

Unit 306: Monitoring and supervision of food safety

Activity 4: Food checks

Identify five checks you should take when food is delivered to the workplace:

- 1.
- 2.
- 3.
- 4.
- 5.

Identify the food safety and temperature control checks you should take when food is thawed, prepared, cooked, chilled and reheated:

- 1.
- 2.
- 3.
- 4.
- 5.
- 6.
- 7.
- 8.
- 9.
- 10.