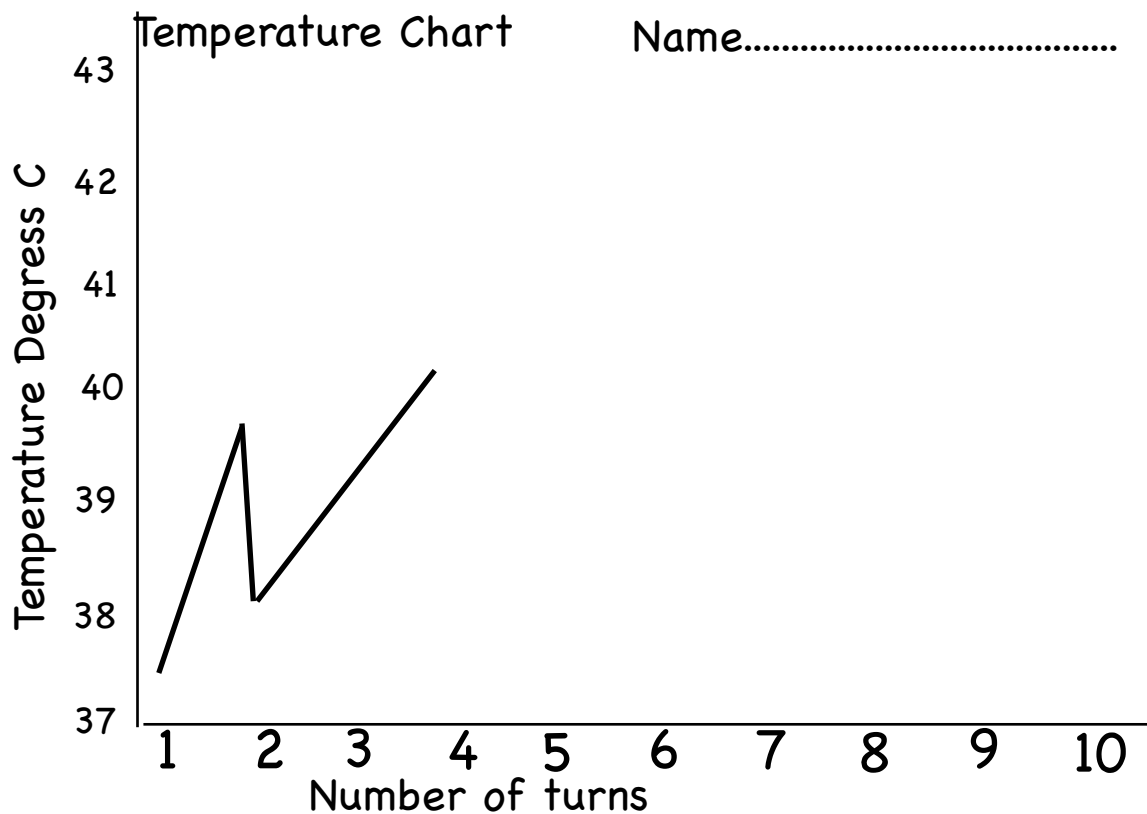


Queasy Tum

Pick a card.
Will your
temperature go UP
or DOWN?

Picking your pimples while
cooking in a cafe.



Covering cuts and sores with
waterproof dressings which
are changed regularly.

Eating a can
of tomatoes
where the can
has blown.



Queasy Tum

Developed by Karen Ford and Stuart Scott in the early 1980s. Better cards (text and pictures) can of course be produced by pupils researching more information. For the sorting activity you may want to reduce the number of cards or share them between groups, but the game works best with all the cards.

Webaddress: <http://www.collaborativelearning.org/queasytum.pdf>

Last updated 3rd May 2021

Collaborative Learning = Oracy in Curriculum Context
makes challenging curriculum accessible.
improves social relations in the classroom.
provides scaffolding for exploratory talk.

If you don't get the chance to talk something through with others, you won't be able to write about it later confidently!

If you can persuade students to do something simple and playful together they will later jointly attempt something more difficult and challenging.

Good for all pupils!
Vital for EAL pupils!

**Basic principles behind our talk for learning activities:
Oracy in curriculum contexts!**

Build on children's own prior knowledge.
Move from concrete to abstract.
Ensure everyone works with everyone else.
Extend social language towards curriculum language.
Provide motivating ways to go over the same knowledge more than once.

COLLABORATIVE LEARNING PROJECT

Project Director: Stuart Scott

We support a network of teaching professionals to develop and disseminate accessible talk-for-learning activities in all subject areas and for all ages.

17, Barford Street, Islington, London N1 0QB UK Phone: 0044 (0)20 7226 8885

Website: <http://www.collaborativelearning.org>

<http://www.collaborativelearning.org/queasytum.pdf>

Queasy Tum

Read your set of cards carefully and divide them into three piles:

Things likely to give you food poisoning - vomiting, stomach pain, temperature.

Things likely to prevent food poisoning

Things that won't give you food poisoning but won't prevent it either.

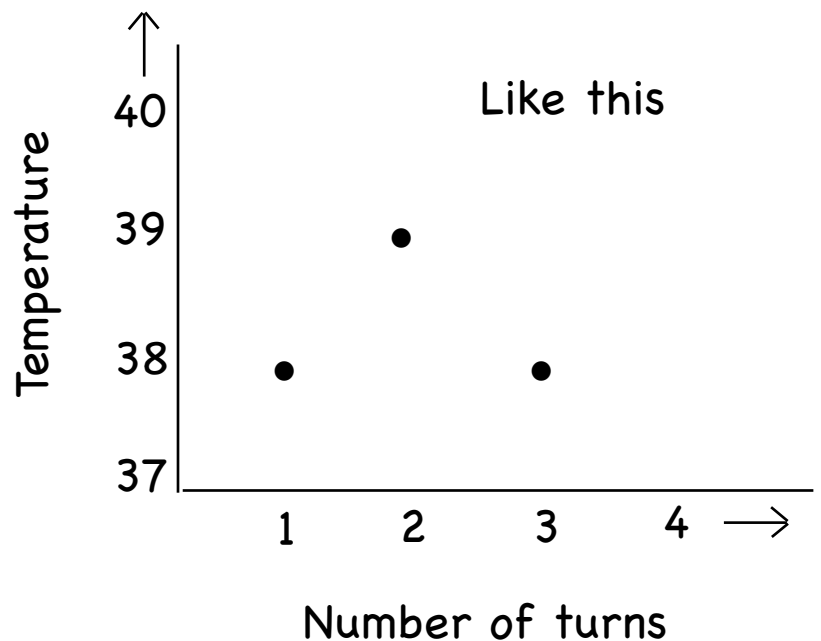
Place any cards you are unsure of or disagree about to one side to discuss with other groups.

How to play "Queasy Tum"

Two, three or four can play.

1. Shuffle all the cards together.
2. Cut them and place them face down.
3. Everyone has a temperature chart; write your name on it.
4. Take turns to pick a card from the top of the pile. You have ten turns each.
5. Winner is person with lowest temperature at the end of ten turns.

If the card has something on it that will give you food poisoning, your temperature goes up one degree. Plot it on you chart for turn No 1



If the card has something on it that prevents food poisoning, your temperature goes down one degree. But remember it can't go below 37 degrees!

If there is nothing good nor bad on the card then your temperature stays the same. If your temperature goes above 43 you are out of the game.

Temperature Chart

Name.....

43	
42	
41	
40	
39	
38	
37	

Temperature Degrees C

1	2	3	4	5	6	7	8	9	10
---	---	---	---	---	---	---	---	---	----

Number of turns

Temperature Chart

Name.....

43	
42	
41	
40	
39	
38	
37	

Temperature Degrees C

1	2	3	4	5	6	7	8	9	10
---	---	---	---	---	---	---	---	---	----

Number of turns

Temperature Chart

Name.....

43	
42	
41	
40	
39	
38	
37	

Temperature Degrees C

1	2	3	4	5	6	7	8	9	10
---	---	---	---	---	---	---	---	---	----

Number of turns

Temperature Chart

Name.....

43	
42	
41	
40	
39	
38	
37	

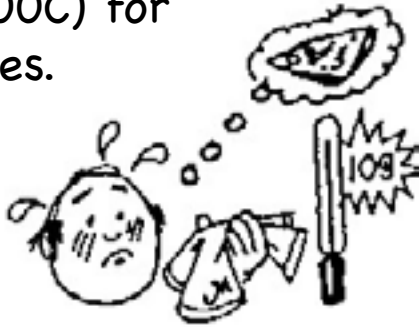
Temperature Degrees C

1	2	3	4	5	6	7	8	9	10
---	---	---	---	---	---	---	---	---	----

Number of turns

Queasy Tum cards

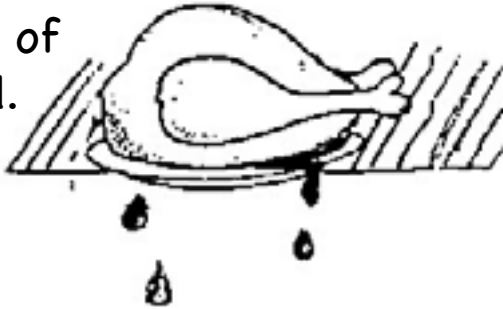
The pizza is warmed on Gas Mark 1 (100C) for five minutes.



There are six large blue bottle flies in the kitchen.



The raw chicken is at the top of the fridge and dripping blood on the rest of the food.



The food processor is used for raw steak and then for cooked chicken livers.



The custard is kept hot in the school canteen for two and a half hours.



The chef uses the cooking spoon to taste the vegetable stew and then puts it back in the pot.



Eating a can of tomatoes where the can has blown.



The take-away meal has gone cold and is reheated at home.

Queasy Tum cards

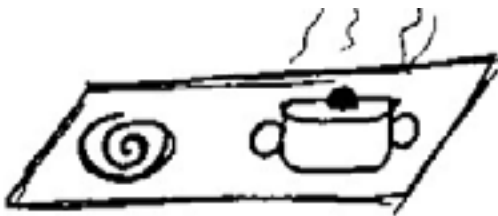
Using the same knives for raw and cooked food.



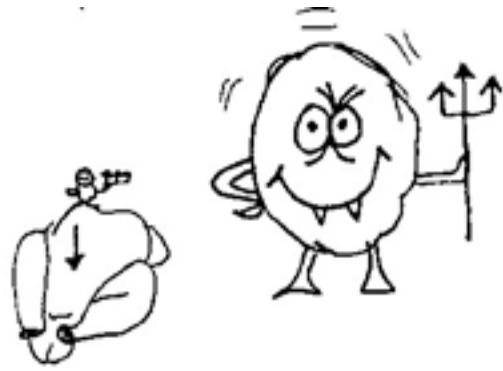
Combing your hair in the kitchen.



Leaving a casserole to cool down on the stove before freezing it.



Roasting a frozen chicken.



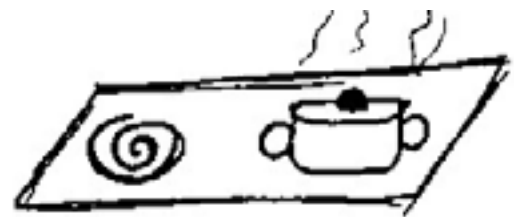
Using the same towel for ten days.



Refreezing melted ice cream.



Using a wooden chopping board to dice meat and then slice vegetables for a salad.



Boiling the same stock up every day for a week.

Queasy Tum cards

Picking your pimples while cooking in a cafe.



Eating duck eggs with droppings on the shell.



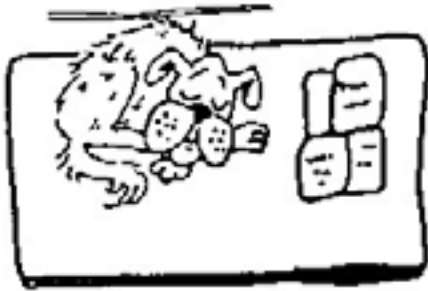
Whitlows on the fingers.



Not washing your hands after visiting the toilet.



Dog in the grocery shop.



Using chipped plates and cracked glasses.



Cooked meats next to raw meats in the butcher's shop.

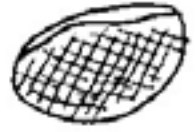
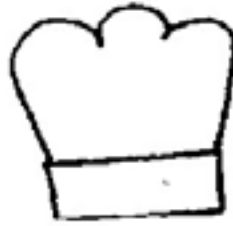
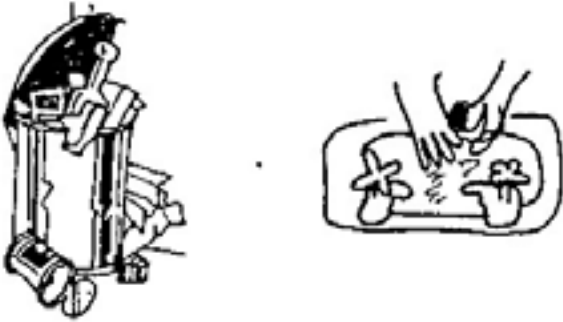


Carrying but not suffering from typhoid.



Queasy Tum cards

Washing hands after handling refuse.



Covering hair with a net or hat.



Covering cuts and sores with waterproof dressings which are changed regularly.



Removing jewellery before cooking.



Waiting staff pick up cups by their handles and glasses by their stems.



Keeping pet food away from human food.

Thawing all frozen meats completely before cooking.



Cooking food thoroughly.

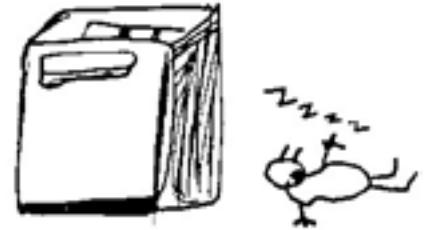


Queasy Tum cards

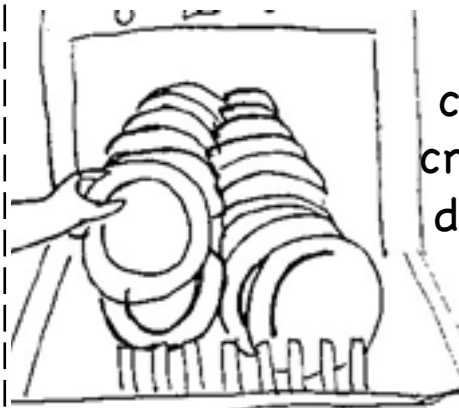
Serving food as soon as possible and not keeping it for long periods.



Maintaining the temperature of the refrigerator between 1 and 4 degrees C.



Using hot water and a hypochlorite cleaning fluid to clean the floor.

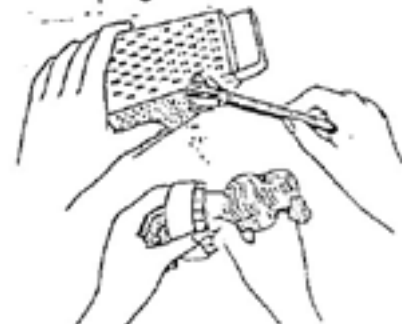


Washing cutlery and crockery in a dishwashing machine.



Serving food cold or piping hot.

Keeping all utensils and equipment clean.



Having high standards of personal cleanliness.



Cleaning out refuse buckets and bins daily with either detergent or disinfectant.



Queasy Tum cards

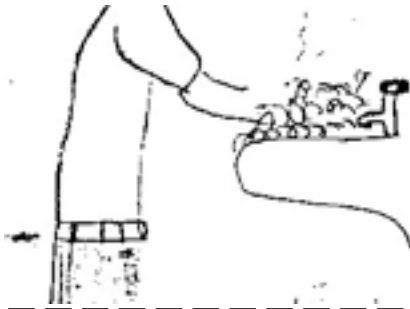
Mice are kept out of the kitchen and serving areas.



Food in the fridge is kept covered.



Hands are washed after using a handkerchief or tissue in the kitchen.

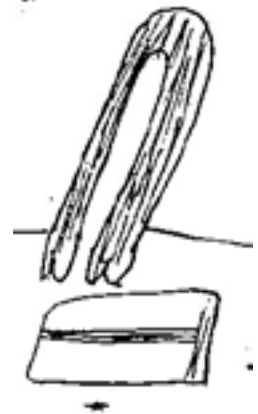


Butcher changes overall every day.

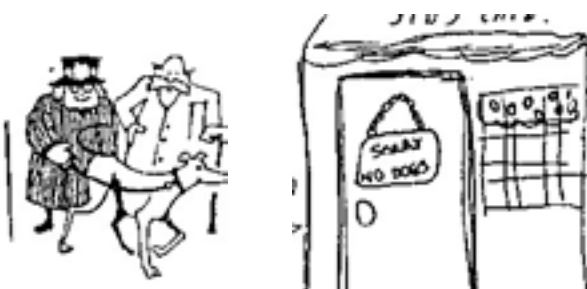


The cooked meats and cheese counters in the supermarket are kept clean and surfaces are wiped daily.

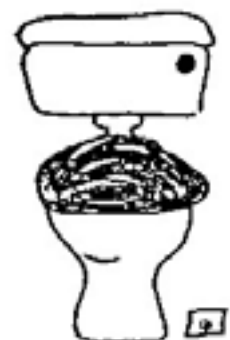
Sales assistants use tongs or rubber gloves when handling food.



Cafe door has a "NO DOGS" sign.



Washing hands after visiting the toilet.



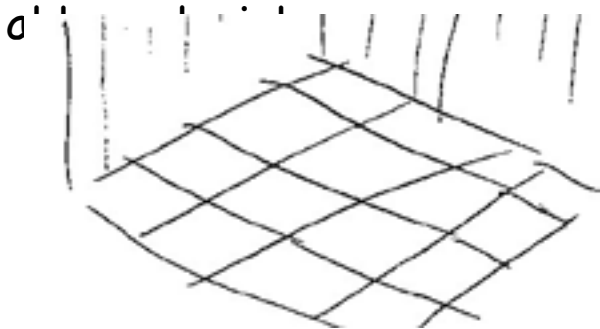
Queasy Tum cards

A first aid box is kept in the kitchen.



There is strong lighting in the kitchen.

The floors and walls are made of hard wearing, easily wash-



Fridge is washed with a solution of sodium bicarbonate.



Dishes are rinsed to remove traces of detergent after washing up.



Opened cans of beans etc. are kept in the fridge.



Using dried milk after a year.



Keeping the kitchen tidy and well organised.

