

Kitchen Safety Detective: Food Hygiene Fact-File

Learning objective: To understand and apply the principles of food hygiene and safety in a kitchen environment.

Help Max the monkey ensure our kitchen is safe and clean! Use this fact-file to explain how to prepare food safely. Read each section carefully and write your answers clearly, thinking about how we prevent germs from spreading.

Word bank: cross-contamination · bacteria · hygiene · temperature · sanitise · perishable · utensils

1. Hand Washing Heroes: Why is it important to wash your hands before and after handling food? Explain the process. (2 marks)

2. The Danger Zone: What does 'cross-contamination' mean, and how can we use different coloured chopping boards to stop it? (2 marks)

3. Fridge Logic: Why must we keep raw meat at the bottom of the fridge and away from cooked foods like salad or cheese? (2 marks)

4. Spot the Hazard: Describe two ways you can keep a kitchen workspace clean while you are cooking. (2 marks)

5. Kitchen Maths: If you buy a pack of flour for £1.50 and eggs for £2.25, how much change would you get from a £5.00 note, and why should you check the 'Use By' date on the eggs before using them? (3 marks)

Extension challenge: Design a 'Kitchen Safety Poster' that Max the monkey could hang in his kitchen to remind his friends about the three most important rules of food hygiene.