

Food Hygiene Assessment: Keeping Food Safe

Learning objective: To understand how to keep ourselves and others safe when preparing food.

Read each question carefully. Use the word bank to help you spell tricky words. Write your answers in the boxes provided.

Max the monkey is making a fruit salad. He remembers to wash his hands with warm water and soap before he touches the fruit. He uses a clean board to chop the apples. He keeps the board away from the raw chicken he had for lunch. Max wants to make sure his food is safe to eat.

Word bank: wash · soap · germs · cross-contamination · fridge · apron · cook · clean

1. Why does Max wash his hands before he starts cooking? (Hint: Think about what we want to wash away.) (2 marks)

2. Max uses a clean board for his fruit. Why is it important to keep raw meat and fruit separate? (3 marks)

3. Name two things you should wear or do before you start preparing food to keep it clean. (4 marks)

4. Look at the price of the fruit Max bought: Apples cost £1.50 and pears cost £2.00. How much did Max spend in total? (2 marks)

5. Write a short set of rules for a kitchen helper. Explain 3 things they must do to keep the kitchen safe and clean. You can use the word bank to help you. (5 marks)

Draw: Draw a picture of Max in the kitchen showing one way he keeps himself clean while cooking.



Extension challenge: Imagine you are teaching a friend how to stay safe in the kitchen. Write a sentence about why we keep food in a fridge. Total: /25