

Kitchen Safety & Food Hygiene Vocabulary Mat

Learning objective: To understand the principles of food hygiene and safety to prepare food safely in a kitchen environment.

Key Vocabulary

Use this vocabulary mat to help you understand the key terms for keeping food safe. The terms are grouped into three categories: Hygiene Habits, Kitchen Hazards, and Food Preparation.

Explain why it is ...	Compare and con...	What might happ...
Why is the 'tempe...	If you were desig...	Justify why 'best...