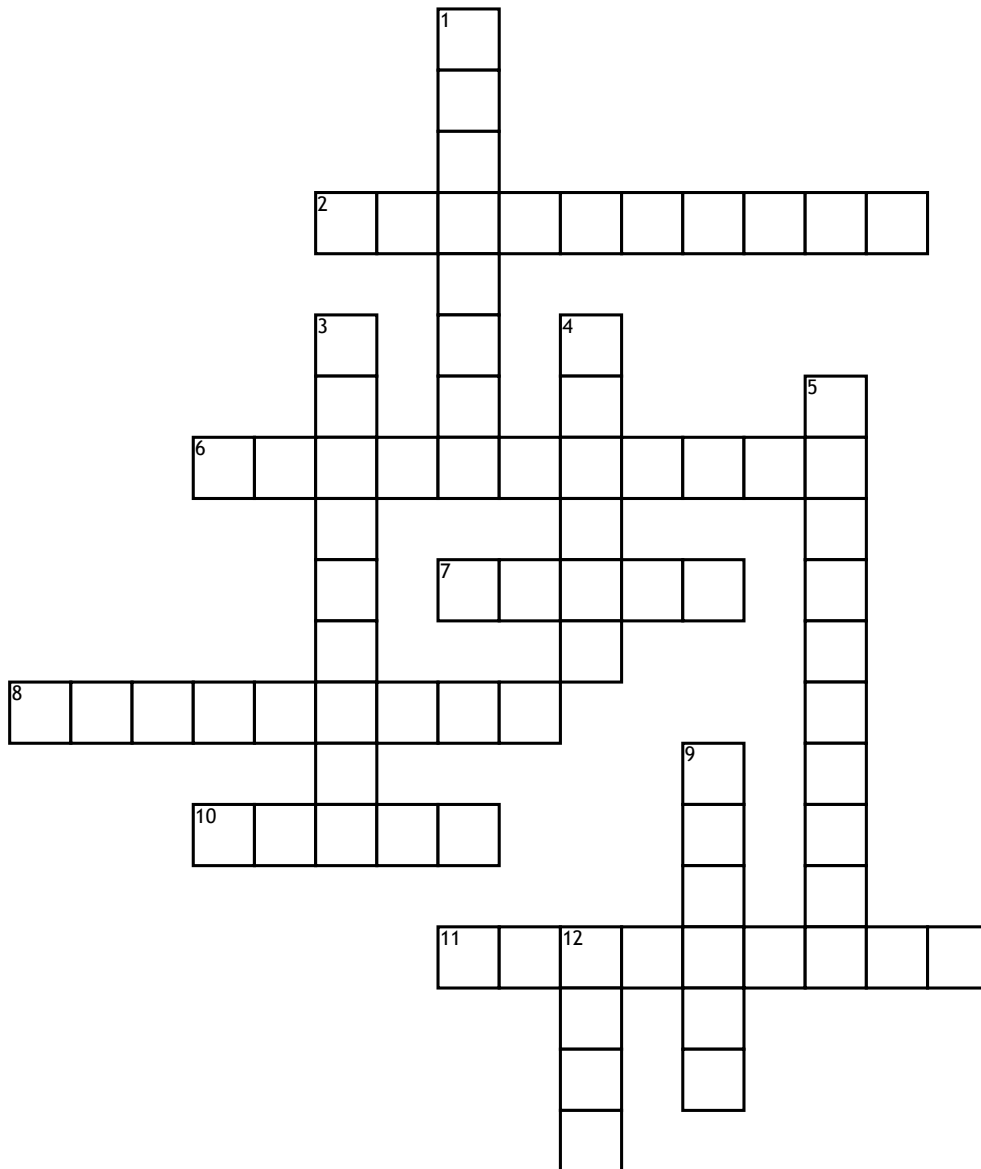


CONSUMER STUDIES Gr10 (pg 72 - 131)



Across

2. bacteria that cause illness

6. food becomes infected or dirty

7. a soft shine on a surface

8. the action of enzymes that cause a cut banana to turn brown

10. a system used to ensure the safety of commercially prepared food

11. the ability of fibre to spring back to its original shape

Down

1. a micro-organisms that thrives on protein-rich foods

3. fibres that are manufactured from chemicals

4. clothes worn by males and females

5. foods that spoil within 3 days if stored at room temperature

9. micro-organisms that reproduce through spores

12. an example of a natural filament fibre