**Activity #1: Maintain food safety in Australia**

1. What are the conditions required for the growth of bacteria?
2. What are the three main causes of food spoilage? (E.M.Y)
3. Outline what is meant by the following causes of food poisoning

* Bacterial contamination
* Biological contamination
* Chemical contamination

1. Look at the packet of ‘chocolate crowns’ in front of you and identify and list 2 items that are required by law for labelling. (GROUP)
2. What is optional on a food label? What must **not** go on a food labelling?
3. Write a definition for the following terms

* High risk foods
* Cross-contamination
* Food spoilage

1. Make yourself a chicken sandwich with the ingredients available at the station. Now using your experience of making this sandwich complete the activity sheet on HACCP(you may need your text to do this)
2. Every food business has to have a food safety program, what sort of information does this type of program contain?
3. What is food poisoning? Describe how you could get it get from consuming the chicken sandwich.
4. Now identify the three levels of government and two examples for each level in terms of their responsibilities for ensuring food safety. ( GROUP)
5. What are the roles of each level of government in food recall? (GROUP)