

Kitchen Safety Inspectors: The Food Hygiene Challenge

Learning objective: To understand the importance of food hygiene, identify potential cross-contamination risks, and demonstrate knowledge of safe food preparation practices.

Bea the Honeybee is setting up a community picnic, but she needs your expertise! Read the scenarios below. For each one, decide if the action is 'Safe' or 'Unsafe'. If it is 'Unsafe', you must justify your answer by explaining the hygiene risk and suggest a better way to do it. Use the word bank to help you construct your explanations.

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

1. Scenario 1: Max is preparing a chicken salad. He uses the same wooden chopping board to cut the raw chicken and then slices the lettuce for the salad without washing the board first. Is this safe? Justify your answer. (2 marks)

2. Scenario 2: Pip leaves a bowl of tuna sandwiches on the picnic table in the bright, warm sunshine for four hours while he reads a book. Is this safe? Explain why. (2 marks)

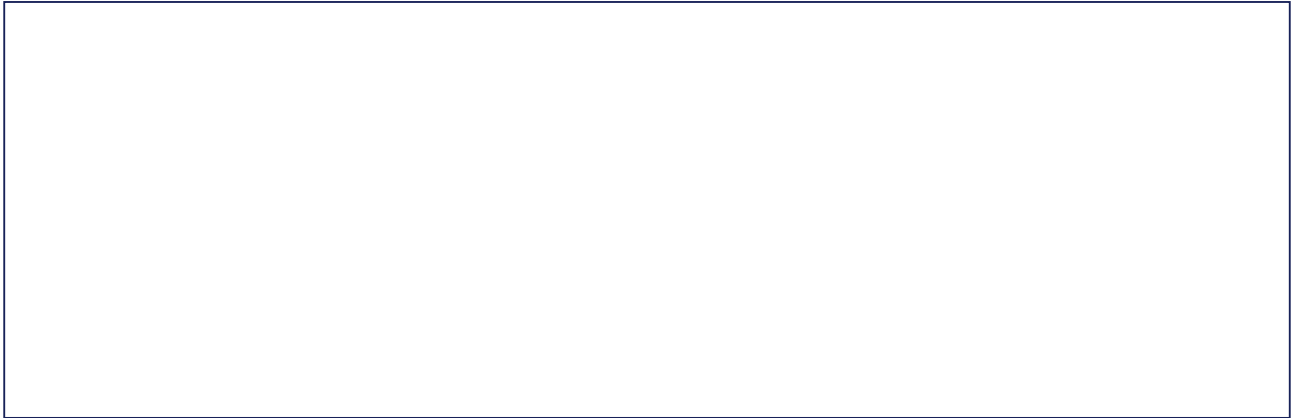
3. Scenario 3: Zara has just finished stroking her pet dog. Without washing her hands, she begins to arrange fresh strawberries onto a serving platter. Is this safe? Explain the potential risk. (2 marks)

4. Compare and contrast: Why is it more dangerous to prepare raw meat than it is to prepare raw vegetables? Justify your answer using scientific reasoning. (3 marks)

5. What might happen if a kitchen surface is not properly sanitised after preparing food? Describe the chain of events that leads to someone feeling unwell. (3 marks)

6. Design a 'Kitchen Safety Checklist' for Bea. List three essential rules that every chef must follow to prevent the spread of harmful bacteria. (3 marks)

Draw: Draw a 'Safe Picnic Zone' poster. Include labels showing where raw foods are kept separate from ready-to-eat foods, and a hand-washing station to show good hygiene habits.



Extension challenge: Imagine you are designing a new school lunch menu. Create a budget-friendly lunch plan that costs under £2.50 per person. Explain how you will store, prepare, and serve your ingredients to ensure they remain safe and hygienic for all the students.