

# WORKSHEET: CATERING

HEALTH & SAFETY



## A01 – Health and Safety

**EL1 Learning Outcome** - Recognise one potential hazard in the picture below.

Insert photograph of kitchen with hazards

I confirm the student was able to point to one hazard.

Teacher/Tutor Signature \_\_\_\_\_ Date \_\_\_\_\_

**EL2** – Below tick **two** health and safety rules which should be observed in the catering industry:

- Wash your hands before preparing food
- Eggs come from a chicken
- Mop up liquid that has spilled on the floor
- Bacon can be cooked under the grill
- Water boils at 100 degrees Celsius

**EL3** – Why should the Health & Safety rules below be observed? Match a statement on the left with one on the right.

Clear up spilled liquid straight away

To avoid food poisoning

Keep long hair tied back

Somebody may slip on the floor

Use a separate knife for cutting raw and cooked meat

To avoid stabbing somebody

Carry a knife with the blade pointing down

To avoid burns

Turn saucepan handles to the side of the cooker

To avoid somebody tripping

Keep the floor clear of obstacles

So it doesn't get into the food

**Student has achieved Health and Safety level at:**

EL1	EL2	EL3	Teacher/Tutor Signature

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