



# Take Away Home Learning

**Year 9 - 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.



Design a quiz to test other student's knowledge about food safety and hygiene.	Your quiz should include between 10 and 15 questions and can have multiple choice answers or be 'true' or 'false'. You can use Word or PowerPoint (PowerPoint if you want to make it interactive)	Use the lesson resources (all on Google Classroom) or research online to write your questions. Test it on your friends. Do your questions make sense? Are all your answers correct? Is there more than one possible answer?
Write a glossary of key terms	Your glossary should have at least 20 terms and Include items such as bacteria, contaminate, cross-contamination, food spoilage, micro-organisms, allergens, etc.	Research other glossaries online and decide your format. How much detail is needed? Do you need to write in a complete sentence? What order are they in? You can use diagrams or images to illustrate your definitions.
Find and review a newspaper article about food poisoning.	Write a short summary (250 words) on the type / cause of food poisoning; the symptoms; action taken; how the case could have been avoided.	Research articles (these can be online or in newspapers – stories about hotels and cruise ships are a good place to start!) and choose one that interests you. Remember to upload a copy of the article you used or a link to where it is online.
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?