

Kitchen Safety Heroes: Food Hygiene Design

Learning objective: To understand the importance of food hygiene and identify key safety practices when preparing a meal.

Follow the drawing prompts to create a safe and hygienic kitchen scene. Use the word bank to label your diagram, ensuring all safety measures are clear.

Draw: Draw a kitchen scene featuring Bea the Honeybee preparing a healthy salad. The style should be clear and functional, like a diagram. Include: 1) A sink area for washing hands, 2) Two different coloured chopping boards (one for vegetables, one for meat), 3) Bea wearing a clean apron, 4) A fridge in the background, 5) A clean, clutter-free countertop. Use arrows to point to your labels from the word bank.



Label words: Handwashing · Cross-contamination · Fridge temperature · Clean surfaces · Separate boards · Apron · Hair tied back

Steps:

1. Why is it important to use different chopping boards for raw meat and vegetables? Explain your answer.
2. Label your drawing to show where someone should wash their hands before they start cooking.
3. Step 1: Draw a fridge in your kitchen. Why must we keep it closed as much as possible?
4. List two pieces of clothing or accessories that a chef should wear to keep food clean.

5. If you spill raw egg on the kitchen counter, what should you do to keep the kitchen hygienic?