

1. bacteria	small, single-celled micro-organisms	21. temperature danger zone	the temperature range in which pathogens can grow, between 5 degrees Celsius and 60 degrees Celsius
2. conduction	when the food or its cooking container comes into direct contact with a hot surface	22. turgor	the pressure placed on cell walls or membranes by fluids within the cell
3. convection	when food is heated by the hot air or liquid moving around the food	23. viruses	micro-organisms that are smaller than bacteria; they can only reproduce inside a living host cell, so cannot grow in food
4. core temperature	the internal temperature of a food item	24. water activity	a relative measure of the amount of water that is not bound in food and is available for micro-organisms to use
5. ethylene gas	gas that promotes the ripening of fruit		
6. food-borne illness	a disease or condition transmitted through ingestion of food that is contaminated with harmful micro-organisms or chemicals		
7. food safety program	a written document that identifies all food safety hazards in a food business, the arrangements to control each hazard and the monitoring and supervision of the controls		
8. food spoilage	food that has deteriorated		
9. freezer burn	discoloured patches of grey and/or white on frozen food caused by evaporating into the package's air spaces		
10. Hazard Analysis Critical Control Points (HACCP)	a systematic method for identifying, monitoring and controlling hazards		
11. microbial	a tiny life form		
12. mycotoxins	toxic chemicals produced by certain mould species		
13. natural toxins	toxins that are naturally occurring in foods such as potatoes and some types of beans		
14. non-perishable	foods that can be expected to last over a year, if stored appropriately		
15. outbreak	two or more cases of a similar illness as a result of consuming a contaminated common food		
16. perishable	foods with a shelf-life of only a few days		
17. radiation	when food is cooked by heat waves which bounce off the sides and top of the heating chamber		
18. semi-perishable	foods that are expected to last several weeks to a few months		
19. shelf-life	the expected length of time a food will maintain its best quality		
20. spore	a structure that is capable of growing into a new organism		