











Safe Food Handling https://www.youtube.com/watch?v=IA8IW5abQTg&list=PL6aF0nkGu0iPyd1K_K90zmzTxgAw7yJHL

Watch the YouTube video and complete the table below

What is wrong?	How to correct it?
1.	
2.	
3.	
4.	
5.	
6.	
7.	
8.	
9.	
10.	

The Dirty Truth About Supermarkets <https://www.youtube.com/watch?v=XxXMT0c39vA>

Watch the YouTube video, reflect, and right down your findings.

1. What is the range of temperature to safely store hot food (i.e. rotisserie chicken)?
2. What is the range of temperature to safely store cold food (i.e. sushi with raw fish)?
3. How can the actions to reduce exposure to Covid-19 (i.e. social distancing, frequent hand washing & frequent sanitation of surfaces) help prevent the risk of food related illnesses at the same time?
4. As a consumer, what can you do to keep yourself safe when shopping in a supermarket?
 - ✓
 - ✓
 - ✓
 - ✓
 - ✓