



Take Away Home Learning

Year 8 - Autumn
Food Technology:
Food Safety and Hygiene



The Peri-ometer 4 task menu shows the level of challenge of each task ranging from extra mild to extra hot. All tasks should be completed during the term.



Create an information leaflet for a doctor's surgery including the symptoms, causes and prevention of food poisoning	Food poisoning is an illness caused by eating contaminated food. Research one of the types of food poisoning e.g. salmonella, E.coli, Campylobacter.	Research the different types of food poisoning and choose the one that interests you most. How does food become contaminated? What can we do to reduce the risk? What information needs to be included on your leaflet?
Write a letter of complaint to a restaurant	Imagine you were really unwell with food poisoning after eating at a restaurant. Tell the restaurant what you think was wrong with the food and which type of food poisoning you have e.g. salmonella, E.coli, Campylobacter.	Research the different types of food poisoning and decide on your symptoms. What kind of food poisoning have you got? How did it happen? Write your letter using the correct format and explain clearly what was wrong with the food.
Create your own 'hazard kitchen' poster game	Draw a picture of a kitchen that shows at least 7 hazards. You can colour it in if you like. Test it on a friend – are they able to spot all the hazards?	Use the lesson resources (all on Google Classroom) to remind yourself of the hazards we identified in the classroom. Which will you include? Can you think of anymore?
Design a health and safety poster to display in the kitchen	For your poster, include at least 5 health and safety rules and use text, words and colour to illustrate. You can use images downloaded from the internet.	Use your lesson notes or resources (all on Google Classroom) and decide what to include in your poster. Research online to see other examples, layouts, etc.