

# Activity sheet 1.1

Importance of food safety

Timing 8 minutes

Think of three things that might happen if you don't keep food safe.

1.

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2.

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3.

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Think of three things that might happen if you do keep food safe.

1.

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2.

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3.

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# Activity sheet 1.2a

## Food safety hazards

### Timing 8 minutes

Look at the list of hazards below and sort them into types – physical, chemical or biological.

- bacteria
- bits of shell or bone
- broken glass
- cleaning fluids
- dust and dirt
- fingernails
- hair
- jewellery
- mould
- parasites
- pest bait
- pest droppings, fur or even dead bodies
- pesticides
- plaster
- poisonous plants
- string
- viruses
- nuts or bolts.

#### Physical hazard

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#### Harm it could cause

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#### Chemical hazard

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#### Harm it could cause

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#### Biological hazard

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#### Harm it could cause

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# Activity sheet 2.2

Steps in the process of hand washing

Timing 8 minutes

Think about how you wash your hands and make a note of the steps in the process.

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2.

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3.

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4.

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5.

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# Activity sheet 4.3

## Preventing contamination

### Timing 10 minutes

What actions do you think could be taken to control the risk of the physical, chemical and biological contamination of food? Write down one action to prevent each form of contamination.

#### Contamination

#### Control (action to reduce the risk of contamination):

Physical (e.g. by wood splinters, string, bits of glass or machinery, hair, feathers)

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Chemical (e.g. by cleaning fluids or pesticides)

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Biological (e.g. by bacteria, viruses or parasites)

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Cross-contamination (e.g. by bacteria from one surface to another)

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# Activity sheet 4.4

Temperature control

Timing 10 minutes

Write down what you think happens to bacteria at the temperatures marked on the chart.

