



Hospitality and Catering

Producing egg dishes

Lesson 2

Understand how to handle, store and produce various egg dishes by completing this course.





Storing eggs

- Eggs are best stored in a refrigerator between 1-5°C.
- Store on a shelf to prevent cross contamination.





Storing eggs

- They will last twice as long in the fridge, 3-6 weeks.



Storing eggs

- Keep raw eggs away from strong smells.
- They have porous shells and can absorb flavours.





Hygiene

Always wash hands after holding fresh whole eggs and preparing raw egg for dishes.

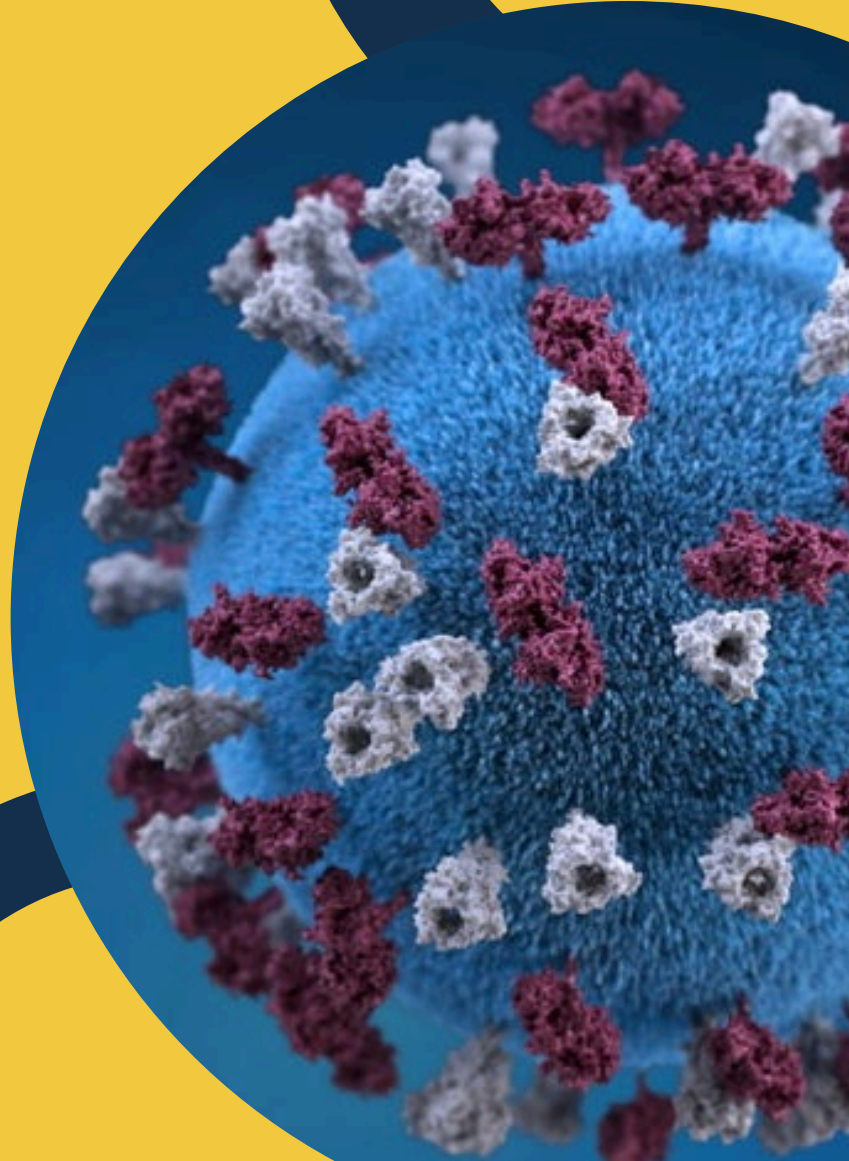




Hygiene

Chickens and eggs can be infected with 'salmonella' and cause severe food poisoning.

Salmonella is a bacteria.





Hygiene

Wash all kitchen utensils after using raw eggs.

Wash all surfaces that have been in contact with egg shells and raw egg.





Hygiene and safety

It is dangerous to eat raw egg.

Bacteria in the egg can cause food poisoning.

A red lion stamp printed on the egg indicates that the egg has been produced under the British Lion Code of Practice and improved food safety control have been used making the egg safer to eat raw.





Revision Activity 2

**What hygiene practices
should you follow when
using eggs?**