



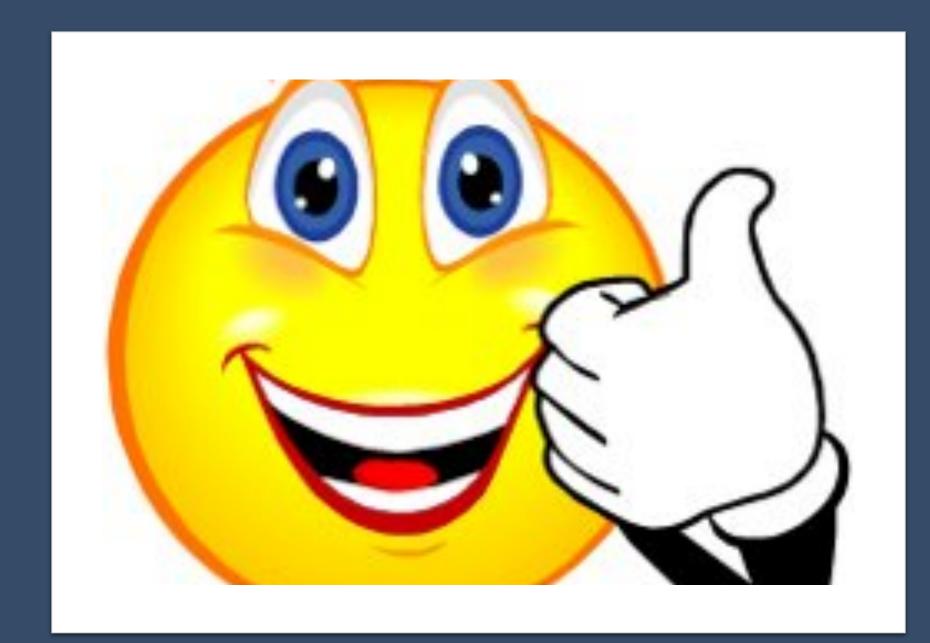


Good Practise in our kitchen



Put coats and bags in classroom





So we don't trip up over our bags or get food on our coats when we are cooking in the kitchen



Tie back long hair BEFORE entering the kitchen





So we don't get hair in our ...



Wear an apron. Help each other tie a bow





So we keep our clothes ...



Remove all jewellery Keep nails short, clean and nail polish free



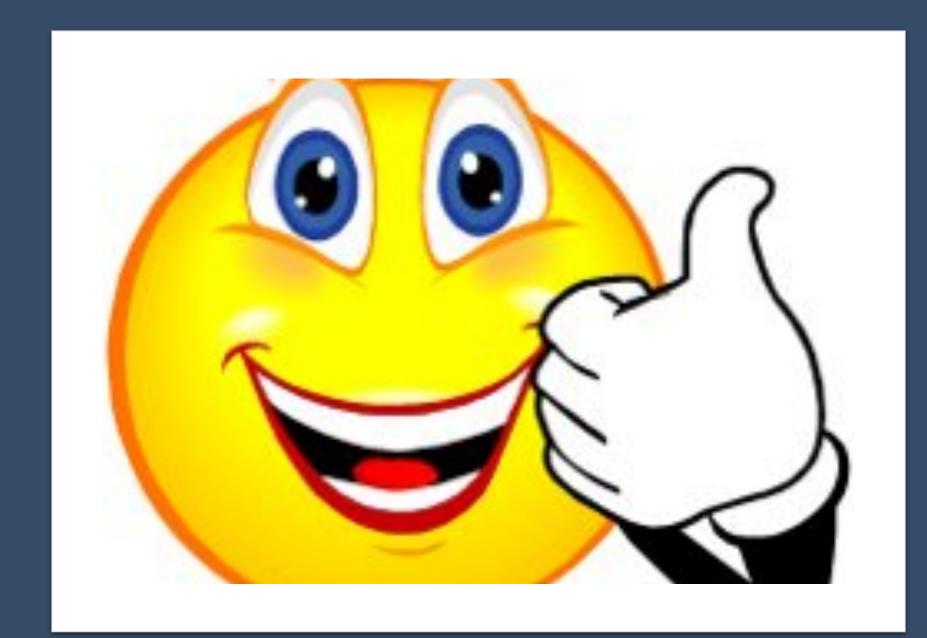


So bacteria from our nails and jewelry don't contaminate our ...



Collect your cleaning items





So we can clean our dishes and work surfaces as we cook



Wash your hands in HOT soapy water





So we don't contaminate our food with bacteria from our ...



Fill basin with hot soapy water





So we can clean our ...



8.

AFTER

COOKING

Polish your sink

remove any food from the plughole





So we can leave our dishes and work area clean for the next class



AFTER COOKING Wipe your table clean THEN spray with antibactericide





So we remove bacteria and prevent ...





10. AFTER COOKING Raise your hand to get your unit checked





So we can leave our classroom clean and tidy for the next class



AFTER COOKING Sweep the floor around your unit put your wet dish

put your wet dish cloths in the laundry basket





So we can leave our classroom clean and ...



Well Done!

Looking forwards to cooking together in Leith Academy soon.