

Unit 306: Monitoring and supervision of food safety

Activity 14: Food safety

1. Discuss how the following should be stored in the workplace:
 - Raw eggs
 - Milk/dairy products
 - Raw poultry
 - Cooked meats
 - Bread
 - Hot food for service
 - Fresh salad for service

2. State at least five times when hands should be washed prior to preparing food and the best method/technique to do this:

3. Identify three areas of the kitchen/equipment that should be cleaned and sanitised immediately before/after food preparation activities:

4. As a supervisor discuss the importance of temperature control and how it could be monitored:

5. Identify where the following temperatures are important to food safety:

Temperature °C	State the importance of the temperature
-18°C	
1-4°C	
8°C	
37°C	
5-63°C	
63°C or above	
75°C	
100°C	