

BASIC STUFF YOU SHOULD KNOW ABOUT HYGIENE!!

1. What is meant by the term Danger Zone?
2. Which 2 temperature make up the danger Zone?
3. What should the temperature of a fridge and freezer be?
4. Describe 3 ways of maintaining the correct temperature in a fridge or freezer.
5. What is cross contamination? Explain your answer in relation to sandwiches.
6. Describe 3 ways it can be prevented.
7. What is meant by the term High Risk Food?
8. Give 3 examples of high risk sandwich fillings.