

1	Before preparing food, what should you do and on? (Two)
2	What should you do to ensure ingredients received from suppliers are received and stored properly? (Two)
3	As a trained food handler, how would you safely defrost frozen raw meat? (Two)
4	Would you use the item shown to store food? Explain your answer 
5	(i) How can we prevent pest at a food establishment ? (One) (ii) What are the safety practices we should do in order to minimise workplace injury? (One)