

**Subject:** Food Technology  
**Year:** 7  
**Term:** 2  
**Topic:** Risk Assessments

- Lesson Sequence:**
1. Kitchen Induction
  2. Hazards
  3. Risk Assessments
  4. Recap

- Key Assessment:**
1. Produce a Risk Assessment

- Practical lessons: containers required**
1. Fruit salad
  
  2. Pitta pizzas
  
  3. Cous cous salad

**Section 1: Quiz date =**

Learn the spellings and definitions.

Safety	Prevention of anything that may cause physical harm to a person, e.g. cuts and burns.
Hygiene	Prevention of anything that may cause infections, e.g. bacteria.
Hazard	Anything that has the potential to cause harm to a person, e.g. a knife or water on the floor.
Prevention	A way of reducing the chance that a hazard will cause harm to someone.
Risk	The likelihood and severity of a hazard occurring, usually rated as low, medium or high.

**Section 2: Quiz date =**

Learn the spellings and definitions.

Risk Assessment	A table made to identify hazards and make sure that they are prevented from happening.
Bacteria	Microscopic living organisms that may cause food poisoning if ingested.
Chemical	A hazard caused by chemicals, e.g. bleach.
Microbial	A hazard caused by bacteria.
Physical	A hazard caused by a foreign object, e.g. hair, nail varnish.

**Section 3: Quiz date =**

Learn the chopping board colours.

Colour	Used for	Examples
Red	Raw meat	Raw chicken, raw sausages
Blue	Raw fish	Raw salmon, raw cod
Yellow	Cooked meat and fish	Ham, cooked tuna
Brown	Vegetables	Broccoli, onion
Green	Fruit and salad	Apples, lettuce
White	Dairy and bakery	Cheese, bread