



HPE3 Barbecue and storing food safely outside

This classroom-based module encourages students and teachers to discuss the safe preparation and handling of food for a barbecue.

Health and Physical Education teacher's lesson plan **Suitable for teaching at most secondary school years or levels**

Barbecue and storing food safely outside

How to use this module

Photocopy required numbers of the module. Distribute to students, invite them to choose their characters and then either individually or in groups act out the roleplay and work through the discussion and activities. Use as a class lesson or within your teaching plan.

Lesson duration

One-two class lessons depending on objectives.

Achievement objectives

Investigate and practise safety procedures and strategies to minimise risk and to manage risk situations - for example the safe preparation and storage of food for a barbecue.

Characters

Students perform characters who are preparing a barbecue. A discussion is generated about the safety and hygiene of the food. Students One, Two, Three, Four, Five, Six and Seven.

Assessment

- Students have an understanding of food safety procedures and strategies to minimise situations of risk.

Note

ActUp modules are fictional works. Any similarity or reference to actual events or places or products or persons, living or dead, is entirely coincidental and not intended.

Health and Physical Education

STUDENTS ONE TO SIX HAVE GATHERED FOR A BARBECUE. TO ONE SIDE IS A BAG OF RAW CHICKEN AND A BAG OF RAW STEAK. A BAG OF SALAD SITS UNDER THE RAW CHICKEN.

ONE Barbecues are the best.

THREE Too right.

FOUR Lots of food.

FIVE Plenty of sun.

SIX Lots of meat.

TWO LOOKS AT THE RAW CHICKEN IN A BAG IN THE SUN

TWO What's that?

ONE Chicken.

THREE Someone's bought heaps of chicken.

ONE I love chicken.

THREE (PICKS UP THE BAG) It's warm already. The plastic bag's been sitting in the sun all day. It won't need much cooking then.

TWO I'm not sure about that.

FIVE LOOKS AT THE RAW STEAK SITTING IN A BAG IN THE SUN

FIVE Someone's brought steak too.

SIX (PICKS UP THE BAG) The steaks look half cooked as well. One side all nice and brown, the other side is raw and bloody though. We'll have to cook that side.

FIVE Perhaps it's marinade.

SIX Could be. If marinating means leaving it out in the sun.

FIVE Marinated or not, the more they are cooked the less we have to do.

TWO I'm not sure about that.

STUDENT SEVEN ENTERS

SEVEN Where have you all been?

TWO What do you mean?

SEVEN I turned up at 12'o clock for the barbecue.

ONE Didn't you get the message?

Student worksheet Discussion and activities

Students perform the play then work through some or all of the following discussion and activities, either individually or in groups.

Discussion

1. Where do you usually have a barbecue or picnic? What does this mean for safe food handling and preparation methods?

2. Student One picks up a bag of raw chicken that's been in the sun all day. How important is safe and hygienic handling of food? Why?

3. Why should chicken and meats be well cooked? Should cooked food be stored with raw food? Why?

4. Student Four says "Throw the food out that looks unsafe." Do you agree? Why?
