

BACCALAURÉAT PROFESSIONNEL

ÉPREUVE ORALE SPÉCIFIQUE – ANGLAIS

CUISINE

**SECTION EUROPÉENNE
DURÉE DE L'ÉPREUVE : 20 minutes**

La calculatrice et le dictionnaire ne sont pas autorisés.

HYGIENE IN THE KITCHEN

Situation

An environmental health officer comes to visit your restaurant. You are asked to explain the kitchen hygiene rules and procedures.

Task

-You are expected to:

- explain the main hygiene rules in a kitchen
- explain how to limit cross-contamination

Vocabulary:

environmental health officer: responsable de la santé publique

RTE food (Ready to Eat Food): aliments issus de l'industrie agro-alimentaire (PAI)

PREVENT CROSS CONTAMINATION



If used correctly, colour coded Chopping Boards can eliminate or reduce the risk of cross contamination during food preparation.

 Raw Meat RED	 Raw Fish BLUE	 Cooked Meats YELLOW
 Vegetable Products BROWN	 Salad & Fruit Products GREEN	 Bakery & Dairy Products GREY or WHITE

! Clean and Store Chopping Board Correctly After Use

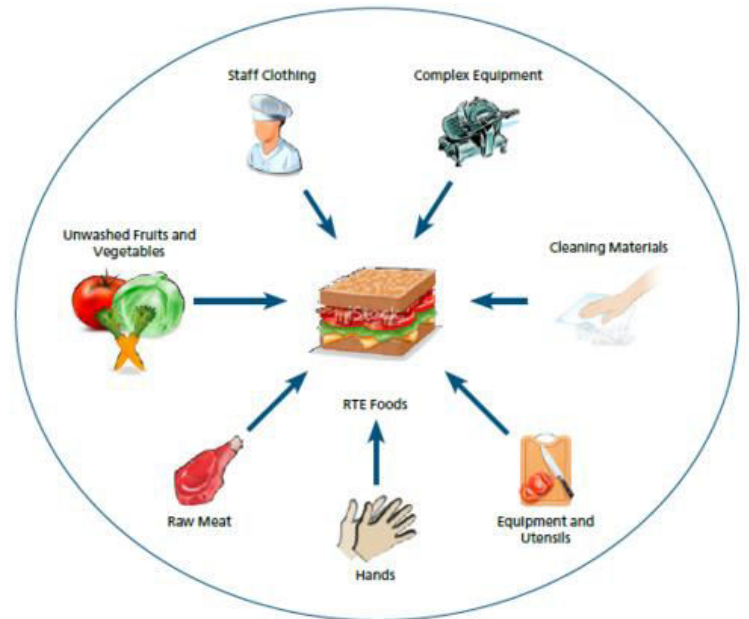


Figure 1: examples of cross-contamination
<https://www.foodnavigator.com/>



How to Prevent Cross-Contamination



Last updated on 7/20/2018

Cross-contamination occurs when harmful bacteria is transferred to foods, which can result in serious **health risks like food poisoning or unintended exposure to food allergens**. If your kitchen staff members know how to prevent cross-contamination by correctly storing and preparing food, you can save the time and money that would be wasted on improperly handled food. By making the effort to separate your foods while storing and preparing them, sanitizing your kitchen surfaces and equipment, and practicing proper personal hygiene, you can create a kitchen environment that promotes **food safety**.

<https://www.webstaurantstore.com/>