

1. HACCP— DELIVERY AND STORAGE	1. HACCP— DELIVERY AND STORAGE	2. SEASONALITY AND FOOD MILES
<p>HACCP – HACCP is a risk assessment process that works out what the hazards are, when the hazards could happen, how likely the hazards are and how they can be prevented.</p> <p>Risk assessment – A process of evaluating the possible risks that may be involved in an activity.</p> <p>Substance - These can be material, or matter, of which something is made. Substances are physical things that can be seen, touched, or measured.</p> <p>Chemical hazard –This hazard involves toxic substances contaminating the food. Eg. Cleaning products.</p> <p>Physical hazard - This hazard involves non living items contaminating the food. (Think objects)</p> <p>Allergenic hazard - This hazard involves food substances that can be harmful to people with special diets.</p> <p>Microbiological hazard - This hazard involves the growth of bacteria on food.</p>	<p>HACCP stands for ...</p> <p>Hazard - What could cause harm to a person and when? <i>Eg. Screws, plasters. Hair in food.</i></p> <p>Analysis - Is this hazard going to seriously harm a person? <i>Eg. Food poisoning, choking.</i></p> <p>Critical - How could you prevent this from happening? <i>Eg. Checking machinery daily, using hair nets, blue plasters.</i></p> <p>Control Point - What could you do if this still doesn't stop the hazard? <i>Eg. Wearing hats as well as hair nets.</i></p> <p>HACCP is used in the food industry to prevent accidents from happening when preparing, cooking and serving food to members of the public.</p> <p>Storage— The act of keeping something, for future use.</p> <p>Delivery— Goods that have been purchased are sent to an address.</p>	<p>Seasonality - The time of year a certain type of food is at its best. E.g. Strawberries are at their best in Summer.</p> <p>When fruits and vegetables are in season they tastes better and are often cheaper for the consumer.</p> <p>Food miles are the distance food travels from where they are grown to where they are eaten.</p> <p>Imported – Brought in from another country usually overseas.</p> <p>Exported – Sent/Sold to another country usually overseas</p> <p>Local Economy—Is your town or the area where you live. It involves the development of businesses.</p> <p>Contamination— The process or product becoming unclean, unsafe as a result of an action.</p> <p>Haulage— Transporting good—the process of transporting goods, usually by road or rail.</p>
3. WORLD FOODS	5. SUGAR TAX AND HEALTH LEGISLATION	6. CHOPPING SKILLS
<p>Culture— The ideas, customs, and social behaviours of a particular society.</p> <p>Cuisine— A style or method of cooking, especially as characteristic of a particular country or area.</p> <p>Characteristics—A feature or quality belonging to a person, place, or object. These can be used to identify them.</p> <p>Factor—A fact, point or influence.</p> <p>E.g. There are many factors to consider when preparing cultural cuisine.</p> <p>Multi-cultural— Containing several, or multiple groups of people from different backgrounds within a community or society.</p> <p>Diverse— Showing a great deal of variety, these can be very different.</p>	<p>Legislation— The process of making laws that are authorised by The Queen.</p> <p>Tax— The amount of money attached to products used to run the government, country or state.</p> <p>Consequence— Something that follows as a result of an action.</p> <p>Artificial— Made by humans rather than being from natural sources. Eg. Sweeteners rather than sugar.</p> <p>Implication— Something that is implied or involves a natural consequence of an action.</p> <p>Glucose— A sugar created through the process of photosynthesis.</p>	<p>When using a knife it is important to use it safely to prevent accidents. When carrying a knife it should be pointed to the floor.</p> <p>Prevent - To avoid (try to stop) something from happening.</p> <p>Using the claw and bridge technique for chopping can prevent accidents from happening.</p> <p>A chopping board should always be used when preparing and chopping foods.</p> <p>When washing up equipment it is important to use hot soapy water to destroy harmful bacteria on the equipment.</p> <p>When washing up equipment, equipment should be placed upside down on the draining board of a sink to allow the excess water to drain away.</p> <p>Equipment should be dried thoroughly to prevent chemical hazards.</p>