

## Student Activity Sheet

### Word Scramble – Lesson 3

Directions: Unscramble the words listed at the bottom of the page and use them to fill in the blanks.

1. \_\_\_\_\_ In order to grow, bacteria need this in addition to food, time, and a nice environment.
2. \_\_\_\_\_ A living single celled organism that causes most of the foodborne illnesses.
3. \_\_\_\_\_ This microorganism is sometimes used in food processing, such as in the manufacturing of Blue Cheese.
4. \_\_\_\_\_ Bacteria, viruses, parasites, yeasts and molds are types of these.
5. \_\_\_\_\_ These are very small and are commonly spread through poor handwashing practices.
6. \_\_\_\_\_ A single celled organism used to make wine, beer, and bread.
7. \_\_\_\_\_ A disease that is caused by pathogenic microorganisms in foods.
8. \_\_\_\_\_ The temperature range of 40°F. To 140°F.

RWTAE

NEOBDOFRO SISLNEL

MMNRIOOSCGARS

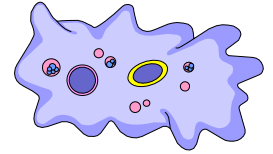
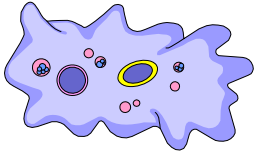
RDGANE EZNO

STA EY

RSSEUVI

DMOL

RTBAACEI



## Student Activity Sheet

### Word Scramble – Lesson 3

Directions: Unscramble the words listed at the bottom of the page and use them to fill in the blanks.

1. Water In order to grow, bacteria need this in addition to food, time, and a nice environment.
2. Bacteria A living single celled organism that causes most of the foodborne illnesses.
3. Mold This microorganism is sometimes used in food processing, such as in the manufacturing of Blue Cheese.
4. Microorganisms Bacteria, viruses, parasites, yeasts and molds are types of these.
5. Viruses These are very small and are commonly spread through poor handwashing practices.
6. Yeast A single celled organism used to make wine, beer, and bread.
7. Foodborne Illness A disease that is caused by pathogenic microorganisms in foods.
8. Danger Zone The temperature range of 40°F. To 140°F.

RWTAE

NEOBDOFRO SISLNEL

MMNRHIOOSCGARS

RDGANE EZNO

STA EY

RSSEUVI

DMOL

RTBAACEI