



 **Food Hygiene in the UK** Importance: Prevents food poisoning, ensures customer safety, follows legal standards.

- **4 Cs of Food Hygiene:**
  - **Cleaning** – surfaces, hands, tools.
  - **Cooking** – to safe internal temperatures.
  - **Chilling** – store cold food below 5°C.
  - **Cross-contamination** – separate raw and cooked foods.
- **Personal Hygiene:**
  - Wash hands often
  - Wear clean clothes/apron
  - Tie back long hair
  - Cover cuts with blue plasters
  - No jewellery
- **Cleaning:**
  - Disinfect chopping boards & equipment regularly
  - “Clean as you go” approach



## Setting Up a Pop-Up Food Stall (Summary Notes)

- **Menu Planning:**
  - Keep it simple and popular (e.g. burgers, wraps)
  - Prep food quickly & safely
- **Environmental Responsibility:**
  - Use compostable/eco-friendly packaging
  - Minimise plastic
  - Source ingredients locally
- **Risk Assessment:**
  - Identify dangers: fire, burns, trips
  - Create prevention plan
- **Waste Management:**
  - Bring bin bags
  - Sort waste & recycling
  - Clean site after event
- **Marketing:**
  - Posters, flyers, social media
  - School newsletter or word-of-mouth
  - Loyalty cards for repeat customers
  - Promotion/advertising