TT15 Food spoilage and contamination: *Bacterial contamination*

1. What type of bacterium is responsible for the most cases of food poisoning in the UK? **(1 mark)**

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2. What type of bacterium, commonly associated with consuming raw meat, poultry, seafood and eggs, is responsible for the most hospitalisations linked to food poisoning in the UK? **(1 mark)**

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3. What is the main source of food poisoning caused by *E. coli*? **(1 mark)**

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4. i) *Listeria* is often found in soil and, therefore, eating raw vegetables might increase the risk of food poisoning. **(1 mark)**

   TRUE/FALSE

   ii) *Staphylococcus aureus* is a bacterium commonly found in faeces. **(1 mark)**

   TRUE/FALSE

   iii) Cross-contamination can lead to anaphylactic shock. **(1 mark)**

   TRUE/FALSE

   iv) Old meat preserves can be contaminated with a dangerous toxin. **(1 mark)**

   TRUE/FALSE

5. Define cross-contamination. **(1 mark)**

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6. Identify **two** foods commonly associated with salmonellosis (a disease caused by *Salmonella*). **(2 marks)**

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7. Indicate three different sources of cross-contamination and provide one method of prevention for each.   **(6 marks)**

Source of contamination	Method of prevention

8. List **three** signs or symptoms of food poisoning.   **(3 marks)**

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9. Discuss how milk pasteurisation can help to prevent food poisoning.   **(3 marks)**

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Total marks _____ /22