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### **Task 7: Safety and hygiene when handling food**

1. Which foods should be stored and transported at around 5°C?
2. Why is a cool temperature (5°C) used for storing certain food products?
3. Which foods should be stored and transported at around 0°C?
4. Why should cooks wash their hands before touching or cooking food?
5. Why is it necessary to keep food preparation and eating areas clean?
6. How can surfaces become contaminated?
7. Why are mice, rats and flies a problem in the kitchen?
8. What precautions need to be taken when handling chicken?
9. How should fresh fish be stored?
10. When do you know sausages are fully cooked and safe to eat?
11. Which group of people need to be careful about eating raw eggs?
12. How can foods be made to last longer?