

Max's Kitchen Safety Audit: Design Technology

Learning objective: To understand and apply the principles of food hygiene and safety to prevent the spread of bacteria during food preparation.

Max the monkey is preparing a delicious, healthy snack, but he needs to ensure his kitchen is perfectly safe! Use this audit template to plan a hygienic workspace. Think about hand washing, cross-contamination, and storage. Complete each section with scientific reasoning to show how you are keeping the food safe for everyone to enjoy.

Word bank: cross-contamination · hygiene · bacteria · sanitise · perishable · temperature · pathogens · utensils

1. Preparation Rituals: Explain the importance of personal hygiene before touching food. Why is it essential to wash hands thoroughly with soap and warm water? (2 marks)

2. Cross-Contamination Control: Describe how you would prevent raw meat bacteria from touching ready-to-eat foods. Justify your choice of equipment. (3 marks)

3. Workspace Sanitisation: What might happen if a preparation surface is not cleaned correctly between tasks? Explain the risks involved. (2 marks)

4. Storage Solutions: Compare and contrast how you would store raw ingredients versus cooked leftovers to maintain food safety. Use specific terminology. (3 marks)

5. Temperature Awareness: Why is it vital to keep perishable items in a refrigerator below 5°C? Explain the effect this has on microbial growth. (2 marks)

6. Safety Justification: If you were designing a new kitchen layout, where would you place the hand-washing sink in relation to the food preparation area and why? (3 marks)

Extension challenge: Design a 'Safe-Kitchen' poster that Max can display in his kitchen. Include a checklist of three golden rules for food hygiene and explain the scientific reason behind each rule using ambitious vocabulary.