

Kitchen Safety with Max the Mathematician

Learning objective: To understand the importance of food hygiene, preventing cross-contamination, and safe preparation techniques in the kitchen.

Max the monkey is getting ready to bake a batch of healthy treats! Help him keep his kitchen safe by answering these ten questions about food hygiene. Read each question carefully.

Answer Key: 1.C, 2.B, 3.False, 4.True, 5.Bacteria, 6.A, 7.True, 8.Cross-contamination, 9.B, 10.True. For the extension: Pupils should identify that keeping raw meat separate prevents the spread of harmful germs to foods that aren't cooked, such as salad.

Word bank: Cross-contamination · Bacteria · Temperature · Hygiene · Sanitise · Perishable · Apron · Chilled

1. 1. Max is about to start cooking. What is the very first thing he should do to his hands? A) Dry them on a towel, B) Rub them with flour, C) Wash them with warm soapy water*, D) Put on gloves. (1 mark)

2. 2. Which of these is the safest way to store raw chicken in the fridge? A) On the top shelf, B) On the bottom shelf in a sealed container*, C) Next to the milk, D) On the counter. (1 mark)

3. 3. True or False: You can use the same chopping board for raw meat and fresh vegetables if you wipe it with a cloth first. (1 mark)

4. 4. True or False: Bacteria thrive in warm conditions, so perishable food should be kept in the fridge. (1 mark)

5. 5. What is the name of the tiny, invisible organisms that can make people ill if food is not prepared correctly? (1-word answer) (1 mark)

6. 6. Why should you wear an apron while cooking? A) To protect your clothes and keep germs away*, B) To look like a professional chef, C) To keep warm, D) To hold your ingredients. (1 mark)

7. 7. True or False: It is important to check the 'Use By' date on food packaging before you start cooking. (1 mark)

8. 8. What do we call the process where harmful bacteria spread from raw food to ready-to-eat food? (Two-word phrase) (1 mark)

9. 9. If Max spills juice on the kitchen floor, what should he do? A) Ignore it, B) Clean it up immediately to prevent slipping and hygiene risks*, C) Wait for it to dry, D) Cover it with a rug. (1 mark)

10. 10. True or False: Hot food should be cooled down and put in the fridge as quickly as possible rather than left out for hours. (1 mark)

Draw: Draw a 'Kitchen Safety Map' for Max the monkey. Include a hand-washing station, a colour-coded chopping board area, and a clear fridge with food stored correctly.



Extension challenge: Max has a shopping list: chicken (£4.50), salad leaves (£1.20), and bread (£1.30). Explain why it is vital to pack the raw chicken in a separate bag from the salad and bread at the shop. Justify your answer by describing what might happen if the bags were to leak during the journey home.