# **Food Hygiene & Safety**

### Food quality vs food safety - optional activity

As a class you will vote for what different labels mean. Record the class voting in the following 2 tables:

#### 1. What does 'Best before' mean?

Definition	Number voted	Percentage of total*
a) The food will be safe to eat up to this date, but should not be eaten past this date		
b) The food can be consumed after this date, but it may no longer be at its best quality		
c) It depends on the type of food		
d) None of these		
e) Don't know		

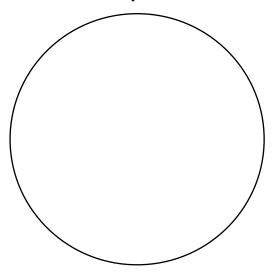
#### 2. What does 'Use by' mean?

Definition	Number voted	Percentage of total*
a) The food will be safe to eat up to this date, but should not be eaten past this date		
b) The food can be consumed after this date but it may no longer be at its best quality		
c) It depends on the type of food		
d) None of these		
e) Don't know		

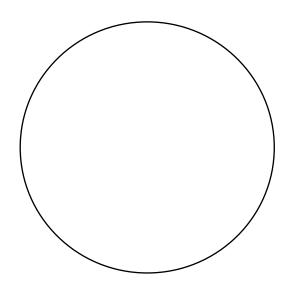
<sup>\*</sup>Work out the total percentage of each option. Number who voted for this option Total number in class X 100

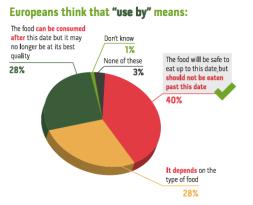
#### 3. Make a pie chart for each definition using the percentages you calculated

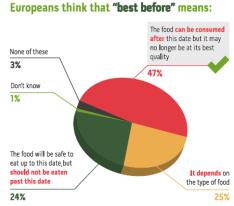
Label each pie chart and split it into 5 sections, the size of each section should reflect the size of the percentage of that section. Make sure you label each 'slice' of the pie! If any of the sections are 0% then do not include this in your chart



#### 4. Describe your pie charts. Did most of you get the correct answer?







## **SAFF JONSUME**



#### 5. Describe the charts showing what the European population believe:

i.	Describe what the European population understand by 'use by'?
ii.	Describe what the European population understand by 'best by'?
iii.	Compare and contrast the European charts with your class charts
iv.	How does the understanding of your class compare to the European population?