

## Guidance on food and food preparation for bake stalls

### **Legal Requirement**

Anyone who prepares food needs to make sure they follow good food hygiene practice to ensure that the food they serve is safe to eat. This is important as you have a “Duty of Care” for any person that consumes any food you have prepared.

**It should be noted that if you giveaway or sell food that causes people to become ill, you could be liable.**

### **Responsible Person**

Each Club/Society involved in the supply of any food must nominate an individual who accepts responsibility for the preparation and handling of food to ensure that the following guidelines in this document are followed.

### **Home baking**

Home baking should be safe to eat, as long as the people who make the products observe good food hygiene, and the products are stored and transported safely.

The following should be adhered to when preparing the food:

- It is recommended that only low risk foods are prepared, such as cakes and biscuits, sweets. Any high risk product containing raw egg, fresh cream should not be made.
- Always wash your hands before preparing food
- Make sure the surfaces, bowls, utensils, etc are clean
- Do not use raw egg in anything that will not be thoroughly cooked, such as icing or mousse.
- Keep cheesecakes and any cakes or desserts containing cream or butter icing out of the fridge for the shortest time possible. Do not leave them out at room temperature.
- Store and transport all products in a clean, sealable container, away from raw foods.
- Avoid handling the product .Use clean tongs or a cake slice to serve cakes.

### **Food Allergies:**

Some people have severe allergies to certain foods. Such allergies can be life threatening, even if the allergic person eats just a very tiny amount of the food. There must be someone on duty that knows or can find out about the ingredients of all the products that are available. Remember that this includes individual ingredients of all the foods. **Never guess.**

If you think someone is having an allergic reaction, ring University Central Service on the Extension – 4444 or 0141 330 4444, explain that you think they are having an allergic reaction and ask for assistance.