

## Year 12 Christmas Revision list

1. Causes of food poisoning
2. High risk foods
3. Conditions needed for bacteria growth
4. Cooking reheating and storing food and temp
5. Cross contamination
6. Personal hygiene rules
7. Re heating a pre-cooked meal
8. Checking temperatures of fridge freezer and using a probe
9. Star ratings on freezers and fridges and how to use them correctly
10. Cool bags and how useful they are
11. Storing food correctly
12. Environmental health officer
13. How to safely shop for food
14. Food poisoning bacteria symptoms sources and control

Click on this link to guide you to the food safety section of BBC Bitesize and work your way through the sections

Food safety 1 and 2

<https://www.bbc.co.uk/bitesize/guides/z77v3k7/revision/1>

Food safety website useful reading

<https://www.safefood.eu/Food-safety.aspx>

