

## **Glossary**

Contagious diseases: disease that can be passed on from one person to another by contact.

Rancidity of fats: Undesirable oxidation of fat, which leads to the deterioration in flavour of fat

HACCP: Hazard Analysis and Critical Control Point

GMP: Good Manufacturing Practices

ISO: International Standards Organization

TQM: Total Quality Management

Anaerobic: Growth of Microbes in the absence of oxygen.

Ham: Ham is pork that has been preserved through salting, smoking, or wet curing.

Bacon: Bacon is a meat product usually prepared from pork and cured. It is first cured using large quantities of salt, either a brine or a dry packing.

FDA: Food and Drug Administration.

Multi drug resistance: Development of resistance by organisms for multiple drugs.