1. Explain why gram staining of bacteria is performed
2. Draw a eukaryotic and prokaryotic cell. Match which is bacteria, mold, yeast.
3. Draw the way in which bacteria, mold and yeast each reproduce/spread.
4. What is an agar?
5. Explain the food “danger zone” for temperature.
6. What PH level will microorganisms thrive in? What PH level will stop microorganism growth? How can we create this environment?
7. Most bacteria are aerobic or anerobic & why?
8. Compare and contrast sterilization and pasteurization.
9. Is a “use by date” the same as a “shelf life” why or why not?
10. What three ways can bacteria poison food?
11. We can keep food safe using the 4 “C’s” of food safety – list and define each.
12. Describe the ideal habitat for microorganisms to grow.
13. How can you tell if you food may have microorganisms present?
14. Contrast food poisoning with foodborne infection/illness.
15. Compare mold and mildew.