Food Safety



Elsie Nelley

PM writing

Exposition & Response

Food Safety

Level 30 Sapphire

Key Learning Area **Health and Physical Wellbeing/Technology**

Theme **Handling food safely**

Title **Keeping Food Safe**

Text Type *Exposition*

Pages **2–9**

Text Form **Safety brochure**

Genre **Non-fiction**

Purpose **To persuade by arguing one side of an issue**

Text Structure

Statement of Position: Explains the writer's point of view and previews the arguments *(Page 2)*.

Series of Arguments: Describes each argument and lists them in order of importance *(Pages 2–8)*.

Concluding Statement: Relates the position more forcefully to persuade the reader *(Page 9)*.

Language Features

- Nouns (*e.g. bacteria, temperature*)
- Pronouns (*e.g. they, it*)
- Adjectives (*e.g. unpleasant, proper*)
- Sensing verbs (*e.g. realise, understand*)
- Adverbs (*e.g. safely, thoroughly, immediately*)
- Adverbial phrases (*e.g. on a clean towel*)
- Time and sequence words (*e.g. before preparing or handling*)

Title **The Farmers' Market**

Text Type *Response*

Pages **10–16**

Text Form **Information brochure**

Genre **Non-fiction**

Purpose **To give an opinion about a written or visual work, object or event**

Text Structure

Context: States the context of the work, object or event and previews the writer's opinion (optional) *(Page 10)*.

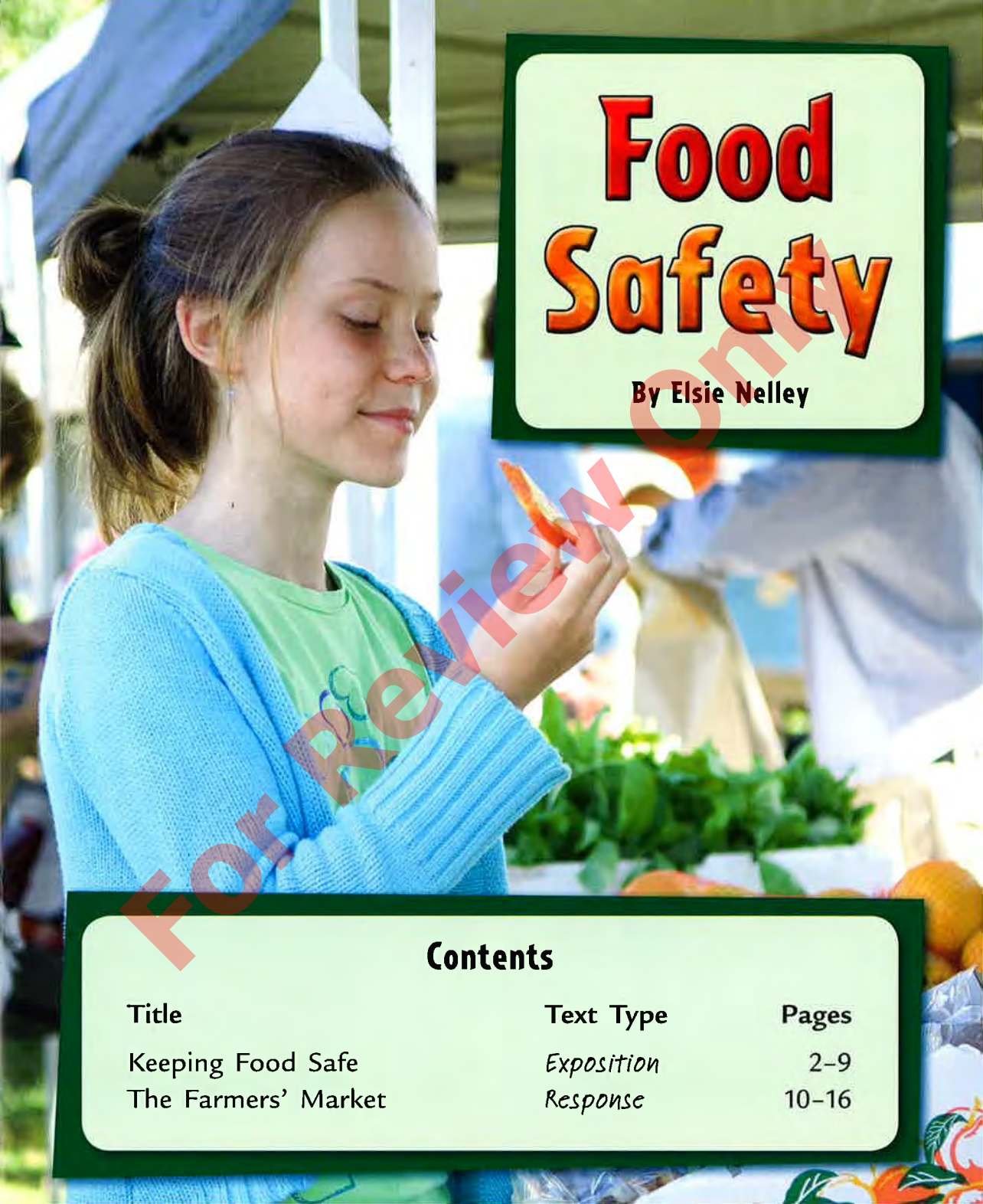
Description: Describes features of the work, object or event *(Pages 11–15)*.

Judgement: Gives a personal opinion based on the description *(Page 16)*.

Language Features

- Nouns (*e.g. produce, stalls, bakers*)
- Pronouns (*e.g. they*)
- Adjectives (*e.g. Free-range, clean*)
- Sensing verbs (*e.g. prefer, know*)
- Adverbs (*e.g. freely, attractively, locally*)
- Adverbial phrases (*e.g. inside a hen house*)
- Time and sequence words (*e.g. early in the morning*)

For Review Only



Food Safety

By Elsie Nelley

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Keeping Food Safe

Food poisoning is very unpleasant. However, it can be prevented if people understand how to handle food safely.

Hygiene

A high standard of hygiene will prevent bacteria from spreading.

People should realise that it is important to wash their hands thoroughly with soap and water before preparing or handling any food. They should then dry their hands on a clean towel.





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This procedure must be repeated when preparing different foods, especially after handling raw meat, fish or poultry.

Bench surfaces, chopping boards, knives and other utensils must be cleaned each time they have been used.



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Refrigeration

Leaving food for any length of time at room temperature can encourage harmful bacteria to grow. Meat, fish and poultry must be refrigerated until it is time to cook them.

Frozen foods need to be thoroughly defrosted before cooking to make sure they are safe to eat.

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Cooking

If possible, meat and poultry should be precooked before being grilled on a barbecue. Foods that are grilled can appear cooked on the outside. However, they may not have been cooked for long enough, or cooked at high enough temperatures, to kill bacteria on the inside.

When eating outdoors, keep all food covered until it is ready to be cooked or eaten.

Leftover foods need to be reheated until they are steaming hot. They should never be reheated more than once.

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Storage

Cover all food with cling wrap or place in a clean air-tight container before storing. This reduces the possibility of bacteria spreading from one food to another.





Always remember to place uncooked meat and poultry on the bottom shelf of the refrigerator so they do not touch or drip onto other food.

Food should be sealed correctly and placed in the refrigerator or freezer immediately.

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Make sure foods that need to be kept cool are stored at the proper temperature to prevent or slow the growth of bacteria.

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