

Food Hygiene & Safety

Outbreak Investigation: Outbreak at a dinner party Student answer sheet

1. Cross-contamination

- a. To prevent cross-contamination, what should John's mum remember to do when preparing the salad and the chicken?

- b. Why do you need to be careful when you have a plate of raw chicken next to your vegetables?

2. Cooking meat

- a. What happens to the bacteria on the raw meat when cooked?

- b. What can you do to cook meat properly on a barbecue?

- c. How do you check that meat is cooked?

- d. Why is it important to put meat on a clean plate, once cooked?



3. Food poisoning

a. What microbe(s) do you think made John and his guests ill and how?

b. Why was the elderly guest more at risk of becoming ill?

c. Why didn't all of the guests become sick?

