

Start here.

(a) Prawns: kept frozen at  $-18^{\circ}\text{C}$  until cooking time. Defrosted in fridge. store beneath ready to eat foods.

Chicken:- Defrost in fridge.

- Keep frozen at  $-18^{\circ}\text{C}$

- store ~~above~~ below ready to eat foods

Milk: keep refrigerated after opened

Start here.

(b) workflow planning is beneficial for catering for a large venue or prepping and using high risk foods e.g prawns. It also minimises waste, creates procedures and standards for workers. Also creates unity as everyone knows what they are doing ~~and are~~ in the case of the chicken & prawn (high hazard foods) the right core temperature is already ~~there~~ <sup>indicated</sup>