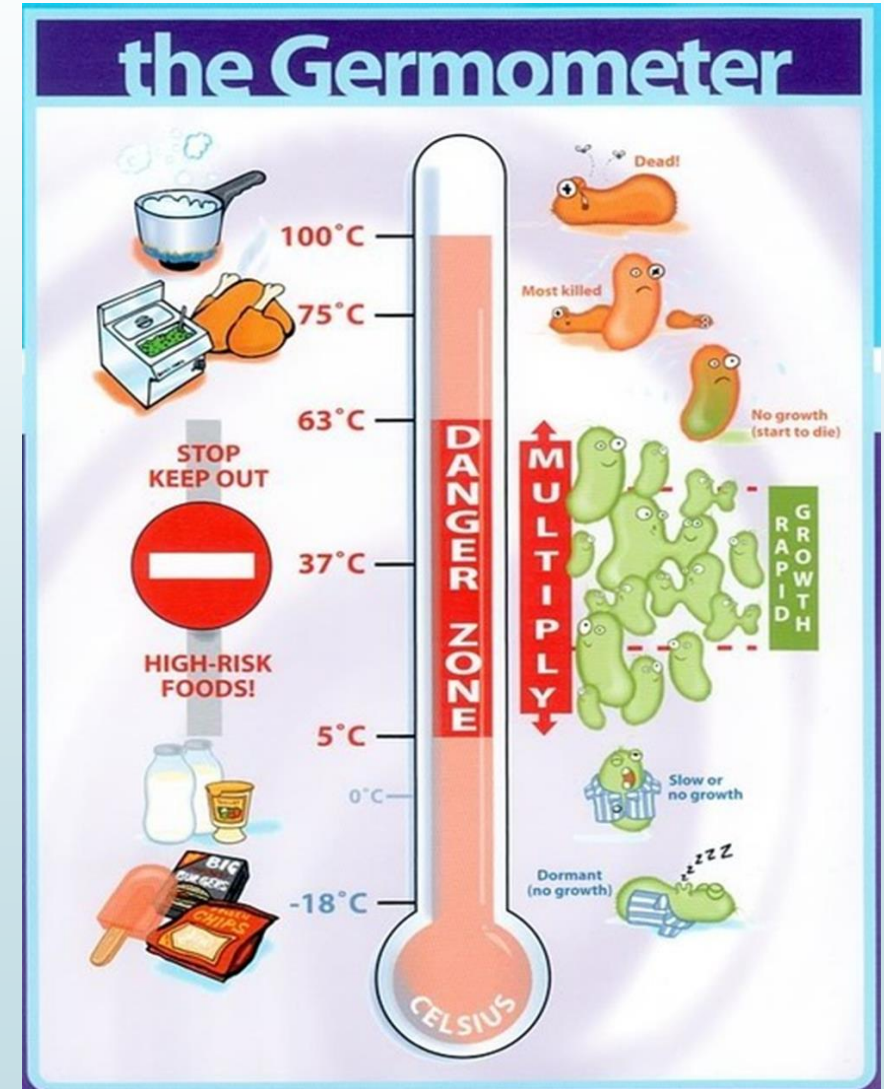


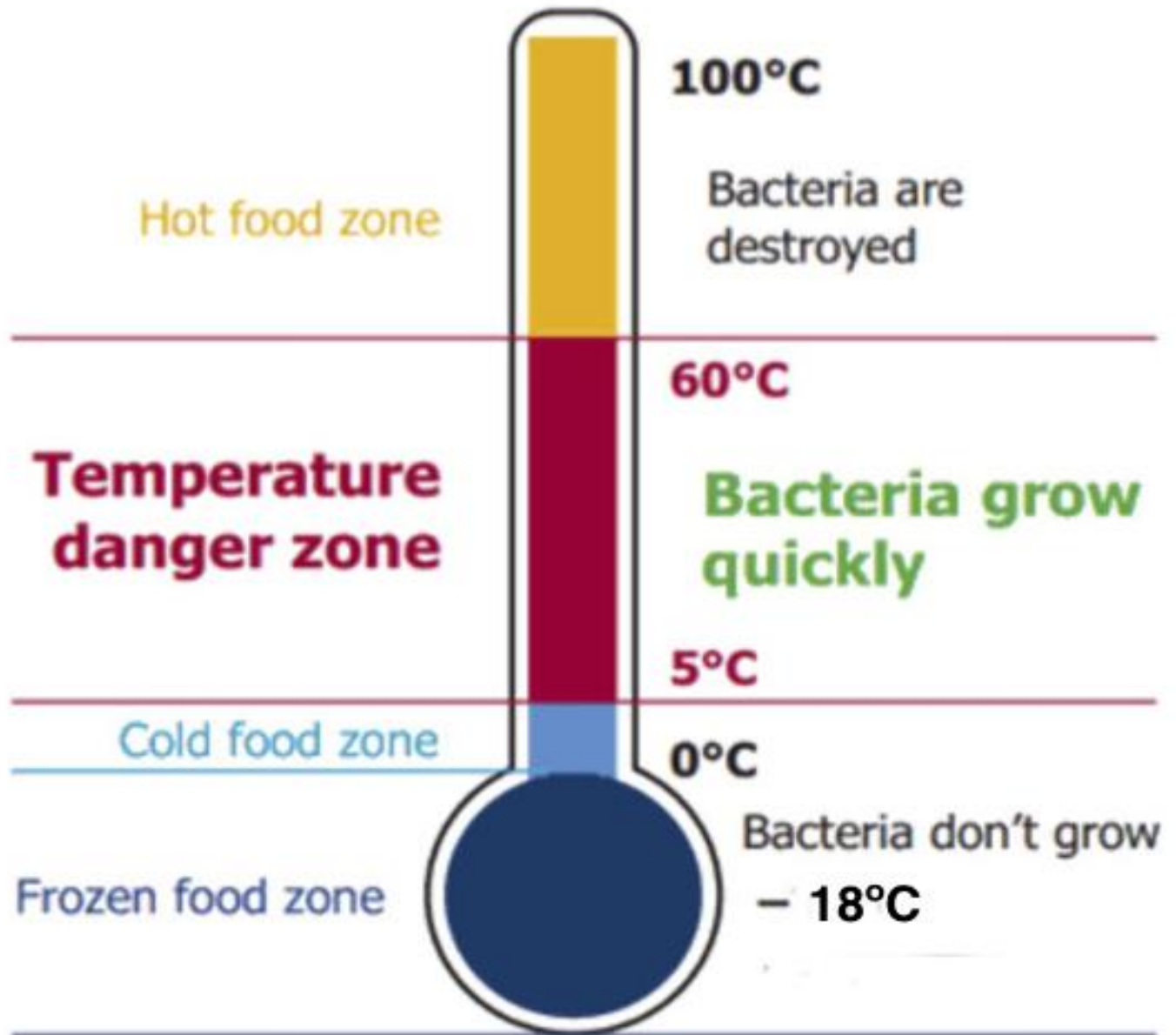
ACTIVITY ONE

Timing 30 min.

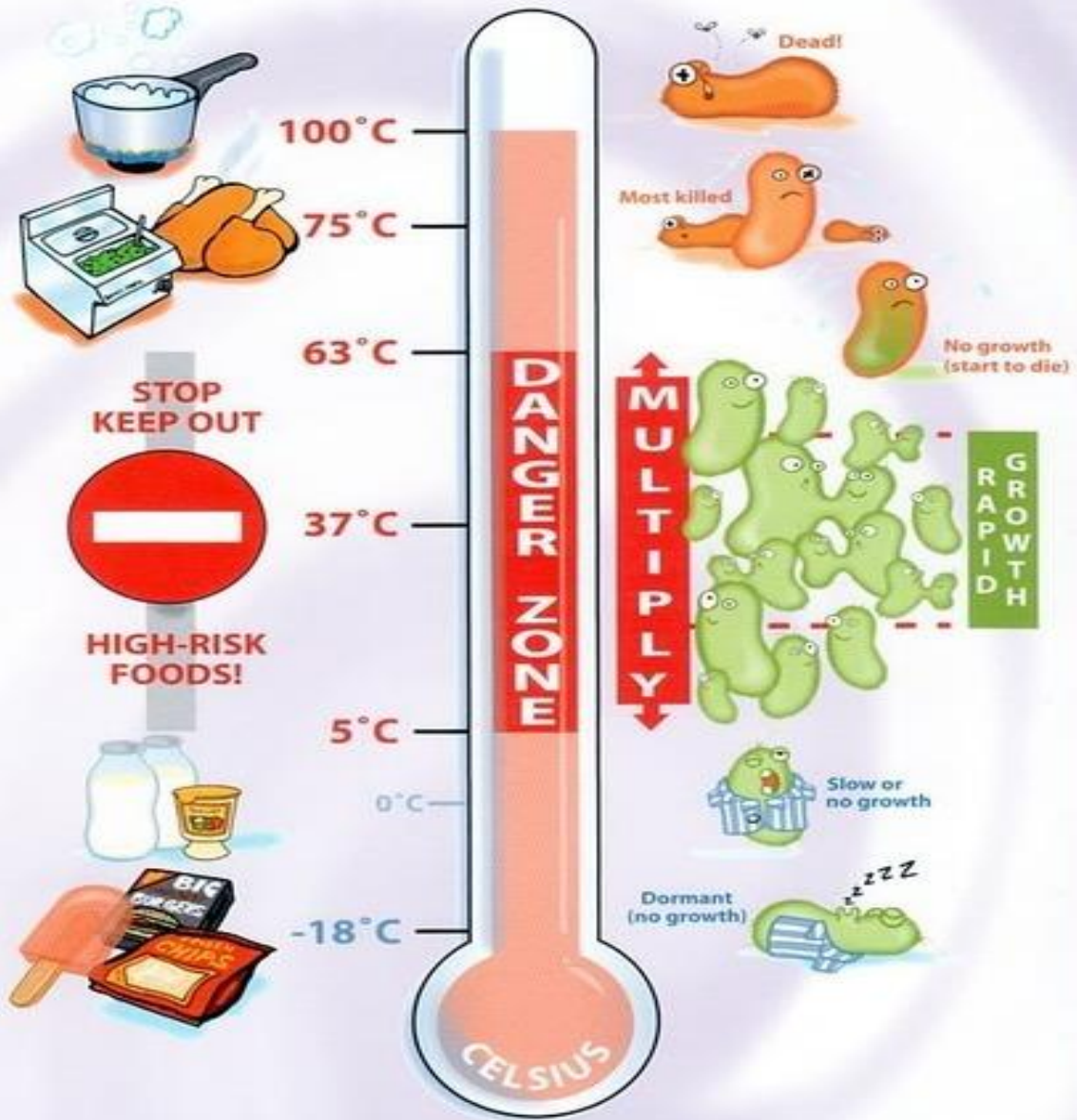
➔ THE GERMOMETER

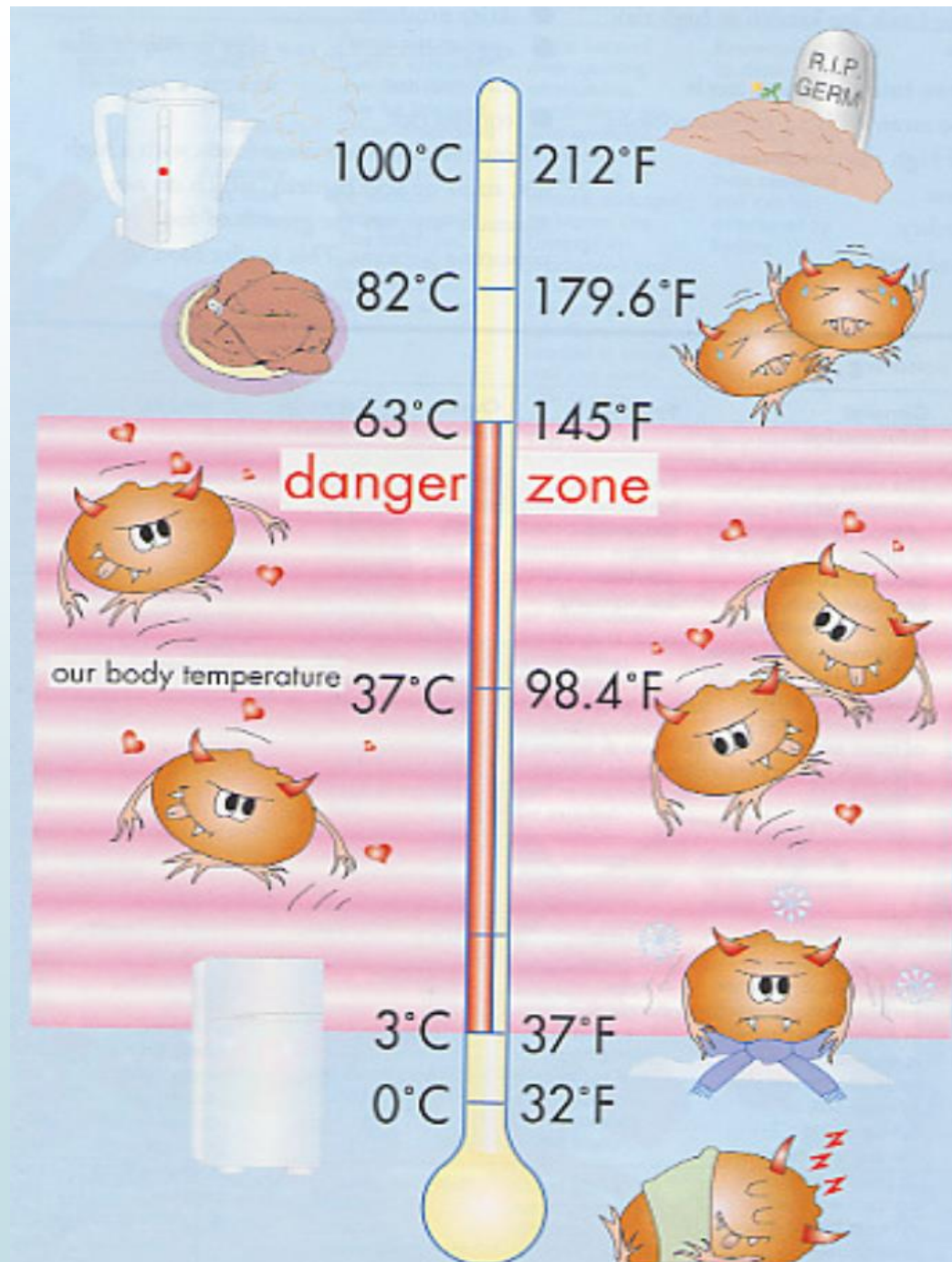



- The temperature danger zone is between 5°C and 60°C, when it is easiest for harmful bacteria to grow in food
- Minimise the time that food spends at these temperatures in order to keep food safe
- Refrigerated food needs to be kept at 5°C or below
- Hot food needs to be kept at 60°C or above



the Germometer





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1. What temperature do bacteria like the best?
 - 2. What happens to bacteria at 63°C?
 - 3. What happens to bacteria in a refrigerator?
 - 4. What happens when bacteria are put into boiling water?
 - 5. Why is the temperature range between 5°C and 63°C known as the Danger Zone?
 - 6. What are the similarities and the differences between 0°C and 100°C?
 - 7. Have you ever had food poisoning? How did you get it?
 - 8. How do you think it could have been prevented?