

Max's Kitchen Safety Challenge

Learning objective: To understand the principles of food hygiene, cross-contamination, and safe preparation in line with Year 5 Design and Technology standards.

Max the monkey is preparing a delicious fruit salad for the BookFlik picnic! Help him keep his kitchen safe and clean by answering these 10 questions. Read carefully and remember your hygiene rules.

Answer Key: 1. A; 2. True; 3. Washing hands; 4. B; 5. True; 6. False; 7. C; 8. Bacteria; 9. B; 10. True.

Explanation: Hygiene prevents illness. Cross-contamination occurs when germs spread from raw food to ready-to-eat food. Always keep your workspace sanitised.

Word bank: Cross-contamination · Bacteria · Hygiene · Temperature · Sanitise · Perishable · Apron · Pathogen

1. 1. Why is it essential to wash your hands before handling food? A) To keep your skin soft B) To remove bacteria that could cause illness* C) Because Max says so D) To make your hands smell like soap (1 mark)

2. 2. True or False: You should use the same chopping board for raw chicken and fresh vegetables without washing it in between. (1 mark)

3. 3. What is the most important step to take after touching raw meat or rubbish? (1 mark)

4. 4. What is the term for when harmful germs spread from one food item to another? A) Aeration B) Cross-contamination* C) Pasteurisation D) Fermentation (1 mark)

5. 5. True or False: Food that is left out in the sun can grow bacteria much faster. (1 mark)

6. 6. True or False: It is safe to taste food using your fingers while cooking. (1 mark)

7. 7. Which of these is the best way to dry your hands after washing them? A) On your apron B) On a tea towel used for dishes C) Using a clean, disposable paper towel* D) By shaking them in the air (1 mark)

8. 8. Fill in the blank: Invisible organisms that cause food to spoil and make people ill are known as _____. (1 mark)

9. 9. If a fruit salad costs £4.50 to make, and you sell portions for 50p each, how many portions must you sell to cover the cost? A) 5 B) 9* C) 10 D) 8 (1 mark)

10. 10. True or False: Keeping your kitchen workspace clean and tidy is a vital part of food safety. (1 mark)

Draw: Draw a 'Kitchen Safety Poster' featuring Max the monkey wearing an apron, showing three rules for keeping a kitchen clean and safe.



Extension challenge: 1. Explain why 'cross-contamination' is considered one of the biggest risks in a professional kitchen. 2. Compare and contrast the safety requirements for handling raw meat versus fresh fruit. 3. Justify why high-risk foods need to be kept at specific temperatures. 4. What might happen if a chef ignores hygiene protocols during a busy service? 5. If you were designing a new kitchen, how would you layout the space to prevent germs from spreading? 6. Research and describe the 'Danger Zone' temperature range for food and explain why it is significant for food preservation.