

Max the Monkey's Food Hygiene Flashcards

Learning objective: To understand how to keep food safe and clean in the kitchen.

Max the Monkey needs your help to stay safe while cooking! Read the front of the card, think about the answer, then look at the back to check if you are right. Use the word bank at the bottom if you get stuck.

What is the first thing you must do before touching food?

Wash your hands with warm, soapy water.

Where should you keep cold food like milk and cheese?

In the fridge to keep it cold.

What do we call the tiny germs that can make us poorly?

Bacteria.

What should you wear to keep your clothes clean while cooking?

An apron.

What do you call it when raw meat touches other food?

Cross-contamination.

Should you put raw meat and cooked food on the same plate?

No, never mix them up.

What should you do with food scraps and peelings?

Put them in the bin.

What should you wipe down before you start cooking?

The kitchen surface or worktop.

Why do we use different coloured chopping boards?

To stop germs from spreading between foods.

What should you use to dry your hands after washing them?

A clean towel or paper towel.

What does a fridge do to stop bacteria growing?

It keeps food at a cold temperature.

What is the best way to keep your hair out of the food?

Tie it back.