Foods 1

Standard 1 Card

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

|  |  |  |  |
| --- | --- | --- | --- |
| **Date Assigned** | **Standard** | **Assignment/Activity** | **Score** |
|  |  | Safety and Sanitation Notes | No score |
|  |  | ServSafe Worksheet | \_\_\_/10 |
|  |  | Sanitization Experiment | \_\_\_/20 |
|  |  | Science of Cooking a Hamburger | \_\_\_/20 |
|  |  | Review Page | \_\_\_\_/15 |
|  |  | **Standard 1 SERVSAFE TEST:** must pass with at least an 80% | \_\_\_/40 |
|  |  | Safety Lab | \_\_\_/20 |

Vocabulary Words:

\*\*Be able to describe, identify and use each vocabulary word before the test\*\*

|  |  |  |
| --- | --- | --- |
| Objective 1:ProceduresAppliancesExtinguishRange (stove)Oven mittsEfficientObjective 2ContaminationChlorineAmmoniaToxicShockObjective 3HygieneFood handlingPoultryObjective 4SanitationSanitizingSolutionSurfacesCross-contaminationStaplesFood contact surfacesManufacturersUtensilsReady-to-eat | Objective 5Food-borne illnessesCharacteristicsContaminated foodsDigestiveBacteriaVirusesFungiPathogensMicrobesSusceptibleVulnerableUnpasteurizedSteam tablesBotulismE-coliHepatitis ASalmonellaStaphylococciFecal matterMucousNorovirusClostridium perfringensTime/temperature abused Campylobacter SPPYOPI’SPreventionMicroorganismsDate and time markingInternal food temperaturesTemperature Controls for Safety (TCS) HazardousShellfishCrustaceansVeal | Extra VocabPathogenSurfactantsBacteriaBinary fissionTemperaturesDanger zone: 41-135°Ground meats: 155°All poultry: 165°Reheated foods: 165°Seafood, solid cuts of meat: 145°Wash hands 20 seconds (10-15 seconds scrub) |