

Year 10 BTEC

Food handling, preparation and storage



Read the information found on this web page:

www.betterhealthvic.gov.au/health/healthyliving/food-safety-and-storage

1. Sketch a fridge showing the door open.
2. Where would you store these foods: Milk, Salad and Raw Meat
3. Identify 3 contributory factors linking food poisoning to storing raw and cooked meat.
4. What is the correct temperature of a Fridge and Freezer?
5. What is the danger zone and why is it important?

