Unit 207: Food safety

# Activity 14: Food storage unit (Tutor)

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

1. Dairy
2. Fruit and veg
3. Eggs
4. Frozen foods
5. Dried foods
6. Meat and fish

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| **Storage requirements** |  |
| Check for excess moisture | Meat and fish |
| Must be frozen upon delivery | Frozen foods |
| Refrigeration is required | Dairy |
| Check packaging for damage | Dried foods |
| Check signs of insect damage | Fruit and veg |
| Generally stored in original container | Eggs |

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

1. Chilled
2. Frozen
3. Dry goods

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| --- | --- |
| **Storage temperature** |  |
| 0°–5°C | Chilled |
| -18°C | Frozen |
| 10–15°C | Dry goods |

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

4. The danger zone is between:

1. 4 – 60°C
2. 5 –60°C
3. 5 –80°C
4. 4–80°C

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

1. Fresh milk
2. Watermelon
3. Hard cheese
4. Cooked chicken

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

1. Meat 5–6°C
2. Ice cream -18°C
3. Apples 1–4°C
4. Dried pasta 11–22°C