

Food Safety

If you can watch the following food safety and handling videos

<https://www.youtube.com/watch?v=KBvU4Bmu5O0>

<https://www.youtube.com/watch?v=gzsV-neH3SI>

https://www.youtube.com/watch?v=Xm_X5LJmrbw

Fun Quiz

Use the information from the videos and your prior knowledge about food safety to answer the following questions. - but only 1 highlights your knowledge of food hygiene and is the right answer.



1. Which of the following causes food poisoning?
 - a. Wisteria and tarantula
 - b. Hysteria and vermicelli
 - c. Listeria and salmonella
 - d. History and nutella

2. Why should you use cool bags?
 - a. To give you a 'cool' fashion image
 - b. To keep sand out of your suntan lotion on the beach
 - c. To carry chilled and frozen food home from the shops
 - d. To take rubbish to the tip

3. Why should some foods be stored in the fridge?
 - a. To keep them in the dark
 - b. To save slimmers from temptation
 - c. To stop, or slow down, the growth of germs
 - d. Because there is no space in the cupboards

4. What is the correct temperature for the coldest part of your fridge?
 - a. Room temperature
 - b. -1°C to -5°C
 - c. 0°C to 4°C
 - d. 6°C to 10°C
5. Why should you try not to leave your fridge door open?
 - a. To keep the flies out
 - b. To stop the frost melting into puddles
 - c. To stop warm air from entering and raising the temperature
 - d. The dog might steal all the food
6. When you fill your fridge, which items should be placed on the bottom shelf?
 - a. An open tin of soup
 - b. Foods which can be easily squashed
 - c. Raw meat, poultry and fish, in a dish to catch drips and covered
 - d. Flour, sugar and dry pasta
7. What does 'use by' on a food package mean?
 - a. The date when the pack falls apart
 - b. The date when the food should be eaten (as long as being stored as per manufacturer's instructions)
 - c. The date when the food should be unpacked and put in the fridge
 - d. The date that the food should be used by, regardless when opened
8. Why should you use a fridge thermometer?
 - a. To monitor the fridge temperature so you can reduce it if it is too high
 - b. To keep the greenhouse at the right

temperature

- c. To check your temperature if you feel ill
- d. To see if the weather forecast was right

9. If you had prepared a casserole which you wish to serve next day, what should you do to store it safely?

- a. Put it in the fridge straight away
- b. Leave it on the hob until you reheat it
- c. Cool it quickly and store it, covered in the fridge until you reheat it
- d. Put it in an airing cupboard to keep it warm

10. If you open a tin of beans and only eat half, what do you do with the remaining beans?

- a. Put the tin back in the cupboard
- b. Put the tin in the fridge
- c. Throw them away
- d. Empty the contents into a covered bowl or airtight container and store in the fridge

11. Why should you use separate chopping boards for raw and cooked food?

- a. So they don't wear out as quickly
- b. Because you can then do more than one thing at a time
- c. Because bacteria from raw food can transfer onto cooked food (bacteria is killed during the cooking process)
- d. To make the kitchen look professional

12. It is always important to keep hands clean. Which of these is the most important time to wash them?

- a. Before you groom the dog
- b. Before you prepare food
- c. Before you dig the garden

d. Before you wash the floor