

Food Storage and Safety

English Literacy level

Pre-certificate level 1 (Basic Learners)

Background information

Community consultation highlighted many questions around the purchase and storage of food, especially fresh foods. For some new arrivals storing fresh foods is totally new, since fresh foods like, meat, fruit and vegetables used to be bought and consumed daily. Concepts such as refrigeration, freezing and long term storage of dry foods are all new concepts.

Also see copies from 'Easing the Transition', pp. 93-96, "How fruit and vegetables are stored in Australia".

Objectives

Language Objectives

At the end of the sessions the student will be able to:

- verbalise the English words around food storage

Food and Nutrition Objectives

At the end of the sessions the students will be able to:

- sort foods into foods that need refrigeration, freezing or dry storage

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Competencies	Activities	Resources
vocabulary	<ul style="list-style-type: none"> • Teacher practises verbalising new words with class, using the food cards • Teacher demonstrates activity where different foods are sorted into its appropriate storage type (refrigeration, freezing, dry storage). Storage food cards and selection of food cards. Small group work or pair work where above activity is repeated amongst students • Once foods have been sorted into food storage type, complete worksheet, where the name of the food is written next to appropriate food storage. 	<ul style="list-style-type: none"> • laminated food cards around food storage • food cards • food storage worksheet