

Unit 207: Food safety

Activity 14: Food storage unit (Tutor)

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	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.

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

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:

- 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