

Max's Kitchen Safety Blueprint

Learning objective: To understand and apply principles of food hygiene and cross-contamination prevention in a kitchen environment.

Max the monkey is planning a healthy picnic, but he needs to make sure his kitchen is perfectly hygienic! Use the word bank to label your diagram and follow the steps to illustrate a safe food preparation area.

Draw: Draw a bird's-eye view of a clean kitchen counter. Include a sink with soap, two distinct chopping boards (red for raw meat, green for vegetables), a fridge door visible on the side, and a clean workspace. The style should be clear, technical, and annotated with neat lines pointing to the key hygiene features.



Label words: Cross-contamination · Anti-bacterial spray · Separation · Personal hygiene · Temperature control · Sanitised surface

Steps:

1. Explain why it is essential to use separate chopping boards for raw meat and vegetables. What might happen if this rule is ignored?
2. Step 1: Draw a pair of hands being washed under a tap. Label this 'Personal Hygiene'.
3. Step 2: Draw two different coloured chopping boards on the counter and label the gap between them as 'Separation'.

4. Justify your answer: Why is it important to store raw chicken at the bottom of the fridge rather than the top shelf?
5. Label the cleaning product on your drawing as 'Anti-bacterial spray'.
6. Compare and contrast the risks of preparing food in a cluttered, dirty kitchen versus a clean, organised one.