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\*\*

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| --- | --- | --- |
| Objective 1:  Procedures  Appliances  Extinguish  Range (stove)  Oven mitts  Efficient  Objective 2  Contamination  Chlorine  Ammonia  Toxic  Shock  Objective 3  Hygiene  Food handling  Poultry  Objective 4  Sanitation  Sanitizing  Solution  Surfaces  Cross-contamination  Staples  Food contact surfaces  Manufacturers  Utensils  Ready-to-eat | Objective 5  Food-borne illnesses  Characteristics  Contaminated foods  Digestive  Bacteria  Viruses  Fungi  Pathogens  Microbes  Susceptible  Vulnerable  Unpasteurized  Steam tables  Botulism  E-coli  Hepatitis A  Salmonella  Staphylococci  Fecal matter  Mucous  Norovirus  Clostridium perfringens  Time/temperature abused  Campylobacter SPP  YOPI’S  Prevention  Microorganisms  Date and time marking  Internal food temperatures  Temperature Controls for  Safety (TCS)  Hazardous  Shellfish  Crustaceans  Veal | Extra Vocab  Pathogen  Surfactants  Bacteria  Binary fission  Temperatures  Danger 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) |