

AMBIENT Content Questions

Food Safety Lab (Inhibitor of Bacterial Growth – High Temperature)

1. What is the effect of very high temperature (i.e. boiling) on bacterial activity?
 - a. Slows it
 - b. Stops it
 - c. Does not effect it
 - d. Speeds it up

2. What is yeast?
 - a. Bacteria
 - b. Virus
 - c. Powder
 - d. Microbe

3. What is the effect of sugar on yeast?
 - a. Stops it from growing
 - b. Feeds it
 - c. Warms it up
 - d. Makes it bubble up