

Year 5 Design Technology: Food Safety and Hygiene Assessment

Learning objective: To demonstrate an understanding of food hygiene principles, the prevention of cross-contamination, and safe preparation techniques in a kitchen environment.

Read each question carefully. Use your knowledge of food safety to provide clear, detailed answers. Ensure your writing is legible and check your spelling of technical terms.

Max the monkey is planning to host a healthy fruit salad workshop for his friends. He wants to ensure that every snack prepared is safe to eat. He has his chopping boards, knives, and fresh ingredients ready, but he needs to make sure he follows the strict rules of a professional kitchen to keep everyone healthy.

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

1. Max is preparing raw chicken for a different dish before making fruit salad. Explain why Max must wash his hands and change his chopping board between these two tasks. Use the term 'cross-contamination' in your answer. (3 marks)

2. Why is it important to store perishable foods like milk and cheese in a refrigerator at the correct temperature? What might happen if these items are left out on a warm counter for too long? (3 marks)

3. List three personal hygiene rules that a chef must follow before they begin preparing food for others. (3 marks)

4. If a recipe costs £4.50 to make and serves 6 friends, how much does each portion cost? Show your working out. (2 marks)

5. Explain why it is vital to check ingredient labels for allergens before serving food to a group of people. What could be the consequences of failing to do this? (4 marks)

6. You are designing a kitchen layout. Justify why the 'hand-washing station' should be separate from the 'food preparation area'. (5 marks)

7. Compare and contrast the risks associated with preparing raw vegetables versus raw meat. Why are the hygiene requirements different? (5 marks)

Draw: Draw a diagram of a 'Safe Kitchen Station'. Include labels showing where you would store raw meat, where you would wash your hands, and where you would keep the waste bin.



Extension challenge: Imagine you are the Head Chef of a school kitchen. Write a 150-word 'Kitchen Safety Manifesto' that all students must sign before they are allowed to cook. Include your top five rules for preventing the spread of bacteria. Total: /25