



Food safety practices

During your practical session, you must demonstrate that you can work safely and hygienically. Your plan should show that you have thought about food safety and hygiene during all parts of your practical session. Your personal safety and hygiene practices will be observed during your practical session.

Personal safety and hygiene practices

Hands:

- Wash before, during and after preparing food especially after touching raw meat, dirty vegetables and fridge handles.
- Wash after going to the toilet.
- Wash after sneezing or blowing your nose.
- Wash after disposing of waste.

Clothing and hair:

- Clean apron and/or chef's whites.
- Non-slip closed-toe shoes.
- Tie hair back.
- Wear a bandana or hair net.

Cuts:

- Cover with a blue, waterproof plaster.

Equipment:

- Handle knives safely.
- Use oven gloves when carrying hot items.
- Keep electrical equipment away from water.
- Clean spills immediately.

Food safety and hygiene practices

Ingredients:

- Check use-by and best before dates.
- Check ingredients for freshness; no bruises on fruit, fish should not smell.
- Store correctly until needed.

Cleaning:

- Clean worktops before preparation.
- Clean workstation and equipment after preparing high-risk foods.
- Wash up throughout the session – do not leave it all until the end!

Temperatures:

- Keep high-risk foods in the fridge (0°C – 5°C) until needed.
- Use a temperature probe to check core temperature of high-risk foods.

Waste management:

- Keep waste separate from ingredients during preparation, cooking and serving.
- Recycle and compost waste if possible.

Management of accidents

- Ensure that you know the location of the First Aid box.
- Ensure that you know how to use a fire blanket or fire extinguisher.