

Your project tasks are as follows:

Task 1:

Congratulations, you are the owner of a new restaurant!

(It is up to you whether you decide to create a name or menu for your restaurant).

It is your job to inform your new staff on the information and legislation surrounding food safety and hygiene.

To help, you need to produce a booklet, leaflet or information pack informing them of the methods, measures and legislation they need to follow whilst working in a food premises.

You need to research and include the following:

1. The key food safety and hygiene regulations
2. Food Safety and the methods used to keep clean and hygienic
3. Allergens
4. Personal hygiene
5. Protective clothing

You can include pictures, but remember to present it neatly, coherently and include **detailed information.**

<https://www.food.gov.uk/about-us/key-regulations>

<https://www.food.gov.uk/food-safety>

<https://www.highspeedtraining.co.uk/hub/food-hygiene-rules/>

<https://www.bupa.co.uk/health-information/nutrition-diet/food-safety>

<https://www.food.gov.uk/safety-hygiene/allergy-and-intolerance>

<https://www.food.gov.uk/business-hygiene>

https://www.profoodhygiene.co.uk/training_video/protective-clothing

<https://www.food.gov.uk/sites/default/files/media/document/sfbb-retailers-personal-hygiene.pdf>



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Task 3:

To give you an idea of the style of questions you might answer in an exam, you have been given some example questions below to have a go at. **Try your best.** The first 3 questions are shorter answer questions and questions 4 and 5 require longer detailed answers.

1. State two causes of food contamination. (2 marks)
2. Explain two ways food handlers can ensure food preparation areas are kept clean and hygienic. (4 marks)
3. Name **three** bacteria which cause food poisoning. (3 marks)
4. Evaluate the food safety risks involved when preparing and serving food at a summer barbeque. (6 marks)
5. Analyse the food safety risks involved when preparing meals for groups of customers in a large hotel. (6 marks)