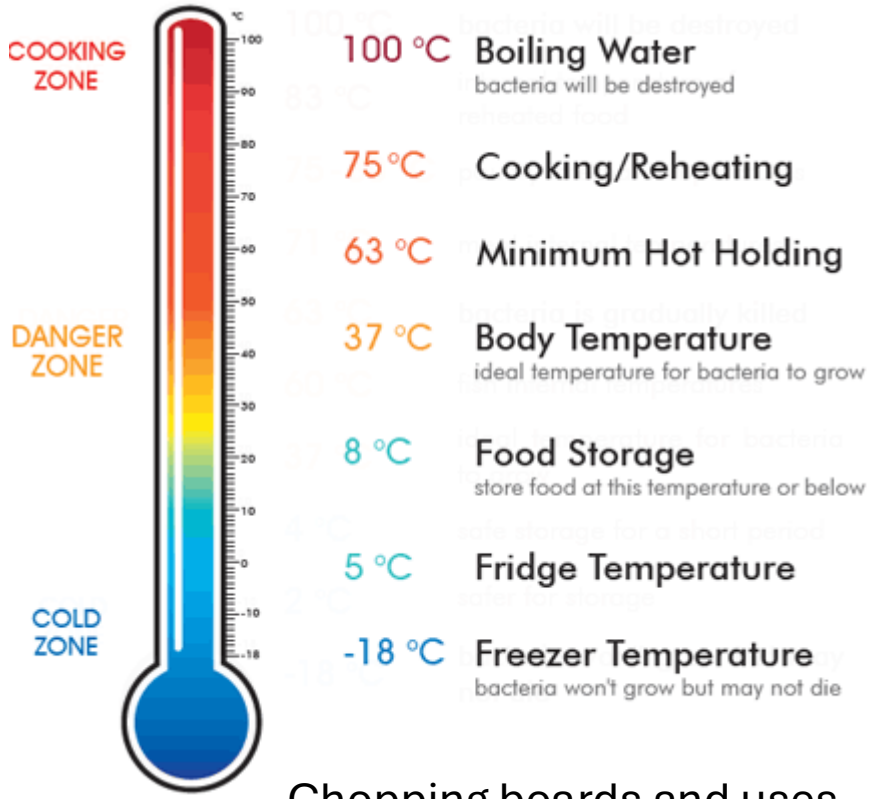
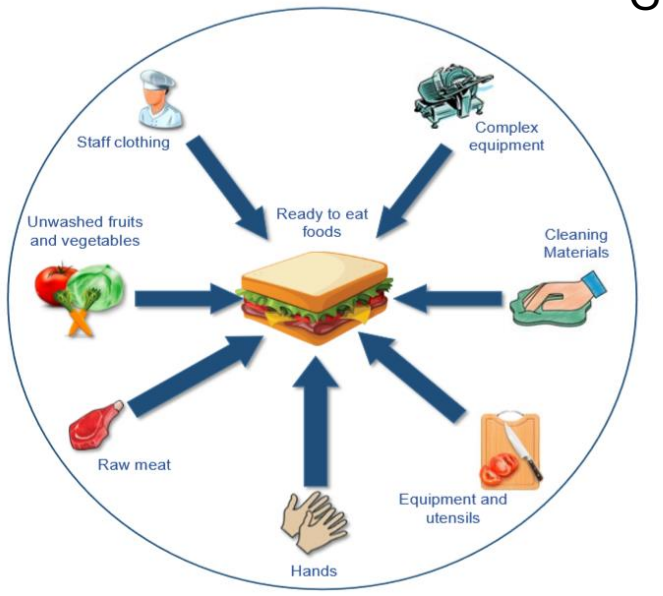
Year 8 Food Safety

Key term	Definition
Danger zone	Temperature between 5 – 63°C where bacteria multiply rapidly
Contaminate	Transferring an unwanted substance from one item to another
Food poisoning bacteria	Microorganisms in food which can cause illness
Best before	A date on foods that keep for a long-time e.g canned or baked
Use by	A date on foods that go off quickly e.g. ham
Allergen	A substance or food that may cause an allergic reaction

QR Code revision website

Powerful knowledge





Chopping boards and uses