

Class 4 Design Technology: Food Hygiene Assessment

Learning objective: To demonstrate knowledge and understanding of food safety, preparation, and hygiene practices in the kitchen.

Read each question carefully. Max is here to help you think like a mathematician and a scientist! Ensure you use clear, descriptive language for your written answers.

Max the monkey is helping in the school kitchen. He is making a fruit salad and a chicken sandwich. He knows that keeping the kitchen clean and safe is the most important part of cooking for his friends.

Word bank: Contamination · Bacteria · Cross-contamination · Temperature · Sanitise · Perishable · Preparation · Hygiene

1. Why is it important to wash your hands thoroughly with warm water and soap before you start preparing food? (2 marks)

2. Max is using a chopping board for raw chicken. Why must he use a different board for the fruit? Use the term 'cross-contamination' in your answer. (3 marks)

3. List two pieces of safety equipment or clothing a chef should wear to keep food clean. (2 marks)

4. If Max buys ingredients for £4.50 and sells his healthy snack packs for £6.00, how much profit does he make? Why is it important to keep the ingredients in a fridge before he sells them? (4 marks)

5. Explain what 'bacteria' are and how they can be spread in a kitchen. Give one example of how to stop them from spreading. (4 marks)

6. Imagine you are designing a new 'Kitchen Safety Poster' for your classroom. Write a 5-mark extended response explaining the five golden rules of food hygiene you would include to keep everyone safe. (5 marks)

7. What does the 'use-by' date on a food package tell us, and why should we never eat food after that date? (5 marks)

Draw: Draw a diagram of a clean and safe kitchen workspace. Label three items that help maintain good hygiene, such as an apron, a clean cloth, or a fridge.



Extension challenge: Total: /25