

Kitchen Safety and Food Hygiene with Max the Monkey

Learning objective: To understand the principles of food hygiene, how to prevent cross-contamination, and the importance of preparing food safely in a kitchen environment.

Max the Monkey is planning a giant fruit salad feast! Help him keep his kitchen safe and hygienic by answering the questions below. Use the word bank to help you with your answers.

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

1. Max is preparing raw chicken followed by fresh strawberries. Explain why he should never use the same chopping board for both items without cleaning it first. (2 marks)

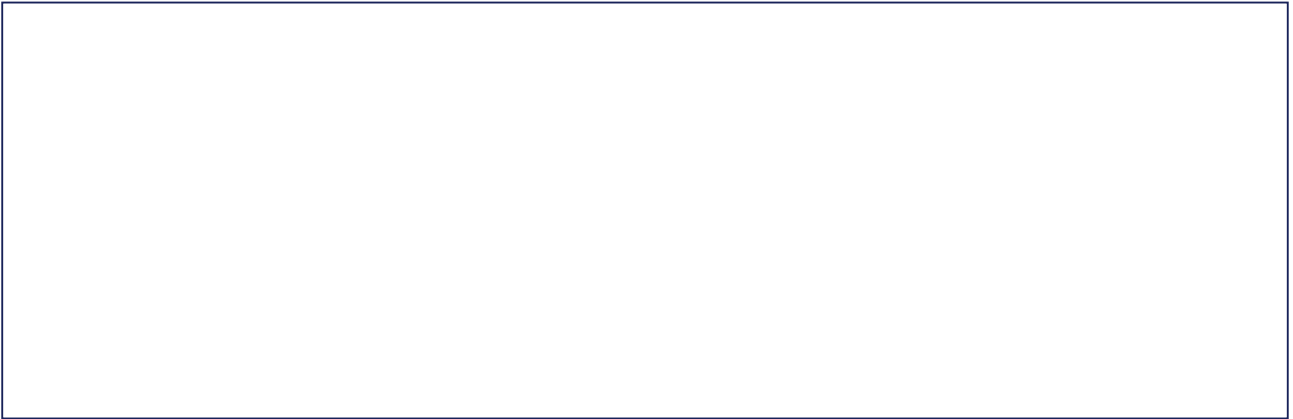
2. Why is it important to wash your hands with warm soapy water before you start cooking? (2 marks)

3. Identify two ways to prevent harmful bacteria from spreading in the kitchen. (2 marks)

4. Max bought some milk that cost £1.20 and some yoghurt for 80p. If these are perishable foods, where is the best place to store them to keep them safe to eat? (2 marks)

5. What does the term 'cross-contamination' mean in the context of food preparation? (2 marks)

Draw: Draw a 'Kitchen Safety Poster' for Max. Include at least three rules, such as washing hands or keeping the workspace clean, and add colourful labels to your drawings.



Extension challenge: Max has a budget of £5.00 to buy ingredients for a healthy snack. Create a list of three healthy items he could buy, calculate the total cost, and write one sentence explaining how he will ensure the food is prepared hygienically.