Topic: Food

Food

Personal Hygiene and cutting skills.

Personal Hygiene

- 1. In a hand sink just for hand washing
- 2. Use comfortably hot water
- Rub vigorously for 15 to 20 seconds with antibacterial soap
- Don't forget: between fingers, wrists, fingertips and thumbs!
- Rinse hands before drying with disposable towel (not a tea towel)!





Vitamins & Minerals

Vitamins and minerals are needed for general good health.

Some have special jobs:

- vitamin A is needed for night vision;
- vitamin C is needed for the maintenance of healthy skin;
- iron is needed for healthy blood;
- calcium is needed for the growth and maintenance of strong bones and teeth.

Risk Assessment

A risk assessment involves looking closely at something and deciding if there are any hazards that may be cause a risk to people.

A risk assessment is used to figure out what needs to be done to prevent the risk from happening.

Food Handling

- Food handlers touch and handle most foods many times a day
- People are sources of contamination
- Infected handlers are dangerous
- Customers like to see hygienic staff

Carbohydrates

Starch (Complex carbs)

Breaks down slowly, providing

longer lasting energy.

(Simple carbs)

Sugars

Energy is provided by carbohydrate, fat and protein. Carbohydrate is the main source of energy for the body. Fat is needed for health, but in small amounts. Protein is needed for growth and repair.

Cutting Skills

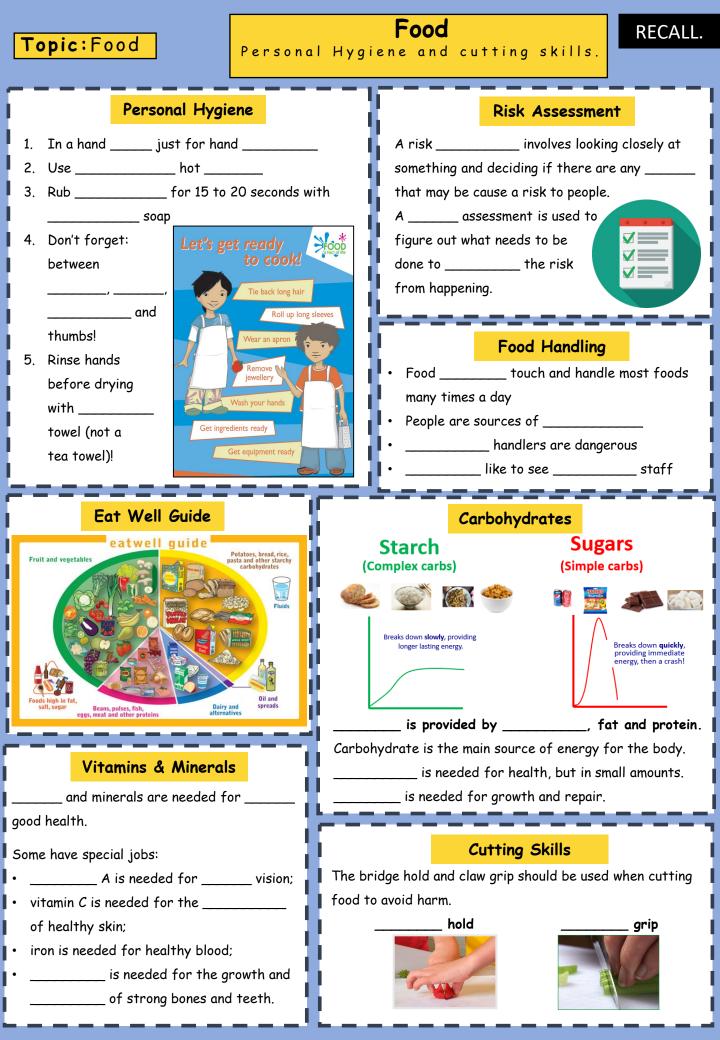
The bridge hold and claw grip should be used when cutting food to avoid harm.

Bridge hold



Claw grip





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RETRIEVE.

Personal Hygiene and cutting skills.

Personal Hygiene

1. How do you wash your hands properly?



Health & Safety

1. Define the terms, Hazard, Risk and Prevention . Hazard:

2. Identify 4 symptoms of food poisoning:

3. Suggest 4 good personal hygiene habits of a chef:

Eat Well Guide

Name the sections and write in 3 examples of a food in that section

Prevention:

Risk:

2. Complete the risk assessment table for each piece of equipment/hazard:

	Hazards		
	Hazard	Risk	Prevention
	Spillages		
	Sharp Knives		
	Hot pans		
	Broken Glass		
	Deep fat fryer		



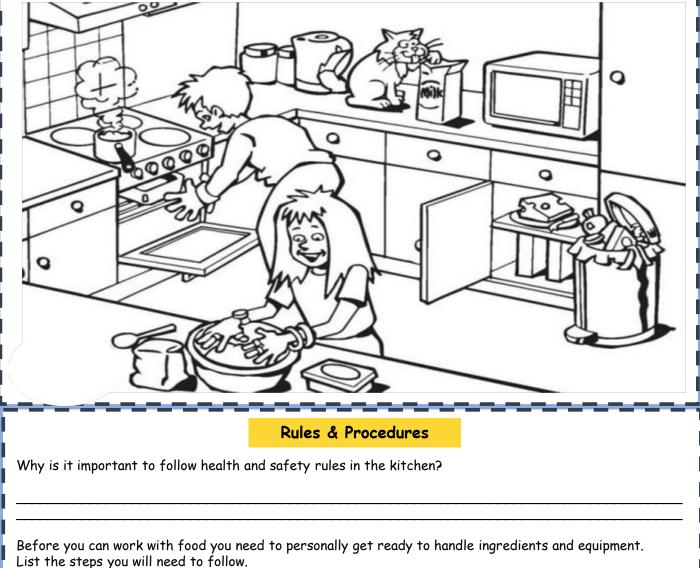
1.

4

RETRIEVE & APPLY.

Health & Safety

Circle the Health and safety problems in this kitchen



In a normal day you should aim to drink 6 - 8 glasses of water. How much water, on average, do you drink in a day?

What health problems will occur if a healthy, balanced diet is not followed?

2._____

3.

Give one example of change / improvement you could make to improve your overall diet