Monday 22nd June

Lesson 5- PSD

What do you need?

Pen and Paper Work you completed last lesson.

Monday 22nd June

Environmental Awareness and Food Safety

Learning Objective: To finish our Environmental Awareness Unit.

To understand the importance of handling food safely.



What have we completed so far of this unit?



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- 1. Examples of human behaviours that harm/help the environment and ways to raise awareness of these.
- 2. Described an environmental issue at school and 2 ways these could be tackled.
 - 3. Describe activities you could do at home and complete 10 hours to improve your local environment.



What have we completed so far of this unit?

- Poster about an environmental issue at school.
- Your list of how you helped the environment for 10 hours.
- Evaluation
 (2 questions we just completed)

What next?

We are going to start a new unit about food safety in the home and the community.

- 1. Importance of handling food safely.
- 2. Importance of personal hygiene when handling food.
 - 3. Understanding of cleaning a food work area.
 - 4. Understanding of how to keep food safely.
 - 5. Handle food safely.

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Environmental Awareness and Food Safety

1.1- Understanding the importance of handling food safely.

Environmental Awareness and Food Safety

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Environmental Awareness and Food Safety

Food hygiene is important for the following reasons:

- 1.If food or drink is not safe to eat, you cannot eat or drink. The easiest example of this is safe drinking water. We would never drink water that did not come from a reputable source. The very same principle applies to food.
- 2. Every day, people worldwide get sick from the food or drink they consume. Bacteria, viruses and parasites found in food can cause food poisoning.
- 3. There is no immediate way of telling if food is contaminated because you cannot see, taste or smell anything different from the norm.
- 4. Food poisoning can lead to gastroenteritis and dehydration or potentially even more serious health problems such as kidney failure and death. 5. This risk is especially significant for those in the high-risk category: Small children/babies, pregnant moms, the elderly and immunocompromised, especially HIV infections and cancer patients.
- 6. Food hygiene and safety prevent germs from multiplying in foods and reaching dangerous levels.
- 7. Ensures daily healthy family living.
- 8. Keeping one healthy and preventing the additional cost of buying medication and medical check-ups. This is especially important is business. Companies worldwide loss Billions of Dollars per year due to staff downtime.
- 9.Hand washing accounts from 33% of all related food poisoning cases. It is therefore important to maintain good personal hygiene practice. This is something we are taught early in our childhood, yet hand washing is still a critical problem in the kitchen

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Hazard List

Hazard	Food Safety Rule	Action/Prevention

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Why is it important to store and dispose of waste safely?		
How do we dispose of waste safely?		
1.		
2.		