# Food Hygiene & Safety

## Outbreak Investigation: Outbreak at a dinner party Student answer sheet

### Cross-contamination

1. **To prevent cross-contamination, what should John’s mum remember to do when preparing the salad and the chicken?**
2. **Why do you need to be careful when you have a plate of raw chicken next to your vegetables?**

### Cooking meat

1. **What happens to the bacteria on the raw meat when cooked?**
2. **What can you do to cook meat properly on a barbecue?**

1. **How do you check that meat is cooked?**

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

### Food poisoning

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

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

1. **Why didn’t all of the guests become sick?**