# **SANITATION AND SAFETY N4**

## MODULE 3 - MICROBIOLOGY

All these Questions are in your Future Managers Textbook, but to ease your work, I have copied it to ONE page.

### Activity 1

Fungi can be found in almost any environment, indoors or outdoors, and growth is stimulated by warm and humid conditions.

In pairs, think of possible places in the food service facility where mould can be found.

#### Activity 2

Divide the class into 7 groups. Each group gets to explain one factor that influences the growth of micro organisms with regard to: time, moisture, food, temperature, oxygen, pH and competition.

#### Activity 3

Give definitions for the following words:

- Antibiotic
- Disinfectant
- Sterilization

#### Activity 4

Stephanie Smith, a children's dance instructor, thought she had a stomach virus. The aches and cramping were tolerable that first day, and she finished her classes. Then her <u>diarrhoea</u> turned bloody. Her kidneys shut down. <u>Seizures</u> knocked her unconscious. The <u>convulsions</u> grew so relentless that doctors had to put her in a <u>coma</u> for nine weeks. When she emerged, she could no longer walk. The affliction had ravaged her nervous system and left her paralyzed.

Ms. Smith, 22, was found to have a severe form of food-borne illness caused by E. coli, which Minnesota officials <u>traced</u> to the hamburger that her mother had grilled for their Sunday dinner in early fall 2007.

Ms. Smith's reaction to the virulent strain of E. coli was extreme, but tracing the story of her burger, through interviews and government and corporate records obtained by The New York Times, shows why eating ground beef is still a gamble. Neither the system meant to make the meat safe, nor the meat itself, is what consumers have been led to believe.

Extract from: The Burger That Shattered Her Life By MICHAEL MOSS Published: October 3, 2009

If they were to go back and retrace their steps, what do you think could be the causes food poisoning?

#### Activity 5

After knowing all this information, how do you think one can prevent food poisoning?