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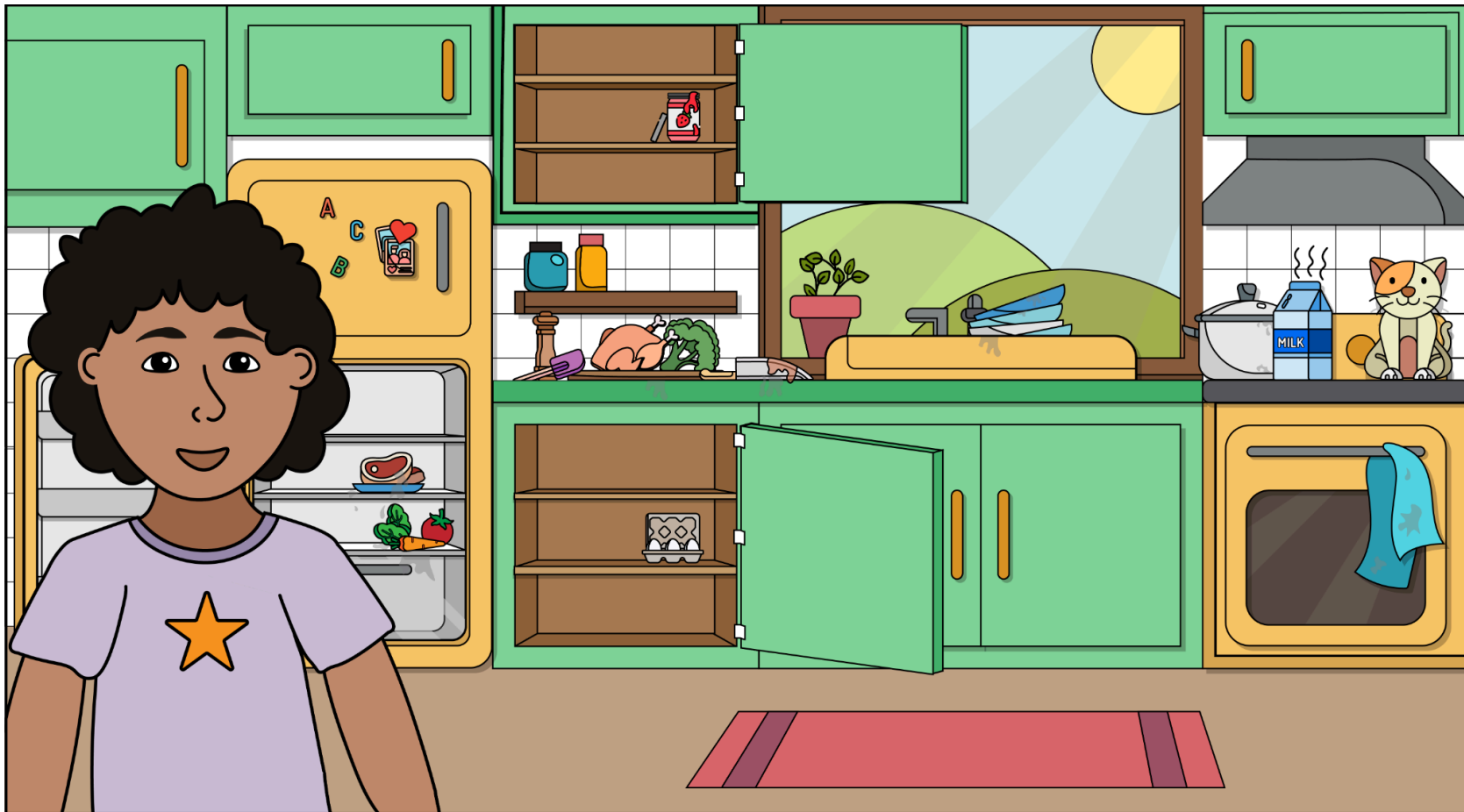
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## 1.4 – Food Safety Visual Scenarios

### Food Safety Mistakes Scenario

#### Instructions

Isabelle has taken on the task of making dinner for her family. Take a look at the kitchen and see if you can help her avoid food safety mistakes. When you see a potential mistake, draw a circle around it. Be ready to discuss your choices!



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### Think About It!



1. When would you wash your hands if you were preparing food in this kitchen?





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2. What potential mistakes are happening for each of the four food safety steps? For each mistake, think about how you can make the situation safer.

Four Food Safety Steps	Potential Mistakes	How Can You Make This Safe?
<b>Clean</b> 		
<b>Cook</b> 		
<b>Separate</b> 		
<b>Chill</b> 		

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## Food Safety Storage Matching

### Instructions

Isabelle is putting away the groceries for her family. Look at the kitchen and see if you can help her store the food safely. Follow the steps below and be ready to discuss your choices!

1. Colour the kitchen scene on page 4.



2. Colour the food items on page 5.



3. Use the empty boxes to draw and colour your own food items.

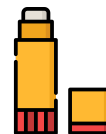


4. Cut out the food items.

5. Place your food items in the kitchen scene. Think about whether items should be stored in the cupboard, refrigerator or freezer to keep them safe to eat.



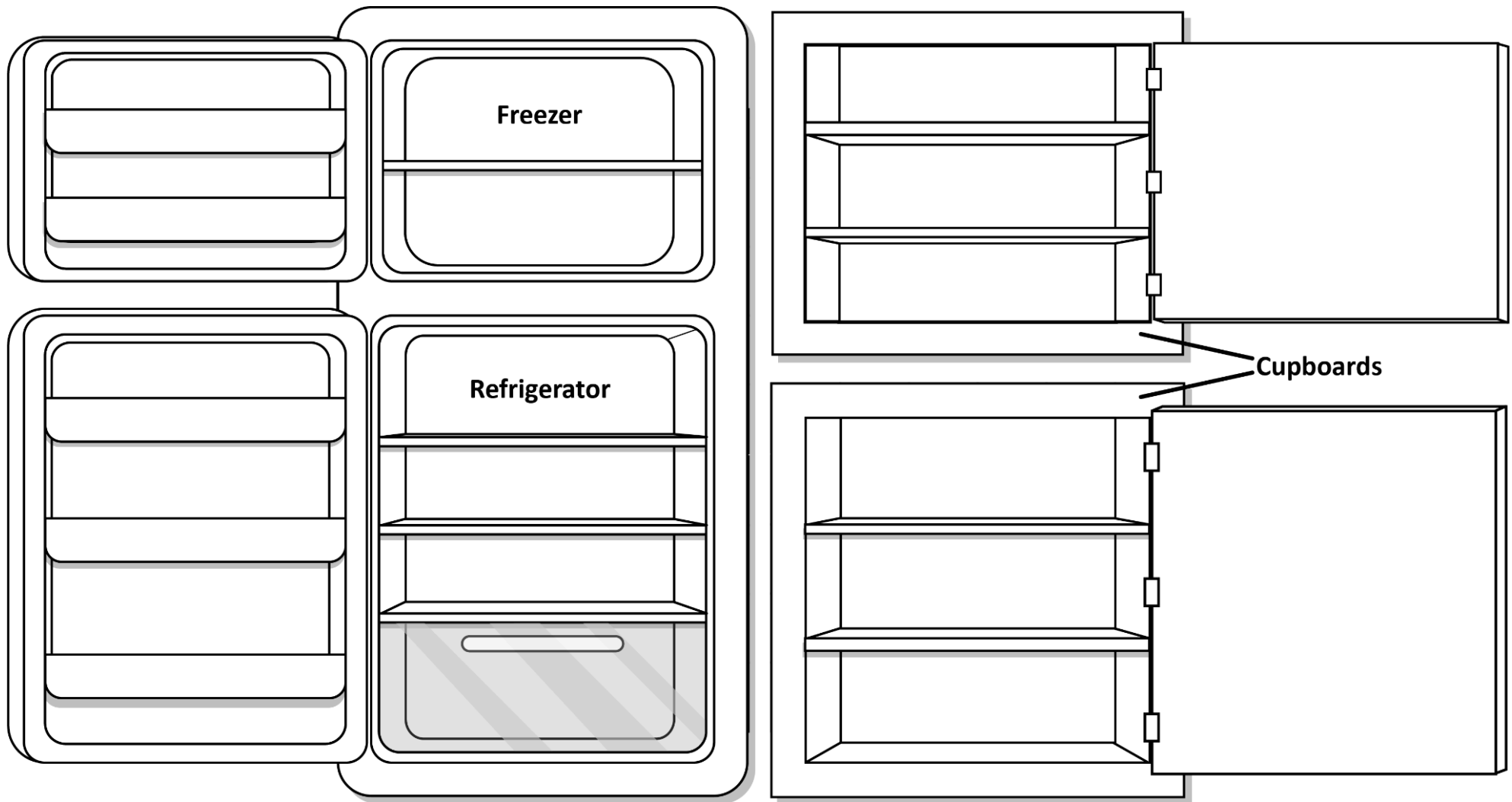
6. Glue your food items onto the kitchen scene.



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## Food Safety Storage Matching















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# Food Item Cards



 Salad (mixed vegetables)	 Fresh Meat (beef, wild game)	 Bread (various types)	 Fish and Seafood (frozen)
 Cereal (grain product)	 Cheese	 Chicken Nuggets (frozen)	 Jam or Canned Goods (unopened)
 Noodles or Pasta (uncooked)	 Pizza (leftover)	 Macaroni (cooked)	 Apple (whole)
Your Choice		Your Choice	

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# Think About It!



1. Why is it important to store food properly? What can happen if we don't?

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2. How can we keep our food out of the food temperature danger zone?

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3. How can we keep our cold foods cold when we are out of the house?

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