

# 7 Cs

Collect the suitable images and paste it to define the 7 Cs as per your understanding

There is a 7 Cs (Check, Clean, Cover, Cross contamination avoided, Cook, Cool, Consume) formula representing good food hygiene/ management practice. It is important to maintain food hygiene by following the seven Cs. That is, checking its manufacturing date, cleaning it before consumption, keeping food covered, avoiding cross contamination, cooking it right, cooling food to avoid bacterial growth and consuming it in a clean environment. Given below are 7 words starting with C. Now, guess and explain the meaning of each word by collecting the suitable food based images in the internet or real photographs. Real photographs fetch more marks.

Check - collect at least 4 images or take photos related to this C



Clean - collect at least 4 images or take photos related to this C



Cover - collect at least 4 images or take photos related to this C





Cross contamination avoid - collect at least 4 images or take photos related to this C



Cook - collect at least 4 images or take photos related to this C



Cool - collect at least 4 images or take photos related to this C





Consume - collect at least 4 images or take photos related to this C

