

Max's Kitchen Safety Challenge: Mastering Food Hygiene

Learning objective: To understand and explain the importance of food hygiene and safety practices when preparing a meal.

Read the opening passage carefully. Use the following prompts to write your own guide on how to keep a kitchen safe and clean. Remember to use technical vocabulary and explain the reasons behind each safety rule.

Max the monkey is excited to prepare a healthy fruit salad, but he knows that before he begins, his kitchen must be completely hygienic to keep everyone safe.

Word bank: cross-contamination · pathogens · hygienic · consequently · furthermore · in addition to · temperature control · crucial · prevent · sanitise

1. Why is it essential to wash your hands thoroughly before touching any food? Start your answer with: 'Washing hands is a vital step because...' (2 marks)

2. What is meant by the term 'cross-contamination' and how can we prevent it? Explain why using separate chopping boards for raw meat and vegetables is necessary. (3 marks)

3. Compare and contrast how we store chilled food versus dry food. Why does temperature control matter for preventing harmful bacteria? (3 marks)

4. Justify your answer: If you noticed a piece of fruit had a small patch of mould, would you simply cut it off or discard the whole item? Explain your reasoning using the word 'pathogens'. (3 marks)

5. Describe the correct procedure for cleaning a workspace after preparing a meal. What might happen if we do not sanitise surfaces properly? (3 marks)

6. What might happen if a chef ignores food hygiene rules? Provide a detailed explanation of the potential consequences for the person eating the food. (3 marks)

Extension challenge: Imagine you are designing a 'Kitchen Safety Poster' for your school canteen. Create a persuasive slogan and list three 'Golden Rules' of food hygiene. Then, write a short paragraph explaining why these rules are more important than how the food looks or tastes.