Food and Safety Quiz !

Use the Food and Safety powerpoint to answer the following questions.

Q1 – List 2 things you should do before handling food?

Q2 – What does wearing an apron and hat help do?

Q3 – When should you wash your hands?

Q4 - Why is it important that raw and cooked foods shouldn’t come into contact with each other?

Q5 – Decide which of these you should or shouldn’t do

Use the same equipment for raw and cooked food.

Use different chopping boards for raw meat, vegetables, fish and bread. Colour coded boards are ideal.

Keep raw and cooked foods separate.

Store raw food above cooked food were it may drip and contaminate.

Q6 – Why should food be cooked all the way through?

Q7 – List 2 things you do when cleaning up .