

Student guide



Food safety matters

Second edition



Foreword

This student guide forms part of the resource *Food safety matters*, developed for use in secondary schools to promote the safe handling of food. It is anticipated that the resource will be most useful for students of home economics and hospitality from lower secondary upwards and will also be suitable for TAFE colleges. Whilst the primary intention of the resource is to improve food safety in the home environment, many of the concepts are transferable to a commercial environment. The resource comprises:

- a teachers manual
- a set of 26 student guides
- seven posters
- the video 'A case for Con Tamination'.

The *Food safety matters* website <http://www.foodsafetymatters.gov.au> completes the resource.

The first edition of the *Food safety matters* resource was developed and funded by Queensland Health. Funding by the Commonwealth Department of Health and Ageing has enabled the original resource to be revised and additional supporting materials to be developed. Courtesy of the Commonwealth Government, a copy of the *Food safety matters* resource has been distributed to all secondary schools in Australia and members of the Home Economics Institute of Australia (HEIA).

The second edition of *Food safety matters* was developed by Queensland Health in partnership with the HEIA and the Commonwealth Department of Health and Ageing. A reference group of education, food safety and health professionals provided valuable input into the resource. Some information in this student guide is based upon *An Introduction to Food Hygiene*, Darling Downs Public Health Unit, Queensland Health, 1995.

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A guide to the safe handling of food

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