Name: _____ Grade: _____ Date:_____

Kitchen Safety & Hygiene

Instructions: Watch the video below and answer the questions that follow.

DRAG AND DROP

Instructions: Using the word bank below, drop the term next to its matching definition. SANITIZED UNSANITARY BAD HYGIENE GOOD HYGIENE	
1. Not using different cutting boards for fruits and meat.	
2. A countertop that is free from disease causing bacteria.	
3. Not sanitizing a countertop after cutting raw meat	
4. Taking off your apron before going to the bathroom.	

MULTIPLE CHOICE

Instructions: State whether the situation below is SAFE or UNSAFE	
Cutting fruits on a different cutting board from meat.	
Holding knives by the blade and not the handle.	
Having pot handles turned outward on the stove.	
Using the bathroom while wearing your apron.	

TRUE AND FALSE

Instructions: Select whether the statement below is True or False	
1. True False	You can transmit harmful bacteria by not washing your hands.
2. True False	It is dangerous to throw water on a cooking fire.
3. True False	Food contamination can cause vomiting and diarrhea.
4. True False	You should sneeze into your elbow and not your hands.



LIVEWORKSHEETS