

Year 4 Design Technology: Kitchen Safety and Food Hygiene Assessment

Learning objective: To demonstrate knowledge of safe food preparation, hygiene practices, and the prevention of cross-contamination in the kitchen.

Read each question carefully. Use your knowledge of food safety to provide clear and accurate answers. Ensure you use the correct terminology where possible.

Max the monkey is planning to host a snack-making workshop for his friends. He has fresh fruit, bread, and cheese ready on the kitchen counter. However, he is worried about keeping everything safe and clean while he prepares the ingredients. He remembers that Bea the honeybee taught him that even tiny things we cannot see can make people ill if we are not careful.

Word bank: Cross-contamination · Bacteria · Hygiene · Perishable · Sanitise · Preparation · Temperature · Storage

1. Max is getting ready to start his snack workshop. Identify two important steps he should take before he even touches the food to ensure good personal hygiene. (2 marks)

2. Explain what 'cross-contamination' means and give one example of how Max could prevent it while using a chopping board. (3 marks)

3. Why is it important to store perishable items, like cheese, in a refrigerator? Refer to temperature in your answer. (3 marks)

4. Max has bought a pack of strawberries for £2.45 and a loaf of bread for £1.20. If he is preparing these for a group, why must he check the 'Use By' date on the packaging? (2 marks)

5. Compare and contrast the risks of preparing raw vegetables versus raw meat in a kitchen. Why must we treat them differently? (4 marks)

6. Justify why cleaning work surfaces with an appropriate spray before and after food preparation is a vital step in maintaining a safe kitchen. (3 marks)

7. Imagine you are helping Max design a 'Safety Station' in his kitchen. Write a short guide (3-5 sentences) explaining the importance of hygiene to a younger student. Include why we wash our hands and why we must keep our workspace tidy. (5 marks)

8. What might happen if someone ignored food hygiene rules in a school kitchen? Predict two potential consequences. (3 marks)

Draw: Draw a 'Kitchen Safety Map' showing where different items should be kept (e.g., fridge, cupboard, sink) and label the areas to show how you would keep them clean.



Extension challenge: Research task: Investigate the 'Danger Zone' for food temperatures. Explain why keeping food out of this zone is essential for preventing the growth of harmful bacteria. Total: /25