

Food Safety and Proper Storage - Informative Writing

* Select **3** topics to write about and **delete the topics you are not writing about.**

Fresh Fruits and Vegetables <ul style="list-style-type: none">● Optimal temperature range● Recommended storage containers or packaging● Shelf life and expiration dates● Tips for preventing cross contamination	●
Dry Goods <ul style="list-style-type: none">● Optimal temperature range:● Recommended storage containers or packaging:● Shelf life and expiration dates:● Tips for maintaining freshness:	Canned and Packaged Foods <ul style="list-style-type: none">●
Leftovers and Prepared Meals <ul style="list-style-type: none">●	Labelling and Organization <ul style="list-style-type: none">● Importance of proper labelling:● Tips for organising stored food:● First-in-first-out (FIFO) method:

Use these links to find information :

- [Kiddle](#)
- [Google](#)
- [NY Times](#)
- [Twinkl](#) article
- [Food safety](#) UK
- [Food safety for kids](#)

Put your research into this table :

<p>Labelling children typically entails using an adjective to describe a child's character, behaviour or appearance. For example, one may say, "He is too shy. She is bossy. He won't try that. She is a leader.</p>	<p>Food Safety</p>	<p>Labelling and Organization</p>
<p>Information :</p>	<p>Source :</p>	<p>Topic :</p>
<p>Cleaning fruits makes the fruits nice so all of the germs can come off from other people's hands and cleaning your vegetables will make it nice and fresh before you cook it and it will be nice and fresh to eat and make sure you clean your fruits to any fruit.</p>	<p>Countdown</p>	<p>Fruits and Vegetables</p>
<p>Cover leftovers, wrap them in airtight packaging, or seal them in storage containers. These practices help keep bacteria out, retain moisture, and prevent leftovers from picking up odours from other food in the refrigerator. Immediately refrigerate or freeze the wrapped leftovers for rapid cooling.</p>	<p>USDA</p>	<p>Leftovers</p>

Use your research above to start writing your article :

<p>Topic 1 : Fresh fruit and vegetables</p>
<p>Fresh fruit means like when fruit are nice to eat and and make sure yo wash your fruit because many people has touch it and vegetables clean that to so nce to cook and taste good.</p>

Topic 2 : Leftovers and prepared food

Leftovers its like when you got food on wednesday and and you put it in your fridge and you left it there on saturday and prepared food is like when all of you food is at he right spot and closer to eat.

Labelling and Organization

Its when kids be bad and play games but they have to do work but still play and the teacher fine out and the kid has to sit in the corner and stay in for morning tea.

Conclusion : Summarise the key takeaways and emphasise the importance of following proper food storage practices for food safety.