

Storage and Handling of Meat Products - Worksheet

1. Why is the shelf life of red meat longer with very low temperatures?

2. Why is it important to keep raw meat and cooked meat separate?

3. What is the optimum temperature for a freezer to operate at?

4. What is the optimum temperature for a fridge to operate at?

5. Why is it important to freeze 'foodstuffs' once only?

6. Why should meat be labelled and dated when being stored?

7. Explain why it is important to take extra care with hygiene when handling mince.

8. Why must you use hot soapy water when washing hands and equipment?

9. What should you do with meat once thawed?

10. What is the internal temperature mince products should be cooked to?

11. Explain the term 'cross-contamination'.
