

Kitchen Safety Heroes: Food Hygiene Mission

Learning objective: To understand the importance of food hygiene, preventing cross-contamination, and keeping our kitchen environment safe and clean.

Read each question carefully and use your knowledge of food hygiene to help Max the monkey keep his kitchen safe. Write your answers clearly in the spaces provided.

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

1. Max is getting ready to help bake a cake. Why is it essential for him to wash his hands thoroughly with warm soapy water before he touches any ingredients? (2 marks)

2. Max has finished chopping raw chicken on a wooden board. Explain why he should not use that same board to chop fresh strawberries for a fruit salad. (2 marks)

3. Some foods, like milk and eggs, are 'perishable'. What does this mean, and where should we store them to keep them safe from harmful bacteria? (2 marks)

4. Kit the fox says we should always check the 'use-by' date on food packaging. Why is this important for our health? (2 marks)

5. Imagine you have just finished cooking a feast for your friends. List three things you must do to leave the kitchen clean and hygienic for the next person. (3 marks)

Draw: Draw a 'Kitchen Safety Poster' showing one important rule, such as washing hands or storing raw and cooked foods separately. Include a catchy title and a colourful illustration.



Extension challenge: Max bought a bag of flour for £1.50 and a carton of eggs for £2.25. If he paid with a £5.00 note, how much change should he receive? Why is it important to store these items in a dry, cool place after shopping?