

Name: \_\_\_\_\_

Block: \_\_\_\_\_

Date: \_\_\_\_\_

## Notes:

- Make sure your assignment is handed into me by the end of the day to be marked.
- The work must be done by hand, not on a computer.

## Assignment:

1. Complete the word search
2. Complete the cross word
3. Write a three paragraph essay as to why hygiene and safety are paramount (important) when cooking for the community or someone else.
4. Write out 10 safe kitchen practices.
5. Write out 10 hygienic kitchen practices.








Name: \_\_\_\_\_

Block: \_\_\_\_\_

Date: \_\_\_\_\_

Part 1: Complete the word search

**Chef Solus Food Safety Word Search Puzzle!**

G	T	E	S	Y	Q	G	S	R	H	D	T	O	O	Z
Q	E	X	W	E	T	A	R	A	P	E	S	U	S	T
T	M	K	A	V	E	E	C	H	I	L	L	C	N	R
Q	P	O	S	E	T	O	F	Y	Z	J	H	N	Q	E
F	E	O	H	X	A	C	E	A	M	X	C	Y	E	T
N	R	C	H	I	N	K	Y	S	C	O	F	B	E	
E	A	N	A	B	I	A	A	B	Z	D	A	Y	G	M
F	T	U	N	B	M	B	A	E	G	S	O	V	C	O
G	U	B	D	A	A	F	S	Y	L	J	G	O	Q	M
N	R	P	S	E	T	D	Q	S	C	C	J	R	F	R
W	E	A	V	A	N	L	N	E	Z	O	R	F	A	E
F	O	O	D	P	O	I	S	O	N	I	N	G	I	H
I	V	S	B	F	C	P	A	T	C	X	H	D	F	T
X	D	D	O	J	B	A	C	T	E	R	I	A	G	F
D	R	A	O	B	G	N	I	T	T	U	C	Q	Z	L

**THERMOMETER**

**FOOD SAFETY**

**WASH HANDS**

**SOAP**

**BACTERIA**

**CUTTING BOARD**

**FOOD POISONING**

**CLEAN**

**CONTAMINATE**

**TEMPERATURE**

**FROZEN**

**SAFE**

**CHILL**

**SEPARATE**

**COOK**

More Nutrition Fun [www.ChefSolus.com](http://www.ChefSolus.com)  
Copyright © Nourish Interactive, All Rights Reserved

Name: \_\_\_\_\_

Block: \_\_\_\_\_

Date: \_\_\_\_\_

Part 2: Complete the cross word

Separate File



Name: \_\_\_\_\_

Block: \_\_\_\_\_

Date: \_\_\_\_\_

Part 4: Write out 10 safe kitchen practices.


Part 5: Write out 10 hygienic kitchen practices.
