**FOOD TECHNOLOGY – SFHS**

* Certification through a relevant awarding body, e.g. CIEH, RIPH, SPH
* Appropriate risk assessments in lesson plans/schemes of work
* System to monitor temperatures in fridges, freezers and blast chillers – large food quantity at 9am?
* Aprons, jewellery, long hair, hand washing, pockets
* Cleaning schedule in place - inspection of student work? Antibacterial spray, cleaning behind cookers, condition of worktops, floor spillages.
* Display materials for use in classroom to reinforce messages/good practice
* Evidence of written record of student training
* Food safety act
* Maintenance records
* Safe use of knives and peelers
* Safe use of food processors/hand held mixers/hand held blenders/liquidisers/smoothie makers/juicers etc
* Inspection of food before use – date, visual, smell
* Cooling of food after cooking – how?
* Allergy and intolerance – systems in place for a reaction?