

# Food Safety At Home



## Teacher's Notes

The following worksheet has been developed to complement the activities carried out at the Lifeskills Centre. However, it can easily be adapted to suit a wider range of abilities.

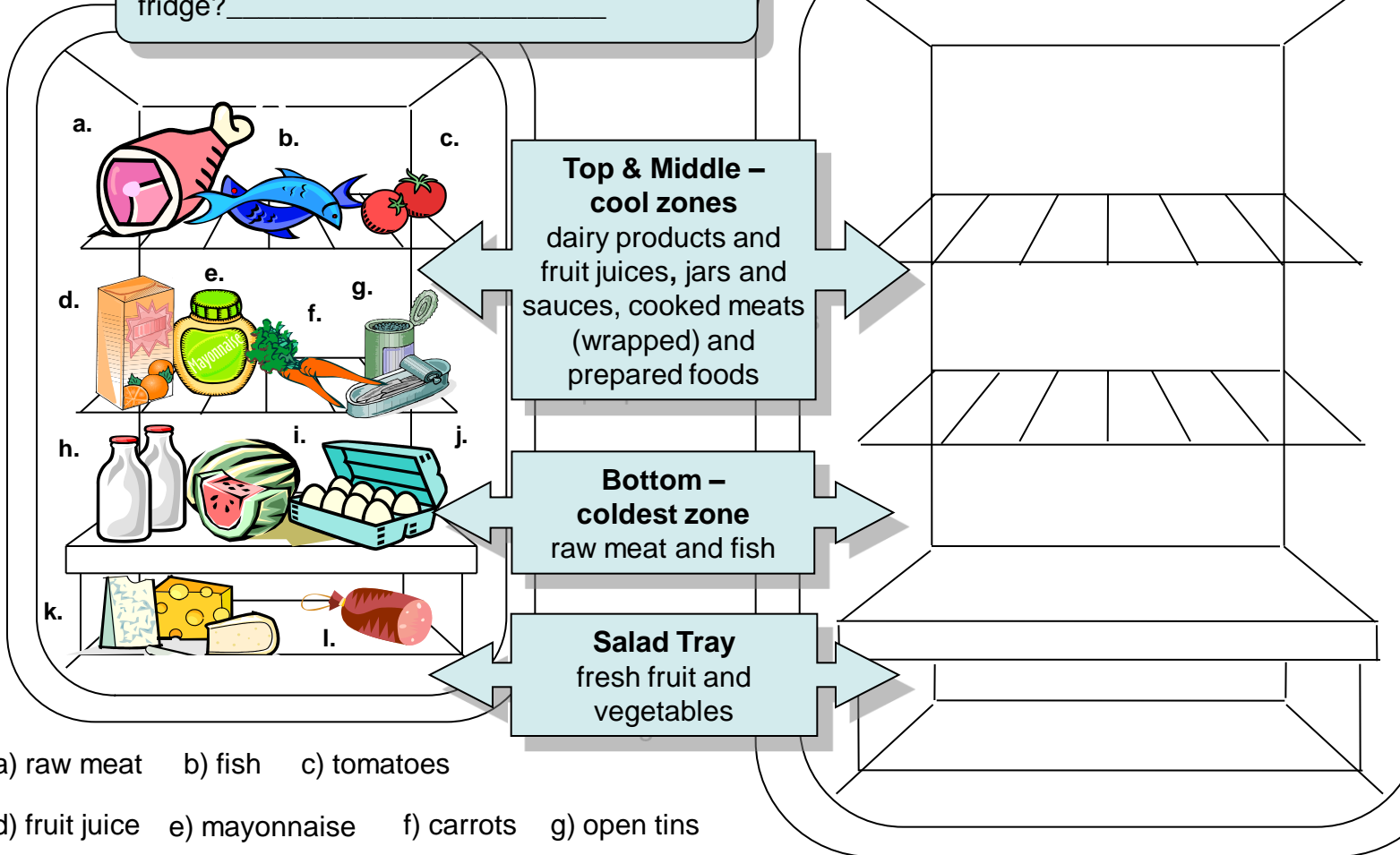
Below are some examples of other possible activities:-

- Increase an activity's level of difficulty by covering up the answers.
- Ask the children to create their own quiz relating to the subject e.g. create crosswords, word-searches etc.

# Food Safety At Home

1. All the foods in the fridge below are stored in the wrong place. Stock the empty fridge safely by drawing each piece of food in the correct place (hint – there should be one item left over!).

2. Which item of food shouldn't be stored in the fridge? \_\_\_\_\_



3. How can the item that can't be put in the fridge, be stored safely? \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

4. Which item should be wrapped so that it doesn't touch or drip onto other food? \_\_\_\_\_  
\_\_\_\_\_

5. Why is it important that this item is not put next to any other food type? \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_



# Food Safety At Home



## Answers

1. Safely stocked fridge:-

Top & Middle – d, e, h, j, k

Bottom – b, l

Salad Tray – c, f, i

2. Open tins

3. Tip it into a sealed container

4. The raw meat

5. Bacteria from the raw meat could contaminate other food items.