

# EVALUATION: KITCHEN SAFETY

Thank you for participating in the evaluation of Food Families. Your responses will help us to continually improve the Food Families program. Please note that your survey responses will be confidential.

Date: \_\_\_\_\_

1. Overall, how satisfied were you with the information and activities this week about kitchen safety?  
(Circle one of the options)

Very satisfied      Satisfied      Neutral      Dissatisfied      Very Dissatisfied

2. What was your favourite part of the Kitchen Safety module? Why?

3. What would you change about the Kitchen Safety module to make it better?

4. As a result of the information and activities provided this week, I know... (Check a box for each row)

	Strongly Agree	Agree	Neutral	Disagree	Strongly Disagree
The importance of following kitchen and food safety practices.					
The Core Four Practices of food safety.					
How to properly clean and sanitize my kitchen and tools.					
The proper hand washing techniques.					
How to cook food to make sure it is safe for eating.					
How to properly store food for it to stay safe for eating.					
How to safely cut a variety of foods, including meat and vegetables.					

5. The most important thing I learned today from the Kitchen Safety module was... (Complete the sentence in the space below)

6. With the information I learned today, I plan to... (Complete the sentence in the space below)

