

Participate in safe food-handling practices

Use *Cambridge* textbook unit 12 to define the following key terms:

Cleaning and sanitising	
Contaminate	
Critical control points (CCPs)	
Cross contaminaton	
Danger zone	
Food-handling practices	
Food hazards	
Food safety monitoring	

Food safety program	
Hazard Analysis and Critical Control Points (HACCP)	
Policy and procedures	
Safe and hygienic work practices	
Single-use items	