



What is the What is Name food products that are Food hygiene/Cross contamination Bacteria made using bacteria/mould? danger zone? pasteurisation? What is the difference Write a between non-pathogenic definition *List key temperatures.* and pathogenic? for food provenance. Food Prep Food Provenance revision List information How can food that has to be manufacturers included on consider the packaging by law. environment? What colour chopping boards should be used? What is Fairtrade?

**Sustainability** 

Food Labelling