

Personal Hygiene

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



Risk Assessment

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

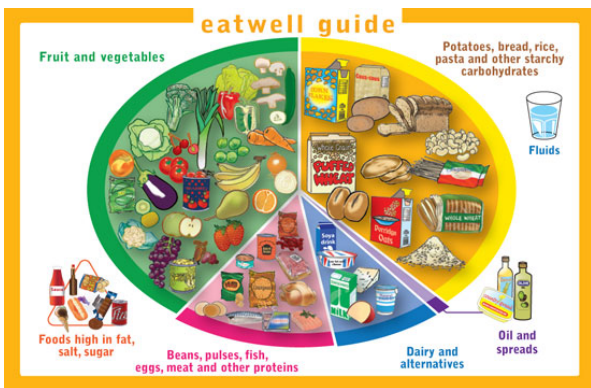
A risk assessment is used to figure out what needs to be done to prevent the risk from happening.



Food Handling

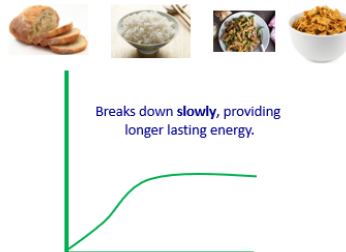
- Food handlers touch and handle most foods many times a day
- People are sources of contamination
- Infected handlers are dangerous
- Customers like to see hygienic staff

Eat Well Guide

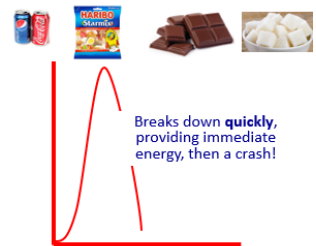


Carbohydrates

Starch (Complex carbs)



Sugars (Simple carbs)



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.

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.

Cutting Skills

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

Bridge hold



Claw grip



Topic: Food

Food

Personal Hygiene and cutting skills.

RECALL.

Personal Hygiene

1. In a hand _____ just for hand _____
2. Use _____ hot _____
3. Rub _____ for 15 to 20 seconds with _____ soap
4. Don't forget: _____ between _____, _____ and thumbs!
5. Rinse hands before drying with _____ towel (not a tea towel)!



Risk Assessment

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

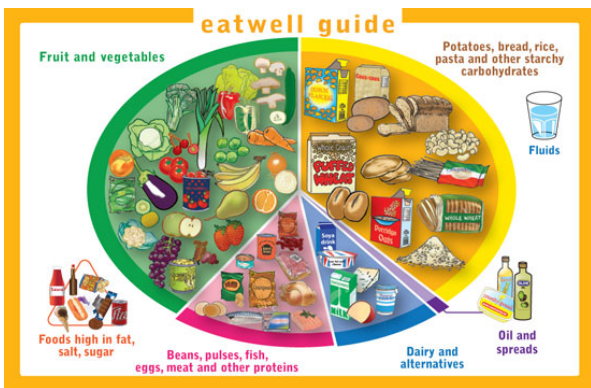
A _____ assessment is used to figure out what needs to be done to _____ the risk from happening.



Food Handling

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

Eat Well Guide

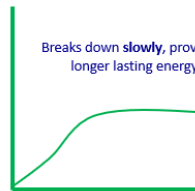


Carbohydrates

Starch (Complex carbs)



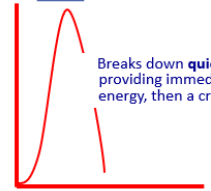
Breaks down **slowly**, providing longer lasting energy.



Sugars (Simple carbs)



Breaks down **quickly**, providing immediate energy, then a crash!



_____ is provided by _____, fat and protein.

Carbohydrate is the main source of energy for the body.

_____ is needed for health, but in small amounts.

_____ is needed for growth and repair.

Vitamins & Minerals

_____ and minerals are needed for _____ good health.

Some have special jobs:

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

Cutting Skills

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

_____ hold



_____ grip



Personal Hygiene



1. How do you wash your hands properly?

2. Identify 4 symptoms of food poisoning:

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

Health & Safety



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

Hazard:

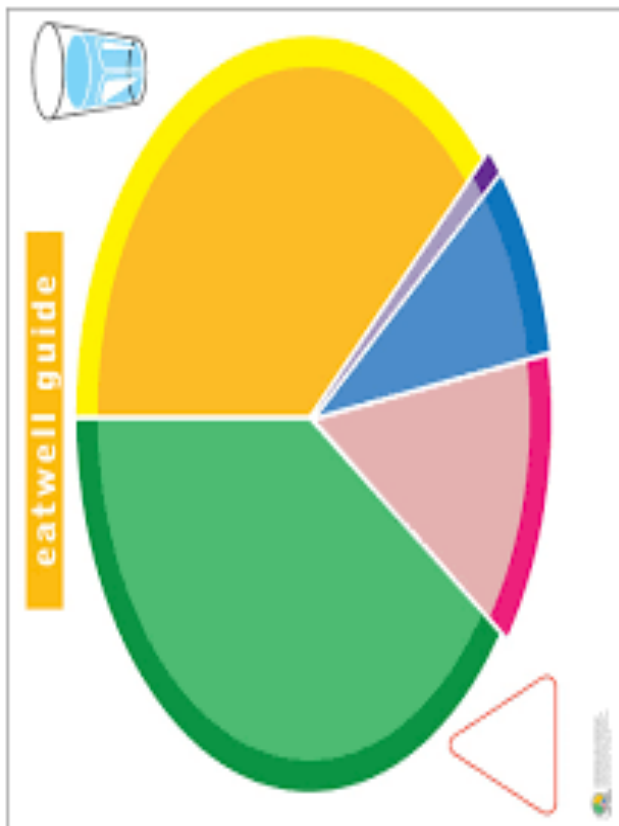
Risk:

Prevention:

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

Eat Well Guide

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



Hazards

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

Health & Safety

Circle the Health and safety problems in this kitchen



Rules & Procedures

Why is it important to follow health and safety rules in the kitchen?

Before you can work with food you need to personally get ready to handle ingredients and equipment. List the steps you will need to follow.

1. _____

2. _____

3. _____

4. _____

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?

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