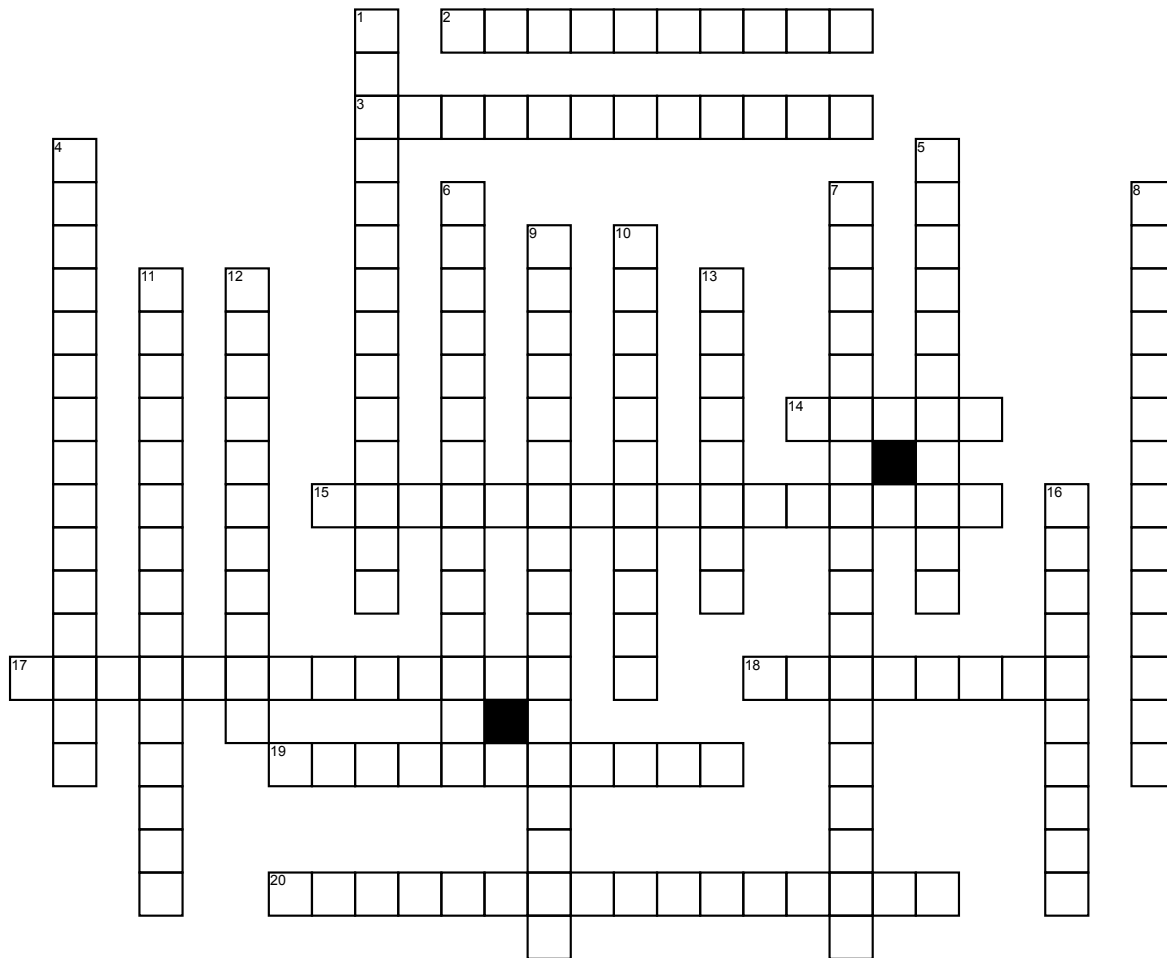


Name: _____

Date: _____

Food and Nutrition



Across

2. The range of temperatures at which most bacteria multiply rapidly-- between 40 degrees and 140 degrees Fahrenheit.
3. This recipe format has a step;by;step method. Checking ingredients for availability is not as convenient as they are placed in recipe within directions.
14. A food poisoning caused by contaminated meat that most likely happened during slaughter. Mostly found in ground beef.
15. Sickness caused by eating contaminated food, sometimes called food poisoning.
17. Cuts breads and cakes.
18. Another word for fry pans.
19. A food poisoning that mostly affects pregnant women, elderly, impaired immune system. Can cause fetal and infant death

Down

1. Used to measure liquid or dry ingredients
4. Cleanliness, keeping yourself clean.
5. A food poisoning caused by humans. It is caused by humans that don't wash their hands then handle milk and dairy products.
6. An ingredient list that is a quick reference to determine if ingredients are on hand and listed in order of use in recipe. Step;by;step method follows ingredient list.
7. The transfer of harmful bacteria from one food to another. Harmful bacteria can also be transferred to food from another source, such as hands.
8. A food poisoning caused by food left out at room temp for too long.

9. A food poisoning caused by bacteria on poultry, cattle and sheep. Contaminated meat and milk.
10. A food poisoning caused by failure to keep food hot and effects you 8-12 hours after eating.
11. A recipe written in paragraph form giving the ingredients along with the method of combining them.
12. Avoid damage to cords.
13. A food poisoning that you receive symptoms 4-36 hours after contact. (Symp. Double vision, inability to swallow, speech difficulty, paralysis of Respiratory system.)
16. Following practices that help prevent food-borne illness and keep food safe to eat.