

Please answer the questions fully and in detail, remember you are y10 and some of the questions may look easy, but I am expecting more from you now.

I will be sending an invitation later this week for you to join me for an optional zoom catch up.

1. Why is it important to follow all basic hygiene and safety when working with food?
2. How are food establishments checked?
3. What are the legal requirements and who would enforce them?
4. If you do not follow these requirement, what can happen? Explain in detail
5. What are Allergens?
6. List all the main allergens
7. Who is responsible if someone becomes ill?
8. How could you inform people if you are using any of the allergens?