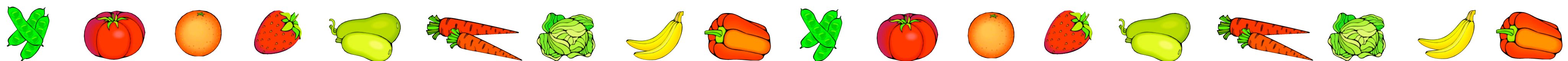
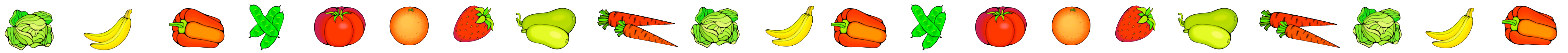


Eat More Fruit and Vegetables

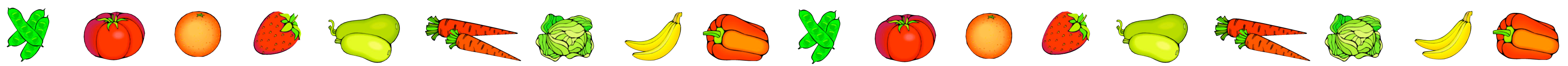
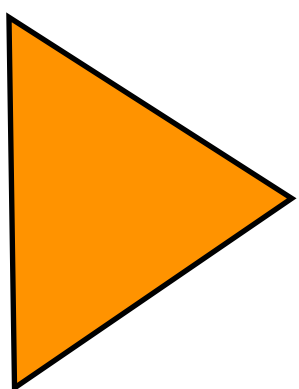
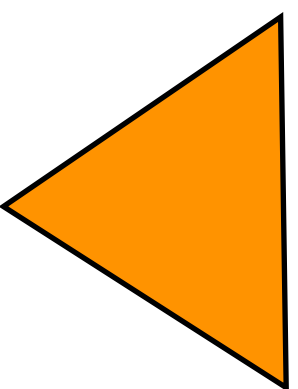
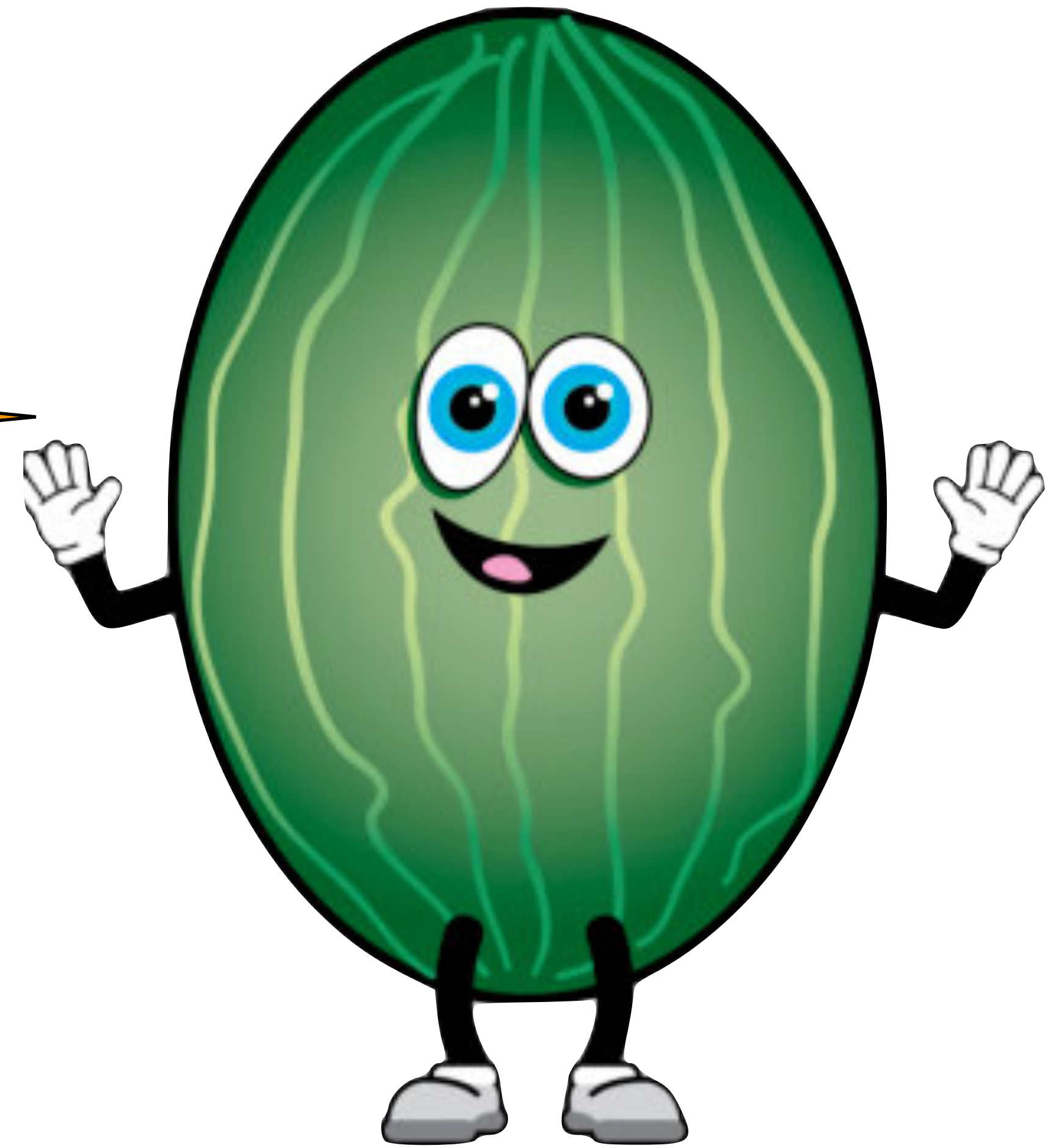
Today we will be...

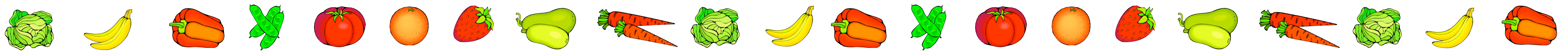
Making, eating and evaluating our food designs.



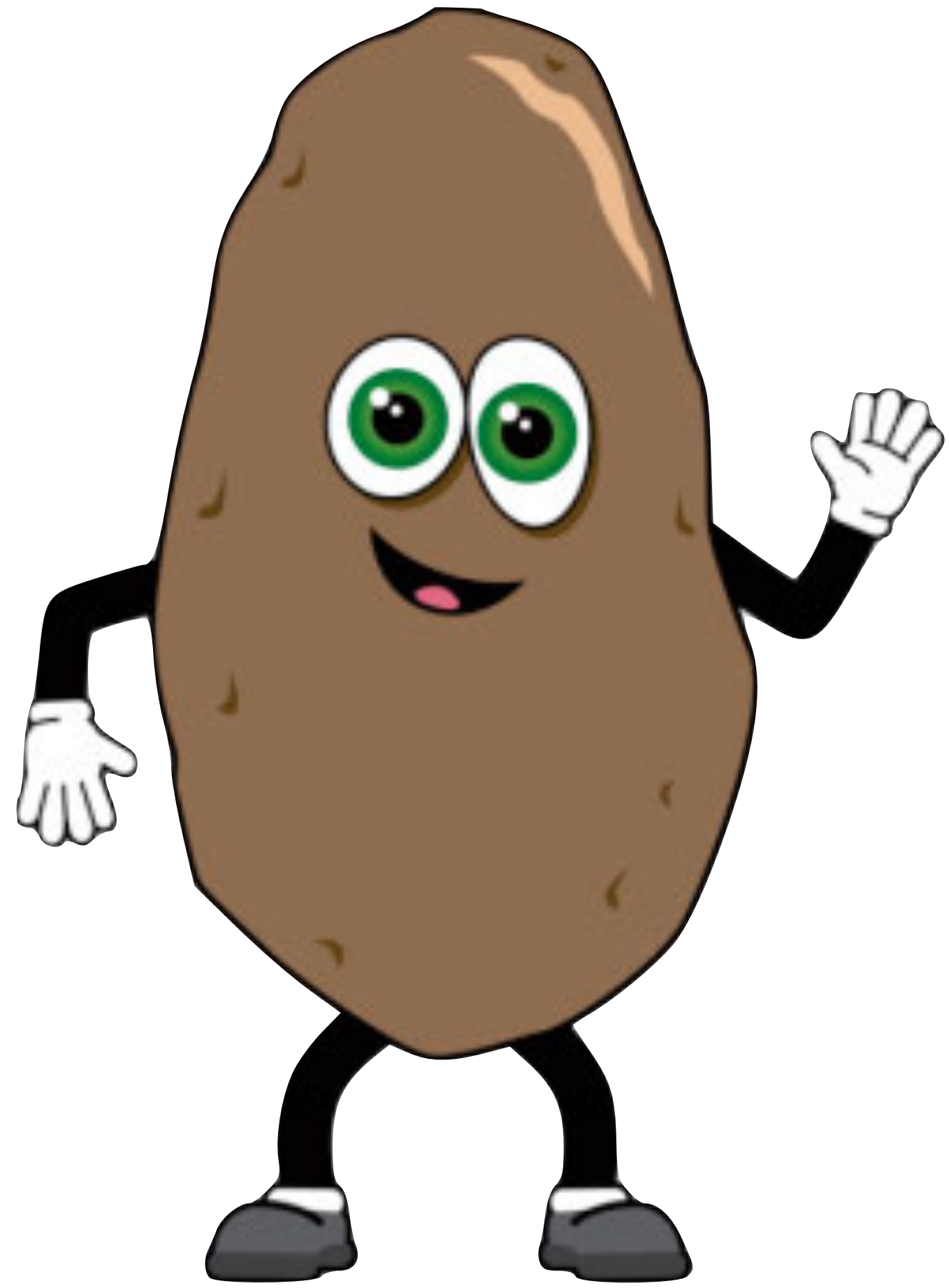


Get out your designs and look at them carefully so you remember what you need to do...

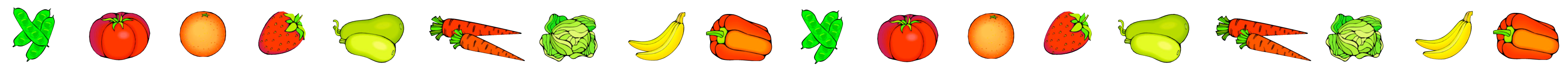
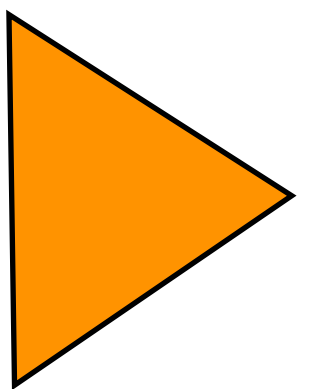
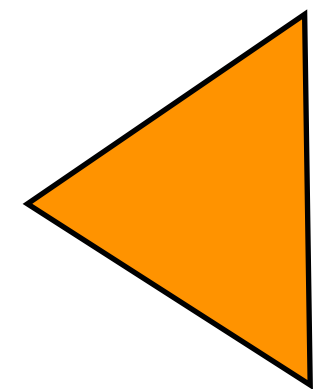


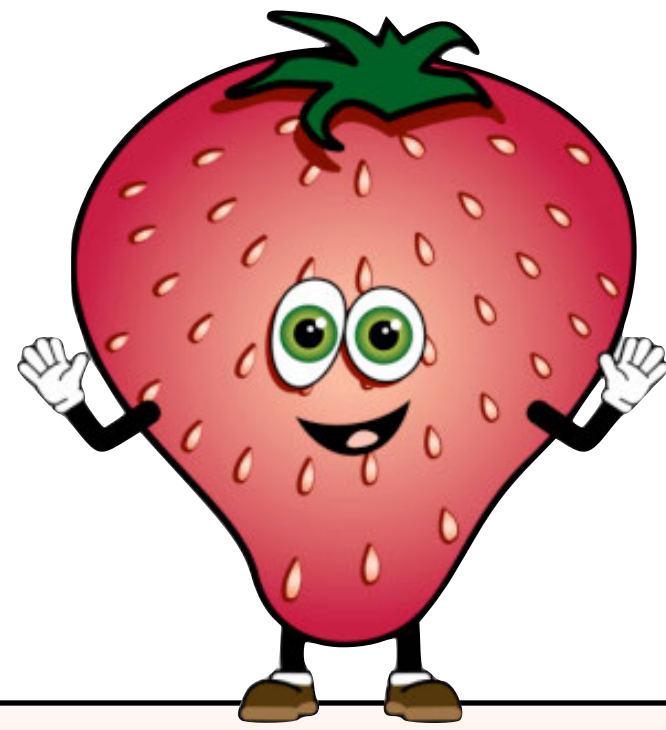
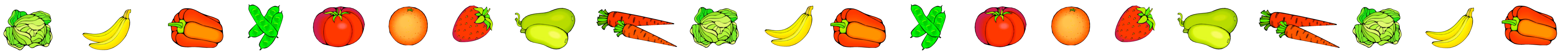


Today we will be following our designs to make our tasty creations! We need to make sure we stay safe and healthy when we are working with food.



How many health and safety rules can you remember?

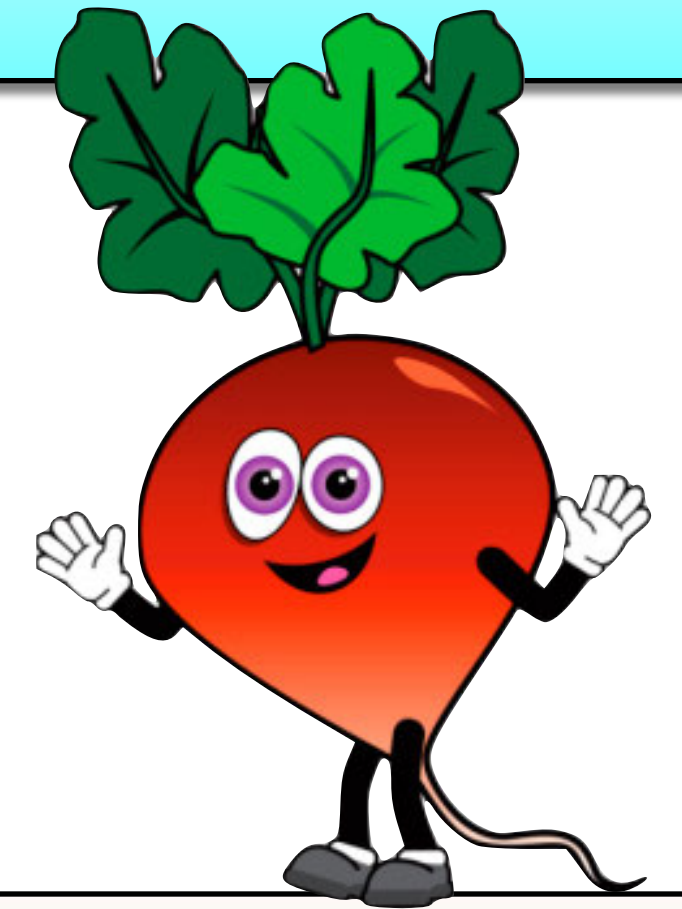




Equipment must be kept clean and tidy. No spoon or knife licking!

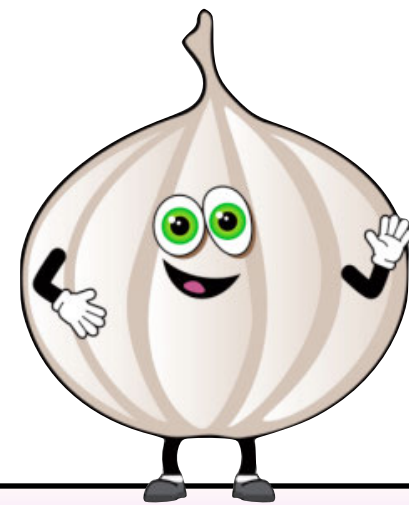
Aprons must be worn to protect clothes and to stop the spread of bacteria.

Hands must be washed before handling food and kept clean.

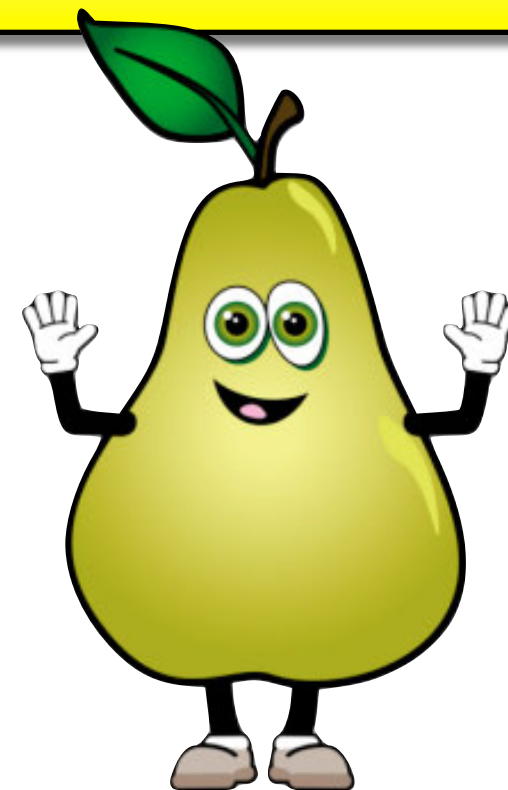


Long hair must be tied back.

Cuts and grazes must be covered up with a plaster or dressing.



Surfaces must be kept clean and tidy.



Do not cough or sneeze over food preparation areas.

