

Food Hygiene & Safety

Food Safety Scenarios

Background

These resources have been funded by the European Union's SafeConsume project, which is an EU-wide project to reduce illness caused by foodborne pathogens. Find out more information at <http://safeconsume.eu/>.

These resources have been developed following research with students and teachers from across Europe and have been tested with schools during development.

Following research with consumers across Europe, several food related risk behaviours have been identified which we seek to improve education on. This activity investigates common food safety beliefs and misconceptions that are applicable across England and other European countries. The lesson features common scenarios children and young people, and their families may find themselves in, and discussion points in relation to each individual scenario.

National curriculum links:

- KS3: RSHE; Health and prevention, Healthy eating
- KS3: Science; Living things and their habitats
- KS4: Food preparation and nutrition GCSE; Cooking and food preparation - The scientific principles underlying the preparation and cooking of food.

Lesson learning outcomes:

1. To understand that foodborne illness can have severe consequences and does not contribute to strengthening the immune system
2. To understand the consequences of not following food hygiene rules at home, such as cross-contamination, and how to prevent this
3. To understand types of food labels and why these are important
4. To explain the difference between food safety and food quality
5. To understand the food cooked at home is not necessarily safer than food eaten at restaurants

Resources:

- Food Safety Scenarios PowerPoint
- Student Worksheet: Food Safety Scenarios
- Student Answer Sheet: Food Safety Scenarios

Lesson plan

Designed for 15-18 year olds, but could be adapted for 11-14 year olds.

Introduction

1. Go through each of the food safety scenarios within the **Food Safety Scenarios PowerPoint**. Each scenario features different characters in common situations.



2. Students may work in pairs or small groups to discuss. Encourage students to write down notes for each question on the **Student Worksheet: Food Safety Scenarios**.
3. Encourage students to share feedback on each scenario in turn, with the rest of the class, and discuss their answers.
4. The **Student Answer Sheet: Food Safety Scenarios** can be used as a guide for discussion, to check all points have been raised.

