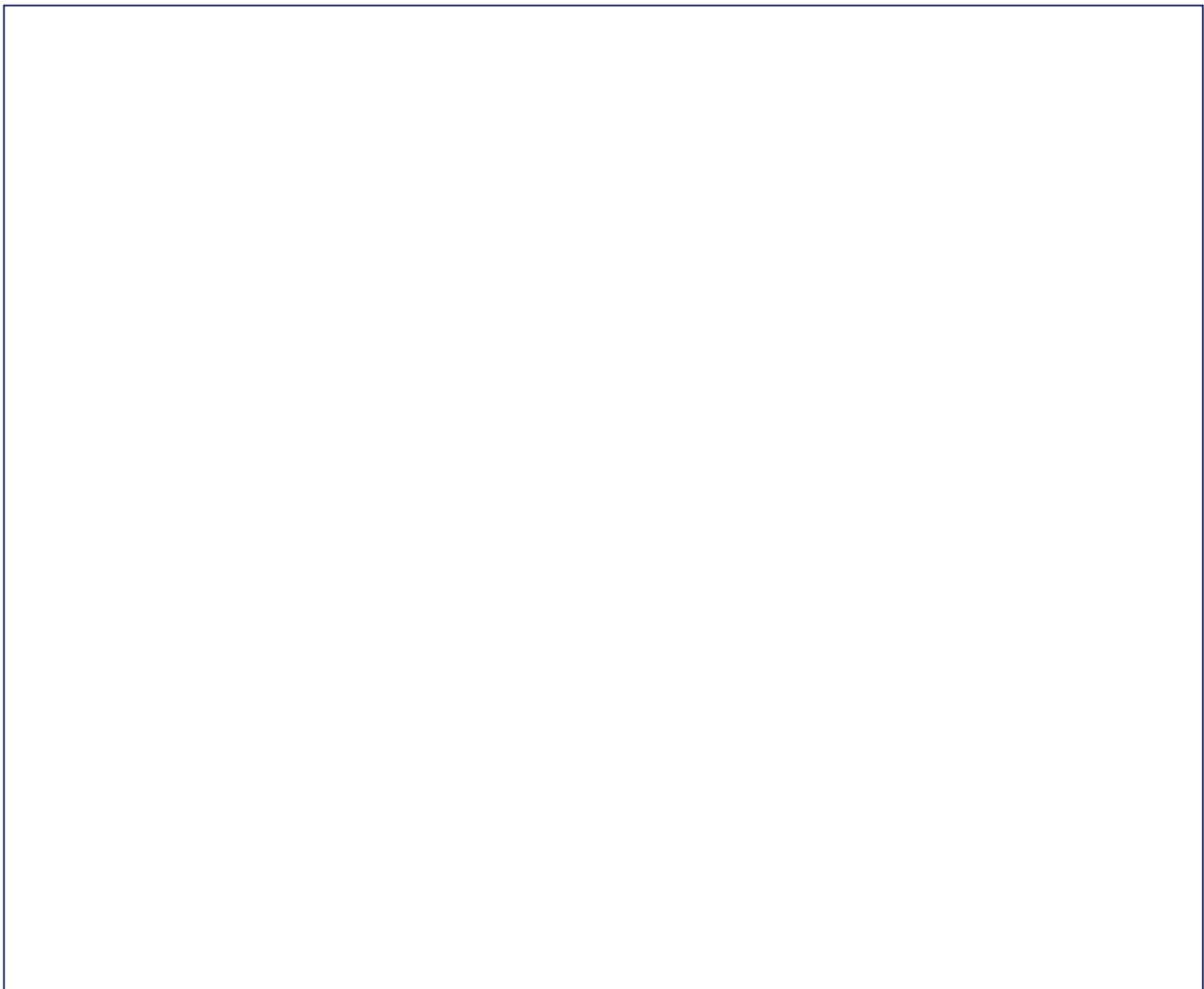


Chef Max's Kitchen Hygiene Masterclass

Learning objective: To understand the importance of food hygiene, identify potential hazards in a kitchen, and design a safe, organised food preparation area.

Max the monkey is preparing a fruit salad, but he needs your help to make sure his kitchen is safe and hygienic. Follow the drawing prompt to create your kitchen scene, then label the key features that keep food safe from bacteria and cross-contamination.

Draw: Draw a bird's-eye view of a kitchen workspace. Include Max the monkey wearing a clean apron. Show a hand-washing station with soap, a colour-coded chopping board, and a fridge. Use a clean, neat style. Use clear lines and labels to point to the specific hygiene features you have included in your design.



Label words: Chopping board · Anti-bacterial spray · Fridge temperature · Separate utensils · Hand-washing station · Waste bin · Apron · Clean surface

Steps:

1. Label three areas in your drawing that are essential for preventing the spread of bacteria.
2. Explain why it is important for Max to use a separate chopping board for fruit compared to raw meat.
3. What might happen to the food if Max forgets to wash his hands after touching the bin?
4. Compare and contrast the hygiene rules for a professional school kitchen versus a home kitchen. Are they

different?

5. Justify why keeping the fridge temperature below 5°C is a critical rule for food hygiene.
6. If Max accidentally spills juice on the counter, what are the steps he should take to clean it safely?