1.	**lag phase**	the time required for bacteria in contaminated food to become adjusted to their new environment
2.	**logarithmic phase**	the time during which microbes grow in the ideal conditions on a contaminated food
3.	**microbial**	a tiny life form
4.	**OH&S**	legislation and committees set up in the workplace to ensure that the working environment is safe
5.	**pasteurisation**	the process by which milk is sterilised by holding it at a high temperature for a period of time
6.	**pathogenic bacteria**	micro-organisms capable of causing disease and illness
7.	**production run**	a quantity of product manufactured in a certain time period
8.	**quality assurance**	putting processes in place within an organisation to guarantee the standards achieved during processing; part of the total quality management plan of an organisation
9.	**quality control**	the conducting of tests to check the standards of raw materials or products before, during or after production
10.	**raw material**	any product that goes into the manufacture of another processed good
11.	**shelf-life**	the expected length of time a food will maintain its best quality
12.	**sieving**	a process which involves shaking powders or loose solids through mesh to separate out large particles
13.	**stationary phase**	when the number of microbes on a contaminated food remains constant
14.	**sterilisation**	the process of destroying all living micro-organisms on and in an object
15.	**sublimation**	to change, when heated, from a solid state to a vapour without going through the liquid stage
16.	**unit operation**	a process involved in the transformation of raw materials into manufactured goods e.g. peeling, heating, freezing
17.	**vacuum packing**	a process used in the canning or bottling of foods, in which the air in the head space is removed and a vacuum is put in its place
18.	**viruses**	micro-organisms that are smaller than bacteria that can only reproduce inside a living host cell and so cannot grow in food