

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**

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|---|--|
| 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. |

