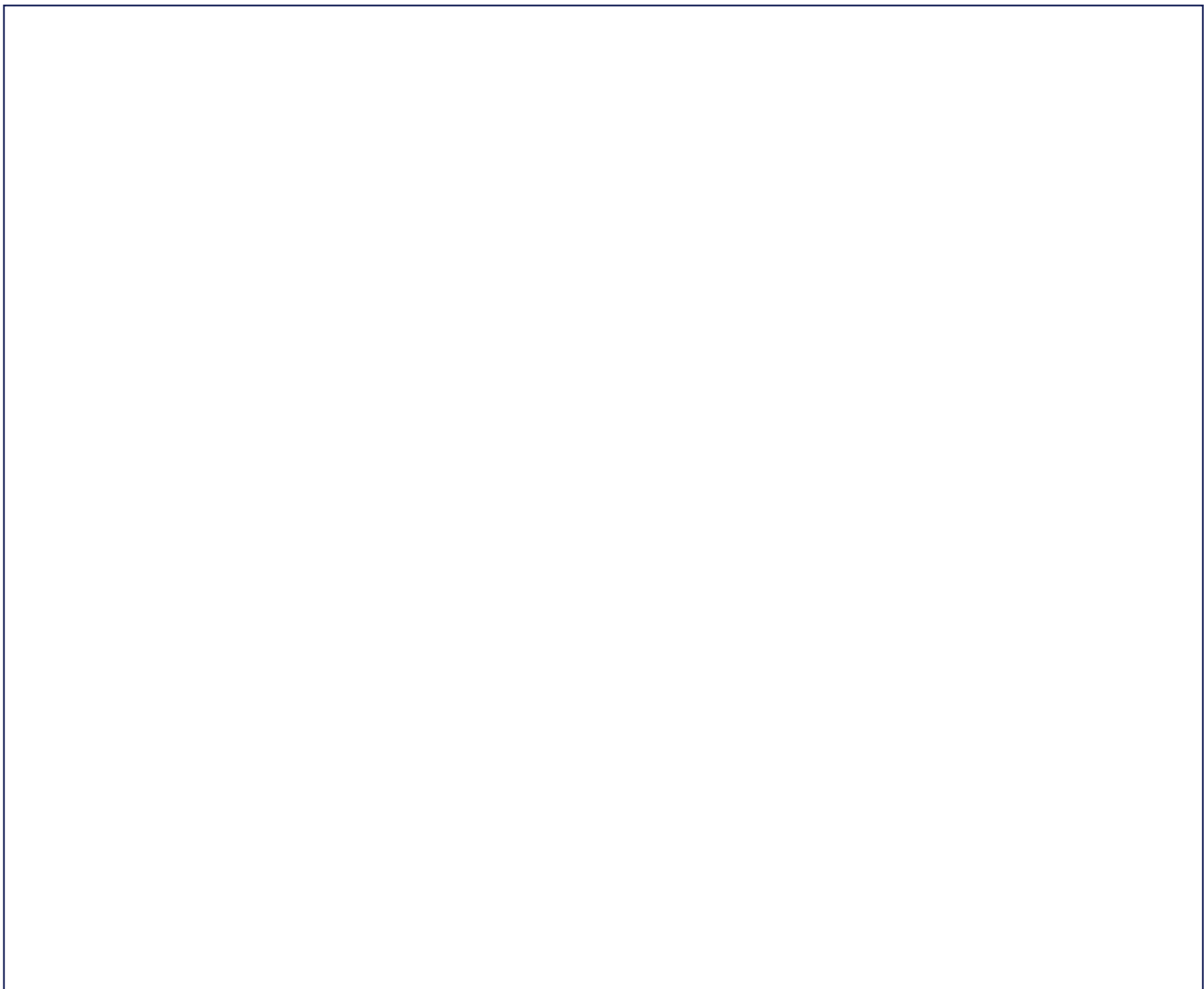


Kitchen Safety Champions with Bea the Bee

Learning objective: To identify and demonstrate an understanding of food hygiene practices and kitchen safety hazards when preparing a meal.

Follow the drawing prompts below to create a scene showing how to prepare food safely. Use your knowledge of hygiene to label your drawing accurately.

Draw: Draw a clean, organized kitchen scene featuring Bea the Bee cooking. The style should be clear and instructional. Include: 1) Bea wearing an apron, 2) A sink with soap for washing hands, 3) Two separate chopping boards, 4) A fridge clearly marked with a thermometer. Use labels from the word bank to point to specific parts of your drawing.



Label words: cross-contamination · hot surface · wash hands · fridge temperature · chopping board · hair tied back

Steps:

1. Explain why it is important to use different colored chopping boards for raw meat and vegetables.
2. What is the correct temperature range for a fridge to ensure food stays safe from harmful bacteria?
3. Label your drawing to show where Bea is storing her raw ingredients safely.
4. List two pieces of protective equipment or habits Bea should use to keep her food clean.
5. Why should Bea tie her hair back before she starts cooking?