Name\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Period\_\_\_\_\_\_\_\_\_ Date:\_\_\_\_\_\_\_\_\_

It’s In the News

Foodborne Illness

Food poisoning is a common, yet distressing and sometimes life-threatening problem for millions of people in the U.S., and throughout the world. People infected with foodborne organisms may be symptom-free or may have symptoms ranging from mild intestinal discomfort to severe dehydration and bloody diarrhea. Depending on the type of infection, people can even die as a result of food poisoning.

For this assignment, you must locate and read a recent news story about a Foodborne illness outbreak. You may use a newspaper, magazine or website. There are several reputable sources including www.foodsafetynews.com. Print and attach a copy of the article and answer the following questions.

1. Name and date of publication and/or web address.
2. Where did this outbreak occur?
3. Which pathogen was responsible?
4. How many people did it affect?
5. What food was linked to this outbreak?
6. How many people got sick or died?
7. What was identified as the cause of this outbreak?
8. What was the response of the authorities?
9. What would have prevented this from happening?
10. Go to www.cdc.gov and search and read about the pathogen that cause the outbreak you read about. What are the typical causes, sources and symptoms of this pathogen?
11. Was this outbreak similar or different from the typical situation found at cdc.gov? Why or why not? In what ways?
12. What did you learn from this assignment?

Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Period:\_\_\_\_\_\_\_\_\_\_\_

**Plan a Menu Using a Grocery Store Ad**

Look through a grocery ad and plan 1 meal for you and your family. When you are planning, make sure that you take into account the dietary guidelines and MyPlate.



Meat-

Vegetable-

Fruit-

Dairy-

Bread-

Now, use the prices in the ad to figure out how much it would cost to buy these items.

Do you feel like you’re getting a lot of food for the amount of money you spent? Why/Why Not?

Why do you think people use the weekly ad to do their grocery shopping?

Total Price of Meal: \_\_\_\_\_\_\_\_\_\_\_

**\*\*Attach the ad you used to this worksheet\*\***

Name:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Period:\_\_\_\_\_\_\_\_

 **Ratatouille**

1. Why doesn’t Remy walk on his paws?

2. What spice is Remy looking for in the old lady’s kitchen?

3. After tasting, what did the cook do with the dirty spoon?

4. After the Chef, who is next in command? What is that person’s responsibility?

5. What is the saucier in charge of?

6. What are the commis?

7. After Gusteau told Remy he could fix the soup what did he do after turning up the heat on the stove?

8. What did he add to the soup?

9. Where does Linguini go to work out his problem at work?

10. According to Colette, why are there so few women in the kitchen?

11. After showing Linguini how to chop, what does she tell him to do?

12. How do you hold your arms in the kitchen? Why?

13. How can you tell a great bread?

14. How do you get the best produce?

15. Haute Cuisine is \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_.

16. What is a chef’s hat called?

17. What does Colette do when she first comes into work?

18. What is wrong with Linguini’s uniform?

19. How did the rats sanitize themselves in the kitchen?

20. What did the rats do before serving the plates?

21. What looks like it was in the ratatouille?

22. When went on the top of the baking dish?

23. What did Gusteau mean by everyone can cook?

**KEY**

1. So he paws wouldn’t get dirty

2. Saffron

3. Put it in a container

4. Sous Chef

 In charge when the Chef if gone

5. Sauces

6. Cook

7. Wash his hands

8. Stock, cream, garlic, leeks, thyme, salt

9. Walk-in

10. Haute Cuisine was built upon a hierarchy of rules created by stupid old men

11. Keep you station clean, or I will kill you

12. Keep your arms in, minimizes cuts, burns and keeps sleeves clean

13. By the sound

14. First pick of the day – grown it yourself or bribe a grower

15. Snooty

16. Toque

17. Sharpen her knives

18. Red tennis shoes

19. In the dish washer

20. Wipe the edges of the plates

21. Squash, Tomatoes, Tomato sauce

22. Parchment paper

23. Not everyone can become a great artist, but a great artist can come from anywhere.

**Lab Make-up Assignment**

I will give you an article to read from a magazine, book or web site. You assignment is to summarize the article. **In order to get full credit you must return the article with your summary.**

Your summary must be two pages, typed, double spaced, 1" margins all the way around, and #12 font.

No plagiarism. Watch your spelling, grammar and punctuation.

This is due within three school days receiving the makeup assignment. After three days you will receive a 20% dock. All reports are due prior to the end of the term.

**Restaurant Evaluation**

**Limit: 1 per term, Sit down restaurant, no receipt no credit**

Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_Period:\_\_\_\_\_\_\_\_\_ Visit Date: \_\_\_\_\_\_\_\_\_\_\_\_

Name of Restaurant: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Restaurant City: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Food Chain: \_\_\_\_\_ Private Owner: \_\_\_\_

Have you eaten at this restaurant before: Yes No Price range: $\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Menu arrangement: (what is offered)

First impression of decorations/orderliness/cleanliness: (check the bathroom)

First Impression of hostess/waiter/waitress: (courteous, friendly, smiling, appearance, hygiene, attitude, knowledge)

On a scale of 1-5, 5 being the best service; answer the following questions:

*Comment Below where appropriate:*

|  |  |
| --- | --- |
| You were greeted promptly | 1 2 3 4 5 |
| You received a friendly greeting | 1 2 3 4 5 |
| You were seated promptly | 1 2 3 4 5 |
| The waiting time was as long as they said or less | 1 2 3 4 5 |
| Your drinks came in a timely manner | 1 2 3 4 5 |
| Your appetizers were served in a timely manner (optional) | 1 2 3 4 5 |
| Your food was served in a timely manner | 1 2 3 4 5 |
| Your waiters’ attitude was friendly | 1 2 3 4 5 |
| Your waiters’ appearance was appropriate | 1 2 3 4 5 |
| Your food was hot and tasty | 1 2 3 4 5 |
| You enjoyed the atmosphere of the restaurant | 1 2 3 4 5 |
| Someone besides the waiter/waitress spoke to you | 1 2 3 4 5 |
| Who?? |
| Was your table clean and set correctly | 1 2 3 4 5 |
| You food matched the description on the menu | 1 2 3 4 5 |
| Your overall satisfaction with the restaurant was | 1 2 3 4 5 |
| Overall satisfaction of the restaurant of those with you | 1 2 3 4 5 |

*Please turn over*

Overall comments about the restaurant*: (At least 3)*

Suggestions of improvement for restaurant: *(At least 3)*

Name:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Period:\_\_\_\_\_\_\_\_\_\_

**Work Experience – Lab Make-Up**

If you work in Food Service, volunteer in the cafeteria or volunteer at a food bank you may fill this in and use it for lab make-up. If you are volunteering you must work for at least 1 hour.

|  |
| --- |
| Summary of what you did: |

|  |
| --- |
| Something new you learned: |

Supervisor’s Name:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Supervisor’s Phone Number:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Supervisor’s Signature:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_



Include one of the following:

 A picture of you at work

 A business card from the place you worked

 A letter or recommendation from your supervisor

Name:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Period:\_\_\_\_\_\_\_\_\_\_

**Cooking Class – Lab Make-Up**



There are lots of cooking classes available for you to attend. Some are free some aren’t. Williams Sonoma in Provo, Thanksgiving Point, Sur La Table in Salt Lake are a few options**. Please approve this with Becky before going.**

Class Name:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Teacher OK\_\_\_\_\_\_\_\_

Location:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

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

|  |
| --- |
| Summary of what you learned: |

Include one of the following:

 A picture of you in the class or of the food prepared in class

 A class schedule that includes the class you are attending

 A flyer or handout from the class

 Name:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Period:\_\_\_\_\_\_\_\_\_\_

**Cooking Show – Lab Make-Up**

Choose 2 different TV Shows that demonstrates culinary ability, like Chopped, Cutthroat Kitchen, Food Truck Face Off and so on (there are lots to choose from) . Fill out the following information about the shows below.

Name of Show:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Date:\_\_\_\_\_\_\_\_\_\_\_\_ Time:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Network:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

|  |
| --- |
| What did you learn in show number 1 |

|  |
| --- |
| What did you learn in show number 2 |
| Compare the two shows, which do you think did a better job sharing information and helping people learn about cooking? Which one did you prefer. |

|  |
| --- |
| Your job is to write a description about the show that is 2-4 sentences long. This should be written in a persuasive way that would make people want to watch the show.  |
| Show 1 |
| Show 2 |