

d. Chemicals in food and germs through humans, animals and bacterial food processing

[HCM304] Preventive measures for spread of diseases in food and water are:  
d. Temperature of food, moisture in food and time food is kept outside before consumption

[HCM304] Bacteria multiply under suitable conditions once every:  
b. 10-20 minutes

[HCM304] To prevent food poisoning; we must  
c. a and b

[HCM304] A successful menu depends on  
a. Composition, right combination of foods prepared perfectly to the satisfaction of customers

[HCM304] Food poisoning bacteria multiply and grow between temperatures of:  
b. 50C and 630C

[HCM304] The bacterium campylobacter are present in  
c. Unpasteurized milk and undercooked chicken

[HCM304] Causes of food poisoning includes the following  
a. High concentration of vinegar use, sugar/or salt and foods preserved in special way

[HCM304] Chemical food poisoning can be prevented by  
d. a and b only

[HCM304] Food poison bacteria live in  
a. The soil, human and animals