

Bea's Kitchen Safety Challenge

Learning objective: To understand the importance of food hygiene, preventing cross-contamination, and safe food preparation techniques.

Bea the Honeybee is getting ready to host a garden picnic! However, she needs your help to make sure the kitchen is safe and clean. Look at the scenarios below and decide if the action is 'Safe' or 'Unsafe'. If it is Unsafe, write down one way to improve it to keep the food germs away.

Word bank: cross-contamination · bacteria · hygiene · temperature · chopping board · wash hands · separate

1. Bea uses the same wooden chopping board to cut raw chicken and then to chop fresh strawberries. Is this safe? Why or why not? (2 marks)

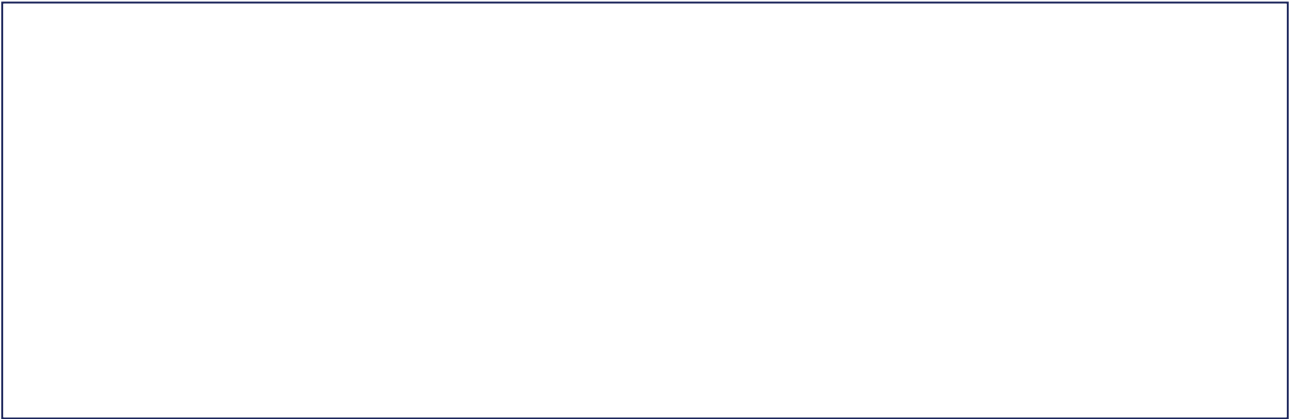
2. Max the Monkey finishes playing in the garden and immediately starts helping to mix a cake batter without going to the sink. Is this safe? What should he do? (2 marks)

3. Kit the Fox puts the leftover picnic sandwiches into the fridge straight away to keep them cool. Is this safe? Why is temperature important? (2 marks)

4. Ellie the Elephant notices a small spill of milk on the counter and leaves it there to clean up later after she finishes her story. Is this safe? What is the best practice? (2 marks)

5. Zara the Zebra uses a clean, separate colour-coded board for vegetables and a different one for raw meat. Is this safe? Explain why this helps. (2 marks)

Draw: Draw a 'Kitchen Safety Map' for Bea. Show where the handwashing station is, where the raw meat should be stored (in the fridge), and where the clean vegetables should go.



Extension challenge: Create a catchy, three-step rhyme or poster slogan that reminds our animal friends how to stay safe in the kitchen. For example: 'Wash, prep, and store, keep germs out the door!'