

Kitchen Safety and Food Hygiene Word Mat

Learning objective: To understand and apply principles of food safety, hygiene, and nutrition in preparation for food technology tasks.

Key Vocabulary

Explore these key terms grouped by their role in the kitchen. Use this mat to help you explain your food preparation methods clearly.

Contamination The presence of harmful su...	Explain why it is ...	Compare and con...
Justify your ans... Why do professional che...	What might happ...	How does unders...
Design a small-s...		