

Beavers Cook Badge

Find Out About Why Being Clean In The Kitchen Is Important

Bad Chef, Good Chef®

By Samantha Eagle

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Requests for permission or further information should be addressed to Samantha Eagle,
sameagle@easierscouting.com

Published by Samantha Eagle
Email: sameagle@easierscouting.com

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Overview

For this task your group will play a quick game called 'Bad Chef, Good Chef' this will help them learn about how a chef practises hygiene in the kitchen.

Preparation Before The Meeting

1. Make two signs – use large pieces of paper and using a marker pen write 'Good Chef' on one and 'Bad Chef' on the other
2. Print and cut out the question cards found on the following page

Materials Needed

- See '*Preparation Before The Meeting*'
- Question cards
- Chef's treat snacks for after the game

Preparation At The Meeting

1. Setup a 'Good Chef' and 'Bad Chef' station - one at one end of your room and the other at the other end

Directions/Leader Speak

1. **Speak** - The next task you need to complete for your 'Cook' badge is to find out why being clean in the kitchen is important. Can anyone tell why they think it's important?
2. **Direction** - Take answers praise and reiterate a version of the following...
3. **Speak** - That's great yes, you're correct. The major reason that you should always take care to be clean in the kitchen is that you could get food poisoning or worst still give someone else food poisoning.
4. **Speak** - There are 3 important things you should always do before you start cooking...
 1. Make sure your hands are clean
 2. Make sure all your cooking surfaces are clean
 3. And make sure any tools you use for prepping and cooking your meals are thoroughly cleaned.
5. **Speak** - We're going to play a fun game now called 'Good Chef', Bad Chef! The teams with the most points will be the Good Chefs!
6. **Speak** - I want you to get into teams of 3. I will ask each team a question about kitchen hygiene.
 - a. If you get the answer correct, I want you to run to the Good Chef Station and **pretend to wash your hands then shout 'Yum, Yum'**.
 - b. If you get it wrong, I want you to run to the Bad Chef station and there you have to pretend to be sick and shout '**This Food Is Bad**'
7. **Direction** - Once all teams have answered a question get them to run back to you and ask the second question

8. **Action** - Record a point for each correct answer
9. **Speak** - Okay here's the first question to the first team
10. **Direction** - You want each team to answer about 3 questions. If you have a large group and you get to the end of the questions repeat them. This will help to reinforce the information for them
11. **Direction** - Once you've finished have a little snack ready as a Chef's treat and tell them some 'Chef Jokes!

Chef Jokes

Why did the cookie go to the doctor?
Because it felt crummy!

Why do bananas never feel lonely?
Because they hang out in bunches!

What did the spaghetti say to the meatball?
Pasta la vista, baby!

Why did the tomato turn red?
Because it saw the salad dressing!

What do you call cheese that isn't yours?
Nacho cheese!

Why did the chef quit?
Because he couldn't make enough dough!

Why was the mushroom invited to every party?
Because he's a fun-gi!

Before chef's touch food, they should wash and dry their hands. What's the best thing to use on their hands... a) Cold water b) Warm water c) Warm water and soap Ans: c. Warm water and soap	When chefs prepare food, they may touch something that means they should wash their hands again. What do you think this could be? The answer begins with the letter 'B' Ans: A Bin
When chefs prepare food, they may go somewhere that means they should wash their hands again. Where do you think this is? The answer begins with the letter 'T' Ans: The Toilet	When chefs prepare food, they should wash their hands again if they had to blow their what? The answer begins with the letter 'N' Ans: Nose
What should chefs always do after touching raw meat or chicken? Ans: Wash their hands	Before preparing food what should chefs wash their worktop with? a) Cold water b) Warm water c) Hot soapy water Ans: c. Hot soapy water
Why do you think it's important for chefs to change their dishcloths and tea towels regularly. a) They won't dry anything b) To stop germs c) It doesn't feel nice Ans: b. To stop germs	Why do you think chefs make sure they let their towels dry before using them again? a) To stop germs b) It won't dry anything c) It doesn't feel nice Ans: a. To stop germs
When chefs store Raw Meat, Salad and Fruit which one should be kept separate? Ans: Meat	It's important for chefs to use separate chopping boards for raw food and cooked food why do you think this is? a) The cooked food could smell funny b) It stops contamination (food poisoning) c) The cooked food won't taste very nice Ans: b.
What shelf in the fridge do you think chefs should store raw meat? a) Top b) Bottom Ans: Bottom. Tell them why... <i>so nothing drips on other foods</i>	If a chef is ill with diarrhoea or vomiting, should they prepare foods for others? a) Yes b) No Ans: b. No

If you go camping, where do you think you should store your meat? a) In a bag on the floor b) In a cool box with the lid locked c) In airtight containers Ans: b.	Is it true or false that food-poisoning bacteria can grow in frozen food while it is thawing? a) True b) False Ans: a. True
Why should you keep defrosted food in the fridge until it is ready to be cooked? a) It may start to smell b) Bacteria can grow while it is thawing Ans: b.	To avoid food poisoning is it true or false that raw food should never be refrozen once thawed? a) True b) False Ans: a. True