



## Quiz 5 – consolidation of safe methods

<p>Overview of activity:</p>	<p>This activity aims to consolidate the key terminology used in the safe methods in the SFBB pack. By using the pack, learners should develop familiarity with the content and confidence in its use.</p> <p>Although there are two parts to this activity, they can be used independently.</p> <p>The first activity asks learners to work out the relevant safe method for a series of potential hazards.</p> <p>After checking their answers, learners may wish to find the relevant terminology in a word search.</p>
<p>Learning objective:</p>	<p>Identify the relevant safe methods for the specified potential hazards.</p>
<p>Target audience:</p>	<p>Level 2 or 3.</p>
<p>Resources required:</p>	<p>SFBB packs.</p>
<p>Estimated duration of activity:</p>	<p>Part 1 – 20 minutes. Part 2 – 15 minutes.</p>
<p>Links to other resources:</p>	
<p>Guidance notes:</p>	<p>Word searches can be controversial – use as you see fit.</p> <p>It may be more appropriate to split the group and the task, with all learners feeding back answers at the end of the lesson.</p>

# Safer food, better business

## Quiz 5

### Find the safe method – part 1

The SFBB pack includes the safe methods that need to be followed to make sure the food you sell is safe to eat. Each of the scenarios poses a potential hazard to food and relates to a different safe method. It is your task to use the SFBB pack to find the right one. Record your answer alongside each hazard.

1	Your external rubbish bins don't have lids.	
2	When served sausages, a customer complains that they are pink in the middle.	
3	You have prepared too much chilli and would like to save it and put it on the menu next week.	
4	You saw a colleague drying their hands on a tea towel.	
5	Today, you are serving hot food you cooked yesterday.	
6	You find chipped plates on a buffet table.	
7	You run out of vegetable oil and so use peanut oil instead for a stir fry.	
8	You find raw chicken stored above trifle in the fridge.	
9	You find a large glass jar of gherkins stored on a shelf above a work surface.	

10	A member of staff complains of stomach pains and is feeling sick.	
11	Staff working yesterday forgot to remove chicken from the freezer and you need to use it today.	
12	You plan to serve hot food on a buffet.	
13	You change your supplier for chemicals.	
14	You need to make a ham salad but the ham in the fridge is past its 'use by' date.	
15	As you leave the kitchen at the end of your shift, you realise that although you have cleaned everything you are supposed to, the light switches are filthy.	
16	Staff are not removing the outer packaging on food deliveries before bringing into kitchens and store rooms.	
17	A newly recruited chef has ordered six lobsters to prepare for a lunchtime special.	
18	Your new Christmas menu is about to be launched.	
19	The curry left over at the end of service is to be used tomorrow.	
20	When plating up salads, you notice specks of dirt on the lettuce.	
21	The dishwasher is broken and so you need to wash plates and equipment by hand.	

## Answers

1	Pest control
2	Cooking safely
3	Freezing
4	Cloths
5	Reheating
6	Maintenance
7	Food allergies
8	Separating foods
9	Physical and chemical contamination
10	Personal hygiene
11	Defrosting
12	Hot holding
13	Physical and chemical contamination
14	Chilled storage and displaying chilled foods
15	Your cleaning schedule
16	Clean and clear as you go
17	Foods that need extra care
18	Checking your menu
19	Chilling down hot food
20	Ready-to-eat foods
21	Cleaning effectively

## Part 2

### Word search

How many of the answers listed above (or key words from the answers) can you find in the grid below? The answers may be found hidden horizontally, vertically, diagonally, backwards or forwards.

E	C	C	H	I	L	L	I	N	G	D	O	W	N	E	T	C	S	T	O
C	O	L	L	P	R	C	H	I	L	L	E	D	S	T	O	R	A	G	E
H	O	H	E	E	R	C	T	P	Y	T	G	I	E	N	F	E	U	C	H
S	K	R	O	S	A	F	H	Y	T	H	A	L	Y	R	X	O	G	P	F
D	I	E	N	T	L	N	M	E	R	S	U	L	E	S	Y	T	H	R	O
O	N	N	A	C	H	Y	I	T	M	S	R	E	C	S	R	Y	O	G	O
O	G	E	F	O	K	O	D	N	S	I	Z	A	A	F	S	E	N	D	D
F	S	I	A	N	T	T	L	N	G	I	C	N	O	I	C	I	E	E	A
G	A	G	M	T	F	I	N	D	N	S	A	A	C	A	N	L	I	X	L
N	F	Y	N	R	I	A	E	G	I	E	C	A	L	A	L	N	O	T	L
I	E	H	I	O	O	N	G	S	L	N	L	H	E	I	E	D	A	R	E
T	L	L	N	L	P	O	S	C	R	E	G	L	E	E	L	E	U	A	R
A	Y	A	A	L	C	L	D	A	E	R	C	C	N	D	O	D	C	C	G
R	R	N	M	A	I	N	T	E	N	A	N	C	E	T	U	E	L	A	I
A	A	O	S	Y	A	O	U	G	O	R	E	E	Y	C	P	L	M	R	E
P	R	S	G	N	I	T	S	O	R	F	E	D	E	H	L	N	E	E	S
E	T	R	A	R	I	I	G	D	T	O	A	S	W	A	Z	O	E	E	F
S	R	E	H	E	A	T	I	N	G	E	M	D	Y	S	M	D	T	E	I
A	L	P	S	D	T	T	P	O	R	K	A	F	U	L	P	S	V	H	Y
C	H	E	C	K	I	N	G	Y	O	U	R	M	E	N	U	C	D	E	S

## Word search answers

	C	C	H	I	L	L	I	N	G	D	O	W	N					O	
	O		L	P		C	H	I	L	L	E	D	S	T	O	R	A	G	E
	O	H		E		C									F		U		
S	K		O	S	A		H							R		O		P	F
D	I	E		T		N		E					E		Y		H		O
O	N	N		C	H		I		M			E		S		Y		G	O
O	G	E		O		O		N		I	Z		A		S		N		D
F	S	I		N			L		G	I	C	N		I		I		E	A
G	A	G		T				D	N	S	A	A	C		N			X	L
N	F	Y		R				G	I	E	C	A	L	A				T	L
I	E	H		O				L	N	L	H	E					A	R	E
T	L	L		L				C			G	L	E			E		A	R
A	Y	A					D				C			D	O			C	G
R		N	M	A	I	N	T	E	N	A	N	C	E	T	U			A	I
A		O			A								Y	C		L		R	E
P		S	G	N	I	T	S	O	R	F	E	D			L		E	E	S
E		R	A								A					O		E	
S	R	E	H	E	A	T	I	N	G	E							T		
	L	P							R										H
C	H	E	C	K	I	N	G	Y	O	U	R	M	E	N	U				S