**“The Great Food Fight”**

**Video Worksheet**

**1. Why do we handle foods safely?**

**a.**

**b.**

**c.**

**2. Microorganisms have the ability to do what?**

**a.**

**b.**

**c.**

**3. How can we know if a microorganism has contaminated our food?**

**a.**

**b.**

**c.**

**4. What are pathogens?**

**5. What are signs of pathogen spoilage?**

**6. How long after someone has consumed a food contaminated with samonela will they become sick?**

**7. List the symptoms of salmonella poisoning.**

**8. What are ways to prevent food borne illnesses?**

**a.**

**b.**

**9. What is the temperature in which microorganisms grow?**

**10. List the two ways to defrost foods and circle the most optimum choice.**

**a.**

**b.**