

Vocational studies

Catering

**Brief;**

Spend some time reflecting on your working experience within the Café with particular focus on Food hygiene and health and safety in the kitchen.

In your own words (with appropriate support to read and scribe) answer the following questions.

Name…. Date…

**Kitchen maintenance tasks.**

**1, using a dishwasher;**

Describe how to use a dishwasher and note the important things.

**2, washing dishes;**

Describe how to wash dishes by hand and note the important things.

**3, Cross contamination of food;**

Describe what is meant by cross ‘contamination of food’, how it happens and actions to avoid it.

**4, Food storage;**

Identify how and where the following food products should be stored;

|  |  |
| --- | --- |
| **Food** | **Storage** |
| Sausages |  |
| Eggs |  |
| Milk |  |
| Flour |  |
| Tin of beans |  |
| Ice cream |  |

**5, Personal hygiene;**

Thinking about your personal hygiene, what are the important things to remember to do when working in a kitchen? Say what they are and why they’re important.