

Safety in the kitchen 1

Sniffer wants to tell us to be careful of hot things.
Copy these examples and draw a picture for each.
Put a tick next to the things that are safe.
Put a cross next to the things that are unsafe.

Leaving saucepan handles over the edge of the stove

Using an oven mitt for handling hot things

Picking up hot food with your hand

Keeping matches away from small children.



Sniffer says, "Be careful around hot"

Safety in the kitchen 2

Sniffer wants to tell us to be careful in the kitchen.
Copy these examples and draw a picture for each.
Put a tick next to the things that are safe.
Put a cross next to the things that are unsafe.

Taking care around people with hot drinks

Leaving toys on the kitchen floor

Running and playing around Mum when she's preparing hot food.

Cleaning up spills on a slippery floor

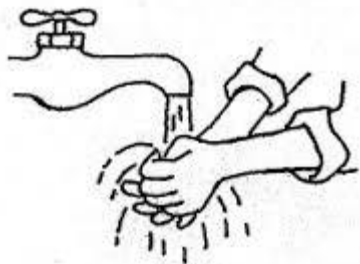


Sniffer says, "Take care in the kitchen!"

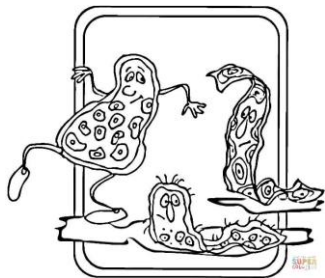
Safety in the kitchen 3

Wash your hands!

Draw a picture of yourself washing your hands.



Germs are tiny creatures that we cannot see.
Write down some of the places that germs like to live.



Why should we keep the kitchen very clean?

Safety in the kitchen 4

Dry your hands!

Draw a picture of yourself drying your hands. Keep paper towel or a very clean hand towel in the kitchen.



Germs do not walk but they swim. Why is it important to wash
AND dry your hands before preparing food?

What happens when bad germs enter the inside of your body?



Sniffer says, "Do not dry your hands on the same towel you use for drying dishes."

Safety in the kitchen 5

Hand washing

Draw a picture of your hand.

Write down the answers to these questions:

Why should wash our hands? (*Germs*)

What should we wash our hands with? (*Soap and clean water*)

When should we wash our hands? (*After going to the toilet, before meals and before preparing food*)

How should we wash our hands? (*Rub hands together under running water*)

Who should wash their hands? (*Everyone!*)



Safety in the kitchen 6

Food safety



1. Write down five accidents waiting to happen in this kitchen.
2. Some foods go bad if you leave them out of the refrigerator. Choose the foods that should go in the fridge from this list. Write them down. Think of some others.

- Meat
- Dry lentils
- Milk

3. Why does tinned food not need to be refrigerated? Why does it need to be refrigerated once you open it?
4. What happens when you eat food that is affected by bad germs?