

Table S1: National curriculum analysis for food hygiene and food safety education in seven European countries

	England	Hungary	Greece	France	Portugal	Spain	Denmark
Spoilage and contamination	14-18yrs Food safety (Spoilage and contamination)	10-12yrs Temperature dependence: Food safety rules, relationship of food spoilage with cooking, baking, cooling processes 14- 16yrs Relationship between life cycle of bacteria and food spoilage	16-18yrs Food microbiology and food poisoning >18yrs Food contamination, Biological-Chemical-Physical Hazards	11-18yrs Health education 11-14yrs Food contamination Food safety 15-18yrs Sanitary quality (microbial contamination) Food quality control Food safety	None reported	>17yrs Environmental protection	10-14yrs Food quality awareness 10-14yrs Food labelling
Microorganisms and enzymes	14 – 18yrs Microbiological food safety considerations when preparing, processing, storing, cooking and serving foods	12-15yrs Relationship between bacteria and food (e.g. yoghurt) 12-15yrs	16-18yrs Microorganisms causing food poisoning and how to avoid food poisoning	11-18yrs Health education 11-14yrs Microorganisms in food production and preservation	10-18yrs Different types of organisms 15-18yrs Food fermentation and enzymatic activity.	None reported	None reported

		Effect of biology on food industry and agriculture, Infections, epidemics, hygiene		15-18yrs Sanitary quality (microbial contamination) Food preservation Microbiological quality Prevent transmission of infectious agents	Microorganisms and food industry. 12-18yrs Human microbiota		
Buying storing and cooking food safely	14 – 18yrs Food safety – buying, storing and cooking food safely. Preparation and cooking techniques.	10 –12yrs Food preparation, preservation procedures, management of leftovers	Adult education – CPD Food preservation, and safety, preparing, packaging and dispensing food	11-18yrs Health education 15-18yrs Food transport, storage and conservation	15-18yrs How products are transported; how food is preserved Preservation Improvement and production of novel foods	>17yrs Elaboration of products, packaging	10-14yrs Cooking, food labelling
Personal hygiene	14 – 18yrs Personal hygiene, safe food handling practices	10-12yrs Rules of personal hygiene and hygiene of kitchen tools	>18yrs Personal health	11-18yrs Health education 11-14yrs Prevent contamination/infection (hygiene rules)	10-12yrs Healthy lifestyle Personal hygiene Body hygiene	None reported	None reported

				15-18yrs Prevent transmission of infectious agents Hand hygiene			
Keeping work areas clean	14 – 18yrs Health, safety and hygiene requirements in working area	10-12yrs Hygiene of kitchen tools	>18yrs Cleaning and Disinfection, Hygiene of Establishments and Equipment	11-18yrs Health education 11-14yrs Limit proliferation of pathogenic microorganisms (antiseptics) 15-18yrs Surface hygiene control Microbiological quality of surfaces Surface cleaning		None reported	None reported
Food storage and preservation	14 – 18yrs Stocking your store cupboard, fridge and freezer	12-15yrs Storage and preservation of food.	>18yrs Food preservation and safety	11-18yrs Health education 15-18yrs	15-18yrs Preservation, improvement and production of novel foods	None reported	None reported

	16-19yrs Storage rules.		Food storage and conservation	10-12yrs Recognise the importance of science and technology in the evolution of food products and their preservation	
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Note: Years shortened to yrs for age group of student