

Year 10 Food

| | | | | | |
|----|---|--|----|--|---|
| 1 | Hospitality | Providing accommodation, food and drinks in a variety of places outside the home. | 11 | Health and safety executive (HSE) | A UK government agency responsible for the enforcement and regulation of the workplace health, safety and welfare |
| 2 | Catering | Providing food and drink services to customers. | 12 | Risk | How likely it is that someone could be harmed by a hazard |
| 3 | Beverage | A drink other than water. | 13 | Hazard | Something that could cause harm |
| 4 | Communal | Shared, for example a communal kitchen. | 14 | Control | A way of reducing the risk of a hazard causing harm |
| 5 | Glamping | Camping that offers more luxurious facilities than traditional camping. | 15 | Hazard analysis and critical control points (HACCP) | A system for identifying and controlling hazards within a food business |
| 6 | Room Service | Food ordered and delivered to your room in an establishment such as a hotel. | 16 | Hazard analysis | Analysis that aims to identify the stages in the food production process that could cause harm |
| 7 | Barracks | Where people in the armed forces live. | 17 | Environmental health officer (EHO) | Council official responsible for inspecting premises involved in food production to ensure that health and safety hazards are minimised |
| 8 | Mess | An area in the armed forces eat and socialise. | 18 | Critical control points | Points in a food production system where hazards need to be removed or reduced to a safe level |
| 9 | In the field | When members of the armed forces are away from their base camp. | 19 | Critical limits | Upper and lower acceptable limits, for example a fridge temperature should be between 0°C and below 5°C (8°C is the legal maximum) |
| 10 | Boarders | Students who live in school during the term. | 20 | Monitoring | Observing, watching, checking |
| 21 | Hazardous | Risky or dangerous | 28 | Allergy | A food allergy is when a person's body reacts in a negative way to a food they have eaten |
| 22 | Risk Assessment | A way of identifying things that could cause harm to people in the workplace | 29 | Allergen | A substance (for example food) that causes an allergic reaction |
| 23 | Health and safety policy statement | A written statement by an employer of its commitment to health and safety for its employees and the public | 30 | Food intolerance | A sensitivity to some foods that can make it difficult for someone to digest them and causes negative side effects |
| 24 | Personal protective | Clothing or equipment designed to protect the wearer from injury | 31 | Bacteria | Single celled microorganisms: some type of bacteria can cause food poisoning |

| | | | | | |
|-----------|---|--|-----------|--------------|---|
| | equipment (PPE) | | | | |
| 25 | Corrective action | An intervention designed to solve a problem | 32 | Spore | A dormant form of bacteria able to survive when food storage conditions are not ideal |
| 26 | Due diligence | Reasonable precautions taken to ensure that a business complies with the law | 33 | Toxin | A poison, especially one produced by microorganisms such as bacteria |
| 27 | Safer food, better business (SFBB) | An example of a food safety management system | 34 | | |