

Scenario 5

Maria and her brother are preparing lunch for their guests. Maria has prepared the vegetables and is about to prepare the meat.



1. Discuss the food hygiene practices that Maria should have followed while preparing the vegetables, salad, and meat. What temperature should the fridge be set to? Where should different food items be kept in the fridge?
2. Discuss whether plastic chopping boards are safer than wooden chopping boards and why?
3. Discuss how cross-contamination may occur if equipment were not used correctly in food preparation, and cleaning of surfaces?
4. Discuss whether you would use different coloured chopping boards in your household

