

## Unit 207: Food safety

### Activity 14: Food storage unit

1. Match the types of food to the storage requirements.

- a) Dairy
- b) Fruit and veg
- c) Eggs
- d) Frozen foods
- e) Dried foods
- f) Meat and fish

Storage requirements	
Check for excess moisture	
Must be frozen upon delivery	
Refrigeration is required	
Check packaging for damage	
Check signs of insect damage	
Generally stored in original container	

2. Match the types of storage to the correct temperature range.

- a) Chilled
- b) Frozen
- c) Dry goods

Storage temperature	
0°–5°C	
-18°C	
10–15°C	

3. The FIFO rules stands for First out first in     True / False

4. The danger zone is between:

- a) 4 – 60°C
- b) 5 –60°C
- c) 5 –80°C

d) 4–80°C

5. Assuming that each is stored correctly, which of the following foods has the longest storage life?

- a) Fresh milk
- b) Watermelon
- c) Hard cheese
- d) Cooked chicken

6. Which of the following foods has been stored at the incorrect temperature?

- a) Meat 5–6°C
- b) Ice cream -18°C
- c) Apples 1–4°C
- d) Dried pasta 11–22°C