

Kitchen Safety Inspectors: The Food Hygiene Challenge

Learning objective: To understand the importance of food hygiene, preventing cross-contamination, and storing food correctly to avoid food poisoning.

Max the monkey is helping in the school kitchen, but he needs your help to spot potential hazards. Read each statement below and decide if it is a 'Safe Practice' or a 'Food Hazard'. If you identify a hazard, explain why it is dangerous and how to fix it to keep the food safe.

Word bank: Cross-contamination · Bacteria · Temperature · Hygiene · Raw meat · Preparation · Sanitise

1. Max uses the same wooden chopping board to slice raw chicken and then immediately to chop fresh lettuce for a salad. Is this safe? Explain why. (2 marks)

2. A chef leaves a tray of cooked sausages out on the kitchen counter for four hours before putting them in the fridge. Why is this a food hygiene risk? (2 marks)

3. Why is it important to wash your hands with warm, soapy water for at least 20 seconds before you start preparing food? (2 marks)

4. You are making a sandwich for £2.50 to sell at the school fair. You notice a small cut on your finger. What should you do before you continue preparing the food? (2 marks)

5. List two ways you can tell if a kitchen environment is clean and safe to work in. (2 marks)

Draw: Draw a 'Kitchen Safety Poster' featuring Bea the honeybee. Show her wearing an apron and demonstrating one key rule, such as washing hands or storing raw meat on the bottom shelf of the fridge.



Extension challenge: Create a 'Safe Kitchen' checklist of five rules that every student must follow before they begin a cooking project in the classroom.