

Food safety - Temperature

Using the word bank to answer the following five questions

75°C	-5-63°C	0-5°C	100°C	-18°C
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1. What is the recommended temperature of a fridge?
2. What is the recommended temperature of a freezer?
3. What temperature range is the danger zone?
4. What is the core temperature you should cook food to?
5. What temperature is boiling point?

It is important we follow the food safety guidelines to prevent food poisoning bacteria from growing and multiplying by preventing cross-contamination.

Use the word bank to answer the following questions.

Blue	Red	White	Brown	Green	Yellow
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6. What colour chopping board should we use for raw meat?
7. What colour chopping board should we use for vegetables?
8. What colour chopping board should we use for fruit and salad?
9. What colour chopping board should we use for raw fish?
10. What colour chopping board should we use for cooked meat?
11. What colour chopping board should we use for dairy and bread?

