

Food hygiene, safety and cooking

- Buying, storing, preparing and cooking food safely and hygienically are vital for health.
- There is a range of additional food skills and cooking techniques, which enable a wide range of dishes to be made.

Food can spoil and decay due to the action of microbes, insects and other pests/pets.



Microorganisms

Microorganisms are everywhere. They can be carried by food, people, dirty equipment, animals and pests. Most are harmless.

Microorganisms

Very small

Living things

Food spoilage

When food spoils, the following may change:

- appearance;
- taste;
- texture;
- smell.



Food can be purchased from a variety of sources.



Food labels provide useful information to the consumer.

Baby leaf salad

Keep refrigerated.
Once opened consume within 24 hours and by the 'use-by' date shown.

Food needs to be stored properly and within its date mark.

USE BY:

25/08/20

KEEP REFRIGERATED

BEST BEFORE:

25/08/21

STORE IN A COOL DRY PLACE

Good personal hygiene is vital when cooking to avoid the risk of food poisoning.



There are a number of basic food skills which enable you to prepare a variety of simple dishes.

These can include:

- cutting (with a knife);
- grating.
- juicing;
- kneading;
- measuring;
- peeling;
- rolling-out;
- rubbing-in;
- stirring;
- washing;
- weighing.

There are lots of food skills which enable you to extend the range of dishes you can already cook.

It is important to take care when using sharp and/or hot equipment so that you don't hurt yourself or someone else.

Task: Make a list of the steps you would take before, during and after cooking to make sure you follow good food hygiene and safety practices.

The bridge hold and claw grip should be used when cutting food to avoid harm.

Bridge hold



Claw grip



Basic cooking skills are required to make a dish.

Grate



Knead



Measure/weigh



Peel



Roll-out



Rub-in



The Eatwell Guide



- When choosing food and drinks, current healthy eating guidelines should be followed.



The Eatwell Guide

- Comprises 5 main food groups.
- Is suitable for most people over 2 years of age.
- Shows the proportions in which different groups of foods are needed in order to have a well-balanced and healthy diet.
- Shows proportions representative of food eaten over a day or more.

Beans, pulses, fish, eggs, meat and other protein

- Sources of protein, vitamins and minerals.
- Recommendations include to aim for at least two portions of fish a week, one oily, and;
- People who eat more than 90g/day of red or processed meat, should cut down to no more than 70g/day.

Oil and spreads

- Unsaturated fats are healthier fats that are usually from plant sources and in liquid form as oil, e.g. olive oil.
- Generally, people are eating too much saturated fat and need to reduce consumption.

Foods high fat, salt and sugar

- Includes products such as chocolate, cakes, biscuits, full-sugar soft drinks, butter and ice cream.
- Are high in fat, sugar and energy and are not needed in the diet.
- If included, should be had infrequently and in small amounts.

Fruit and vegetables

- This group should make up just over a third of the food eaten each day.
- Aim to eat at least five portions of a variety each day.
- Choose from fresh, frozen, canned, dried or juiced.
- A portion is around 80g (3 heaped tbs).
- 30g of dried fruit or 150ml glass of fruit juice or smoothie count as a max of 1 portion each day.

Potatoes, bread, rice, pasta or other starchy carbohydrates

- Base meals around starchy carbohydrate food.
- This group should make up just over a third of the diet.
- Choose higher-fibre, wholegrain varieties.

Dairy and alternatives

- Good sources of protein and vitamins.
- An important source of calcium, which helps to keep bones strong.
- Should go for lower fat and lower sugar products where possible.

To find out more, go to:
<https://bit.ly/2QzUMfe>

8 tips for healthier eating

These eight practical tips cover the basics of healthy eating, and can help you make healthier choices.

- Base your meals on starchy carbohydrates.
- Eat lots of fruit and veg.
- Eat more fish – including a portion of oily fish.
- Cut down on saturated fat and sugar.
- Eat less salt (max. 6g a day for adults).
- Get active and be a healthy weight.
- Don't get thirsty.
- Don't skip breakfast.

Hydration

- Aim to drink 6-8 glasses of fluid every day.
- Water, lower fat milk and sugar-free drinks including tea and coffee all count.
- Fruit juice and smoothies also count but should be limited to no more than a combined total of 150ml per day.

Fibre

- Dietary fibre is a type of carbohydrate found in plant foods.
- Food examples include wholegrain cereals and cereal products; oats; beans; lentils; fruit; vegetables; nuts; and, seeds.
- Dietary fibre helps to: reduce the risk of heart disease, diabetes and some cancers; help weight control; bulk up stools; prevent constipation; improve gut health.
- The recommended average intake for dietary fibre is 30g per day for adults.

Composite/combination food

Much of the food people eat is in the form of dishes or meals with more than one kind of food component in them. For example, pizzas, casseroles, spaghetti bolognese and sandwiches are all made with ingredients from more than one food group. These are often called 'combination' or 'composite' foods.



Key terms

The Eatwell Guide: A healthy eating model showing the types and proportions of foods needed in the diet.

Hydration: The process of replacing water in the body.

Dietary fibre: A type of carbohydrate found in plant foods.

Composite/combination food: Food made with ingredients from more than one food group.

Meals and snacks can be sorted into The Eatwell Guide food groups.

Composite/combination food - Lasagne



Pasta (lasagne sheets): **Potatoes, bread, rice, pasta or other starchy carbohydrates**

Onions, garlic and chopped tomatoes: **Fruit and vegetables**

Lean minced meat (or meat substitute): **Beans, pulses, fish, eggs, meat and other protein**

Cheese sauce made with milk and cheese: **Dairy and alternatives**

Olive/vegetable oil used to cook onions and mince: **Oil and spreads**

Task

Plan a menu for a day that applies the principles of The Eatwell Guide and the 8 tips for healthier eating. Make one of the dishes, complete a sensory evaluation and calculate the energy and nutrients provided using nutritional analysis.