

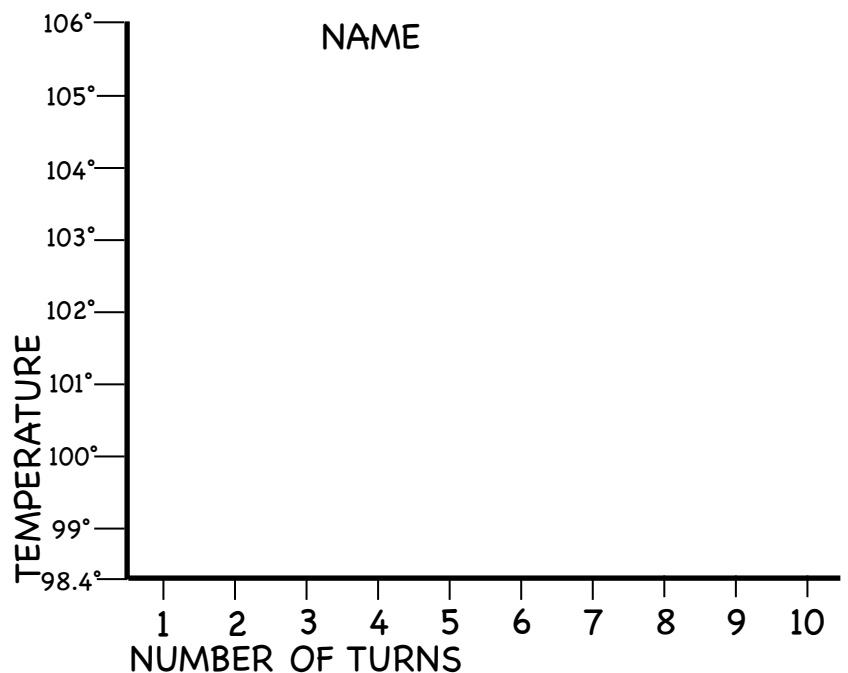
Queasy Tum

Will it make you ill or is it just not very nice? Sorting board and game on dangers in food preparation.

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



The cook uses a tin of tomatoes that has blown.



Will your temperature go up or down? Play the game and see whether you survive!

Queasy Tum

Mined from our archive! Originally developed in the 1980s with Karen Ford, this activity still promotes very lively discussion around hygiene and good practice with food. Original photos scanned. If any of your children like drawing, please ask them to send us their drawings.

Last updated 20th July 2017

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

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

Basic principles:

1. Build on prior knowledge.
2. Move from concrete to abstract.
3. Ensure everyone works with everyone else.
4. Extend social language into curriculum language.
5. 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>

Queasy Tum

Sorting Board

You have some cards. Some of them show things that might lead to you getting food poisoning. Some of them show things that probably won't give you food poisoning. Some of them show things that are likely to help prevent you getting food poisoning.

Sort your cards into three piles.

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

Pile One

Pile Two

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

Pile Three

Things likely to prevent you getting food poisoning.

Now you are ready to play the Queasy Tum game.

Queasy Tum Game

Two, three or
four can play!

1. Pick up all the cards and shuffle them well.
2. Place them face down on the table.
3. Everyone takes a temperature graph and writes their name on it.
4. Take turns to pick a card from the top of the pile. Plot your temperature change on your graph. You have ten turns each.

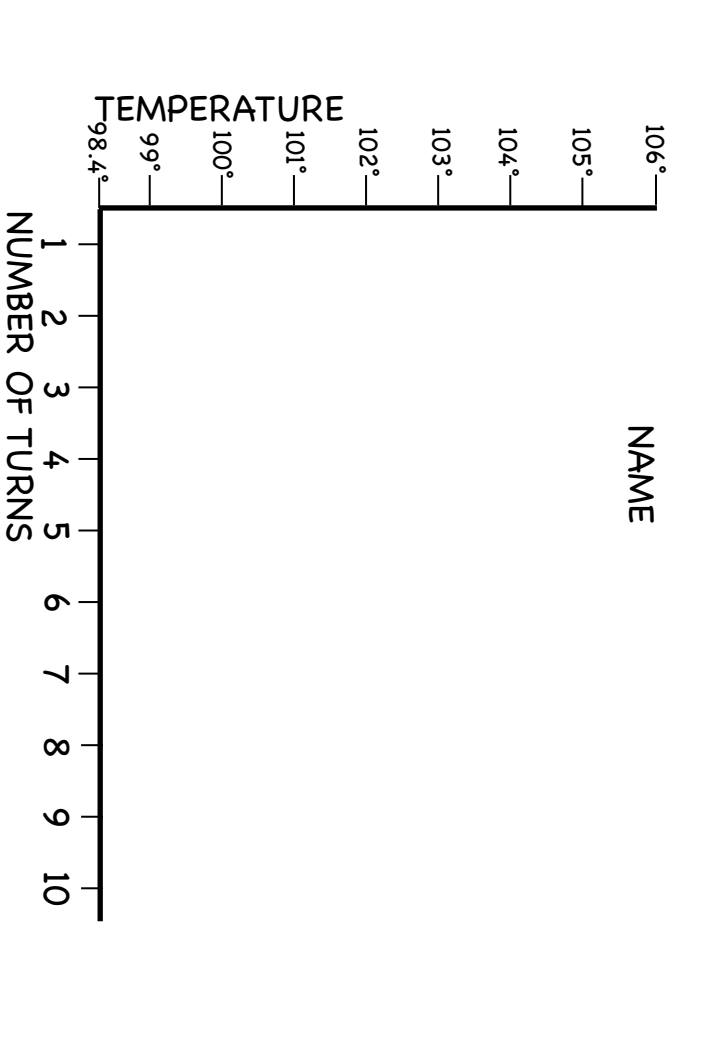
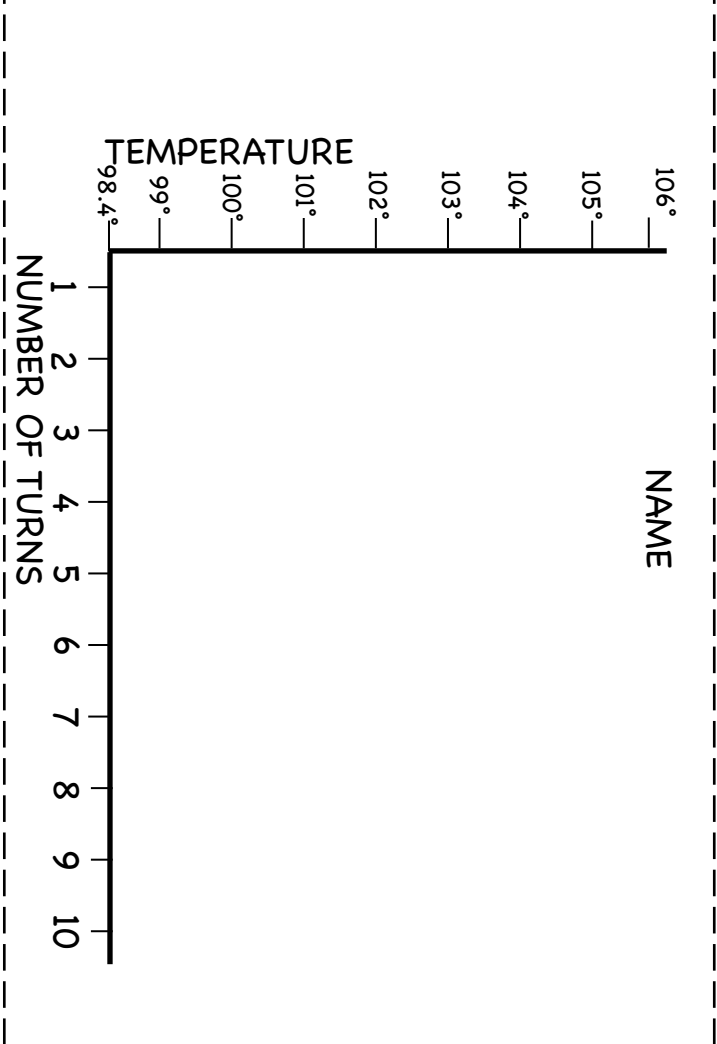
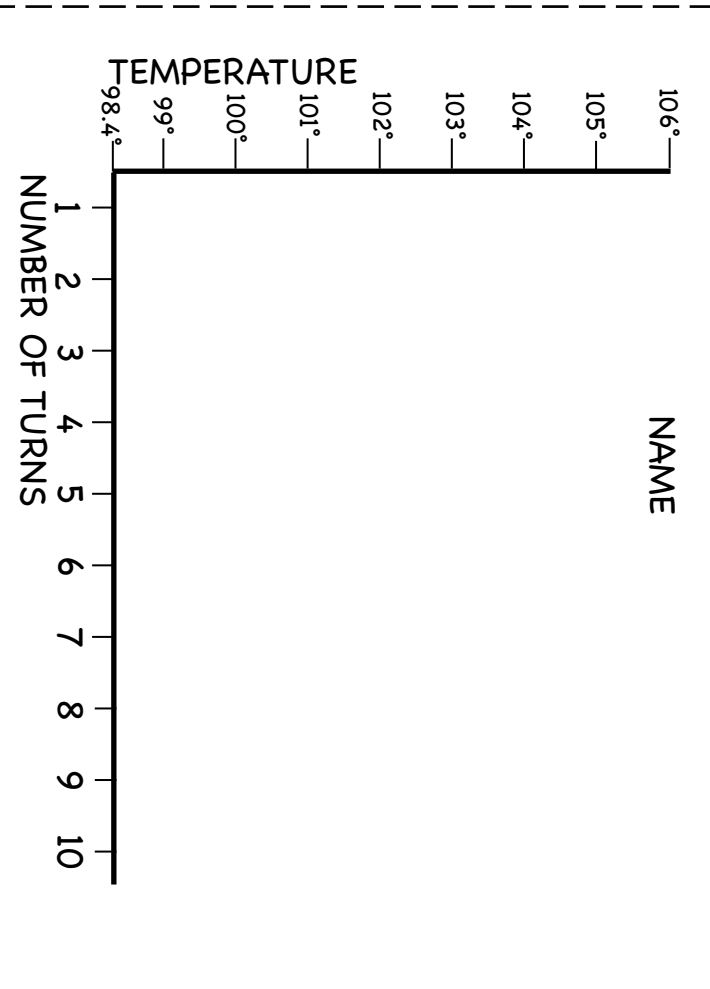
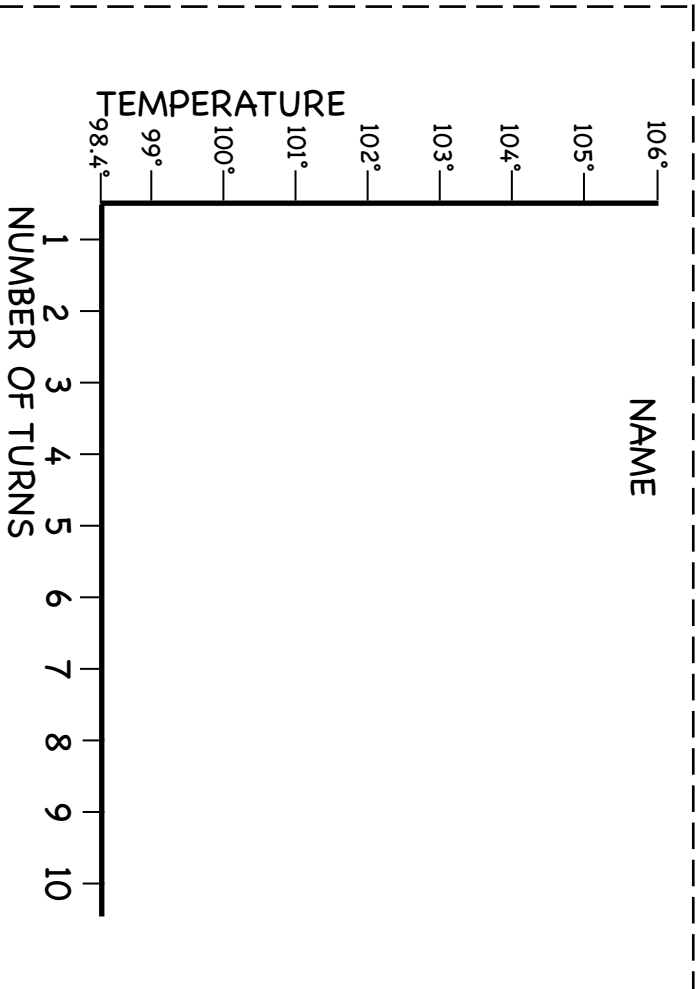
If the card has something on it that prevents food poisoning, your temperature goes down one degree. Remember that it cannot go below 98.4°F!

If the card has something on it that will give you food poisoning, your temperature goes up one degree. Plot it on your temperature card.

If the card has something on it that does not affect food poisoning then your temperature stays the same.

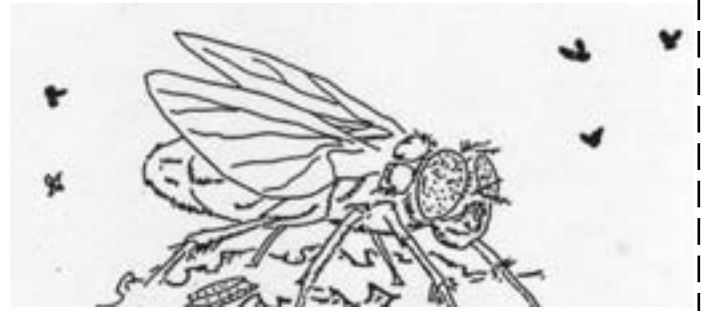
If your temperature goes above 106°F you are out of the game.

The winner is the person with the lowest temperature after ten turns each.

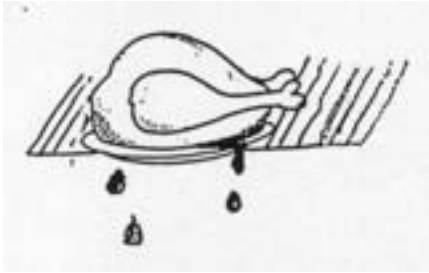




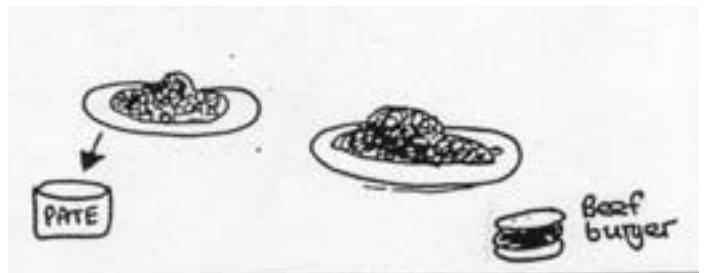
The shop bought pizza is warmed at Gas Mark 1 100C° for 5 minutes.



There are six large bluebottle flies in the kitchen.



The raw chicken is at the top of the fridge and dripping blood onto the the food underneath.



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



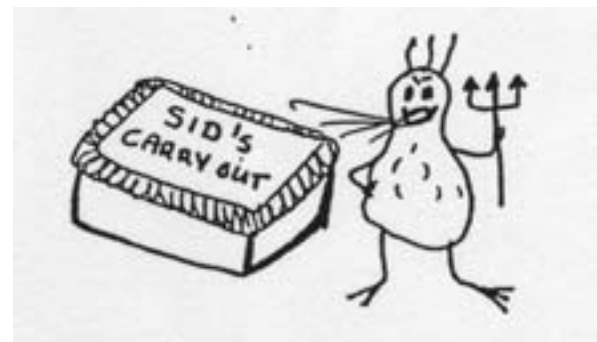
Custard is kept hot in the school canteen for two and a half hours.



The cook uses a wooden spoon to taste the vegetable stew and then uses it for stirring the stew.



The cook uses a tin of tomatoes that has blown.



The takeaway meal gets cold and is reheated at home.



You are picking your pimples while cooking in the cafe.



You eat duck eggs with droppings on the shell.



Waiter has whitlows on his fingers.



The manager did not wash his hands after visiting the toilet.



The grocer's dog is asleep in the shop.



The cafe has chipped plates and cracked glasses.



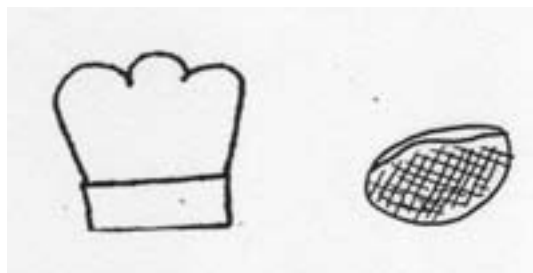
Cooked meat is next to raw meat in the butcher's shop.



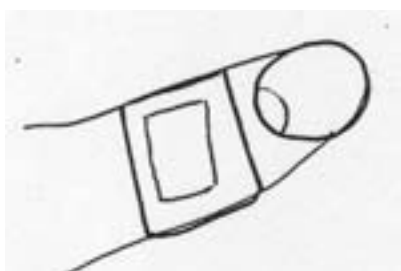
The milkman is a typhoid carrier but does not suffer from the disease.



Washing hands after handling refuse.



Cooks cover their hair with a paper hat or net.



Cooks cover cuts and sores with a waterproof dressing and change it regularly.



Cooks take off their jewellery before handling food.



Waiting staff hold cups by their handles and glasses by their stems.



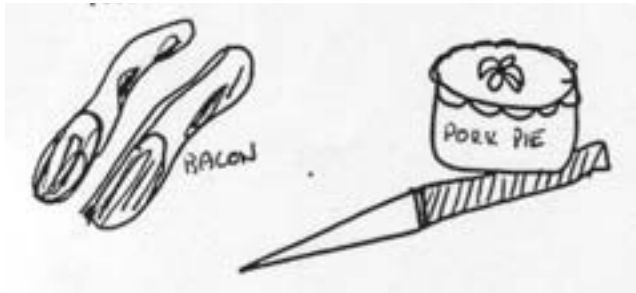
Pet food is not kept near human food.



You thaw frozen food thoroughly and completely before cooking it.



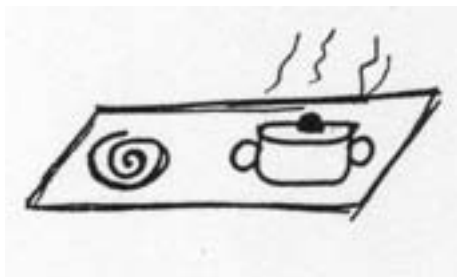
You cook food thoroughly.



You use the same knife for raw and cooked food.



You comb your hair in the kitchen.



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



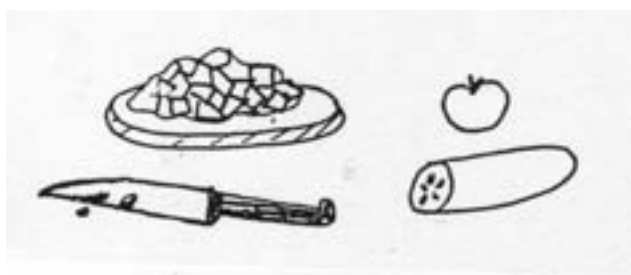
You roast a frozen chicken.



You use the same tea towel to dry dishes for ten days.



You refreeze thawed icecream.



You use a wooden chopping board to dice raw meat and then use it to slice vegetables for a salad.



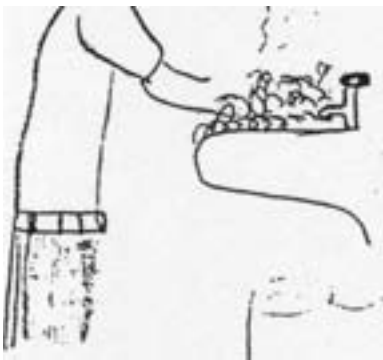
You heat up the same stock every day for a week.



You make sure that there are no mice in the kitchen and storage areas.



You cover food in the fridge.



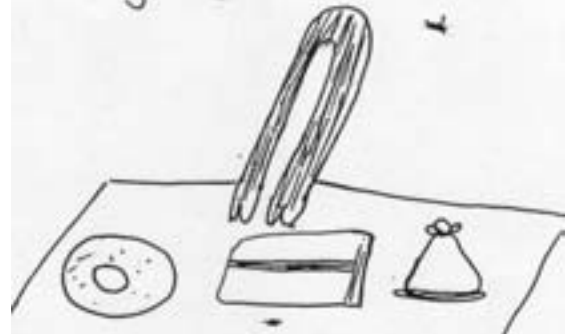
You wash your hands after using a handkerchief in the kitchen.



The butcher changes his overall every day.



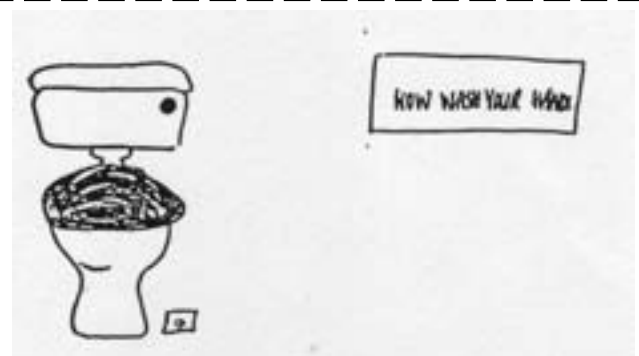
The surfaces in the cooked meat and cheese sections of the shop are cleaned daily.



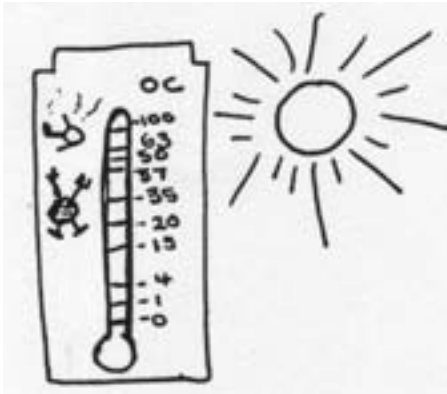
Sales assistants use tongs to pick up cakes and bread.



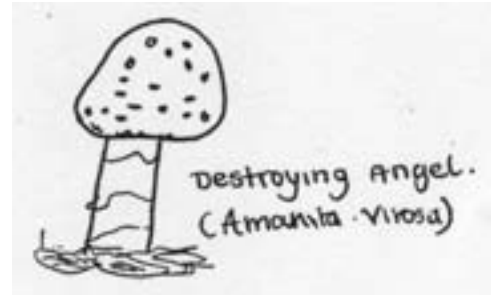
Sid does not allow dogs in his cafe.



You wash your hands after using the lavatory/toilet.



The temperature in the cafe kitchen is 30° C.



You pick a poisonous mushroom by mistake.



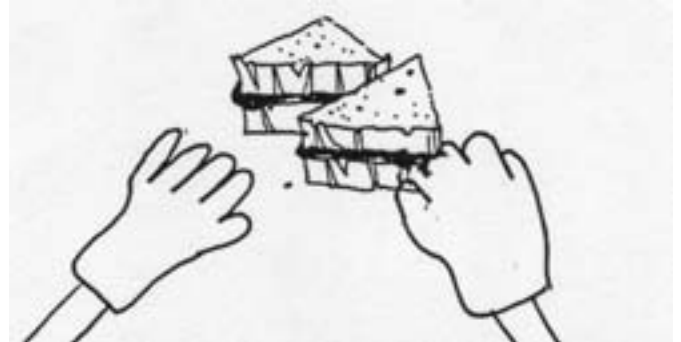
You eat steak tartare: raw minced steak and a raw egg.



The cook is smoking in the kitchen.



Jean is picking her nose while preparing food.

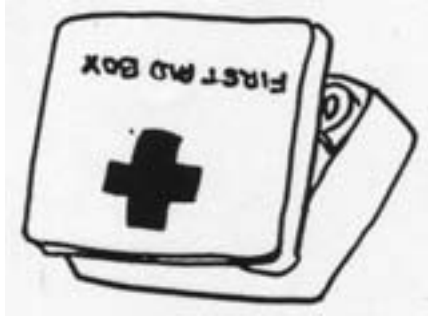


Sid wears rubber gloves when making sandwiches.

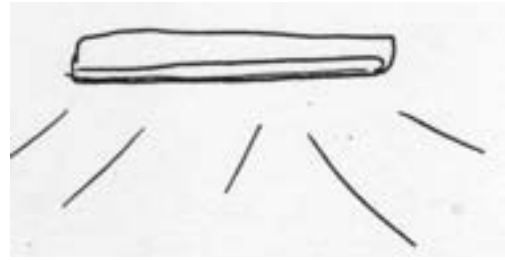
He is coughing over food.



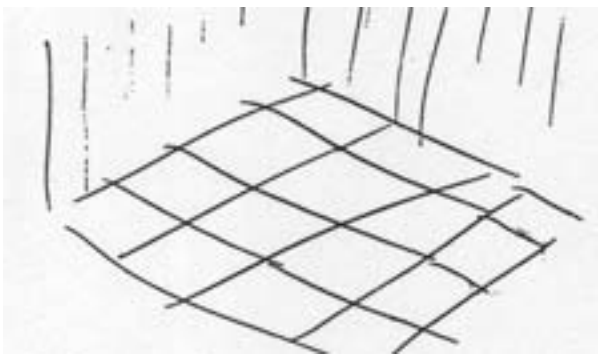
The cook is touching a boil on the back of his neck.



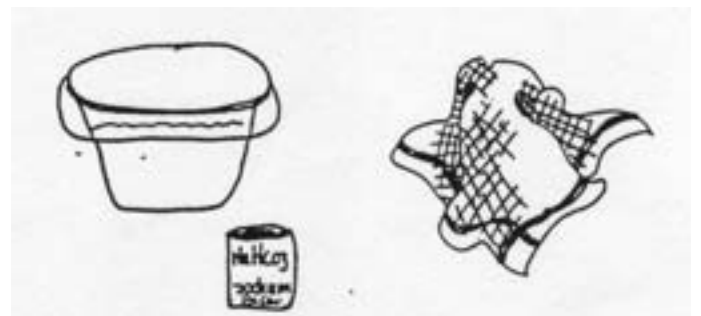
There is a first aid box in the kitchen.



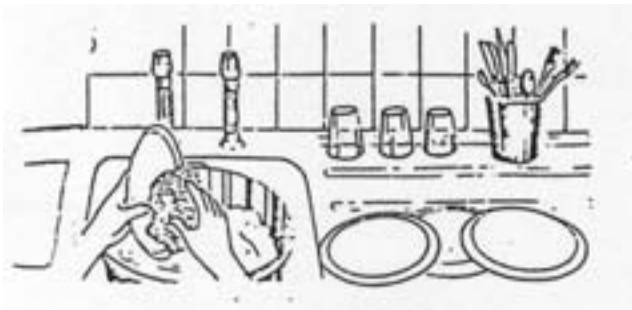
The lighting in the kitchen is bright.



The floors and walls are made of hard wearing material.



You clean the fridge with a solution of sodium bicarbonate.



Your dishes are rinsed to remove any traces of detergent when you wash up.



Sid puts open cans of baked beans in the refrigerator.



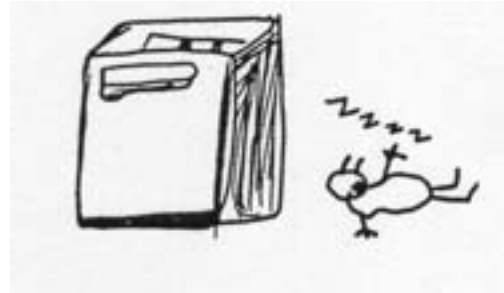
You mix up dried milk that is one year old.



Your kitchen is tidy and well organised.



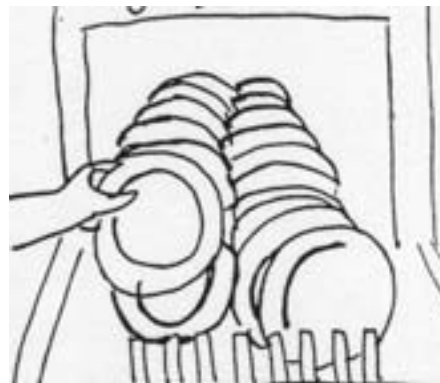
In your restaurant food is served as soon as possible. You never leave it keeping warm for a long time.



You check the temperature of the refrigerator. You keep it between 1°C and 4° C.



You use hot water and hypochlorite cleaning fluid on the floors.



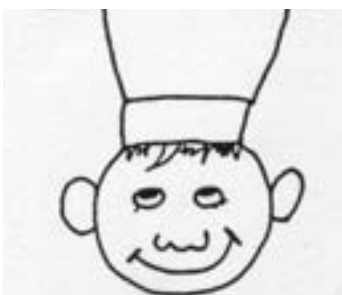
You wash dishes and cutlery in a dishwasher.



You either serve food cold or piping hot.



You keep all utensils and equipment clean.



You have high standards of personal hygiene.



You clean out refuse buckets and bins daily using disinfectant.