

Mr Bakewell is having terrible problems with food safety in his restaurant kitchen. Not all of his staff are following the health and safety rules whilst they are at work.

Your task is to make Mr Bakewell a new kitchen safety poster to display in the restaurant kitchen so that all staff know and understand the rules whilst working in the kitchen!



When you design your poster, make sure you look back at all the information you found out and include important rules for keeping safe and hygienic in the kitchen. Make your poster stand out and easy to read!

Good luck! Remember to send in a photo of your work so I can display it on the blog!

[Click HERE for an example of a food safety poster.](#)



Kitchen Safety Rules



- Always wash your hands before and after handling food.
- Tie back long hair.
- Wear an apron and roll up your sleeves.



- Keep food preparation surfaces clean.
- Wash fruit and vegetables under cold water before use.



- Always ask an adult before handling knives or going near hot things.



- Handle knives and other sharp equipment with care.



- When using a knife, always cut away from yourself or downwards on a chopping board to avoid cutting yourself.



- Turn handles of saucepans away from the front of the stove when cooking.



- Use oven mitts when taking hot dishes from the oven or microwave.



- Do not run around the room where food is being prepared.

- Wipe up food spills immediately.



- Store food appropriately in sealed containers. Always keep raw meat away from cooked meat at the bottom of the fridge.



- Wash kitchen and eating utensils after use in hot soapy water.