

Year 10 Food

1	Equality	Being equal, especially in terms of status, rights or opportunities	11	Health and safety executive (HSE)	A UK government agency responsible for the enforcement and regulation of the workplace health, safety and welfare
2	Discrimination	The unjust treatment of people, for example on the grounds of race, age or sex	12	Risk	How likely it is that someone could be harmed by a hazard
3	Lifestyle	How someone chooses to live and what they like to do	13	Hazard	Something that could cause harm
4	Dietary needs	The requirement of a specific or restricted diet	14	Control	A way of reducing the risk of a hazard causing harm
5	Demographics	Information about the population of an area, such as people's age, gender and income	15	Hazard analysis and critical control points (HACCP)	A system for identifying and controlling hazards within a food business
6	Disposable income	The money left over for saving or spending after expenditures have been subtracted from income	16	Hazard analysis	Analysis that aims to identify the stages in the food production process that could cause harm
7	Hazardous	Risky or dangerous	17	Environmental health officer (EHO)	Council official responsible for inspecting premises involved in food production to ensure that health and safety hazards are minimised
8	Risk Assessment	A way of identifying things that could cause harm to people in the workplace	18	Critical control points	Points in a food production system where hazards need to be removed or reduced to a safe level
9	Health and safety policy statement	A written statement by an employer of its commitment to health and safety for its employees and the public	19	Critical limits	Upper and lower acceptable limits, for example a fridge temperature should be between 0°C and below 5°C (8°C is the legal maximum)
10	Personal protective equipment (PPE)	Clothing or equipment designed to protect the wearer from injury	20	Monitoring	Observing, watching, checking
21	Corrective action	An intervention designed to solve a problem	28	Pathogenic	Harmful bacteria that can cause food poisoning
22	Due diligence	Reasonable precautions taken to ensure that a business complies with the law	29	Dehydration	(in people) when the body loses more water than it takes in
23	Safer food, better	An example of a food safety management system	30	Neutral foods	Foods with a pH of around 7

	business (SFBB)				
24	Allergy	A food allergy is when a person's body reacts in a negative way to a food they have eaten	31	Spore	A dormant form of bacteria able to survive when food storage conditions are not ideal
25	Allergen	A substance (for example food) that causes an allergic reaction	32	Toxin	A poison, especially one produced by microorganisms such as bacteria
26	Food intolerance	A sensitivity to some foods that can make it difficult for someone to digest them and causes negative side effects	33	Anaerobic	A process that does not require oxygen
27	Bacteria	Single celled microorganisms: some type of bacteria can cause food poisoning	34	Pasteurisation	A process of prolonging the keeping quality of products such as milk by heating it to 72°C for 15 seconds to destroy most harmful bacteria