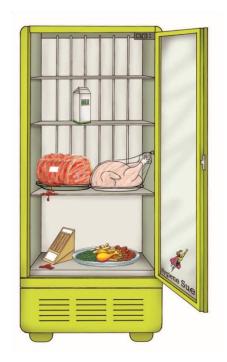
Tick the correct meaning (\checkmark)

ures	Food allergy	Food intolerance
3		
2		
l		
Name the three types of Food Safety Hazards;		
True False		
A Hazard is anything that can cause harm to consumers or	customers;	
Dehydration		
Chest pains Diarrhoea		
Vomiting		
Blocked nose		
Head cold Stomach cramps		
Fever		
Food Poisoning Symptoms - Tick the 5 symptoms of foo	od poisoning;	
True False		
Food Safety - Protects the consumers health and well being from anything that can cause harm.	ng by protecting food	
Food Sofety Duetoete the consumous hoolth and wall have	h., f d	

Features	Food allergy	Food intolerance
Symptoms come on rapidly after eating the food		
Rarely life threatening		
Even a tiny trace of the food can cause a reaction		
In extreme cases, can be life threatening		
Symptoms come on slowly and are lasting		
A reasonable portion of food is usually needed to cause a reaction		

Cross Contamination - Direct Contact Tick 3 methods () Raw juices dripping onto cooked food Visitors entering the kitchen Putting raw & cooked food in the same container Dehydration Raw food touching cooked food Cross Contamination - Indirect Contact Tick 3 methods () Hands Chemicals Cloths Dripping Cooking equipment



Match the speech bubbles to the correct person.

Notice must be complied with within the time limit specified

All staff must be trained to the correct level for their job

It's my responsibility to wash my hands

The kitchen is always clean. I would recommend my friends come here



Customer



Food Handler



Environmental Health Practitioner



Food Business Owner (Proprietor)