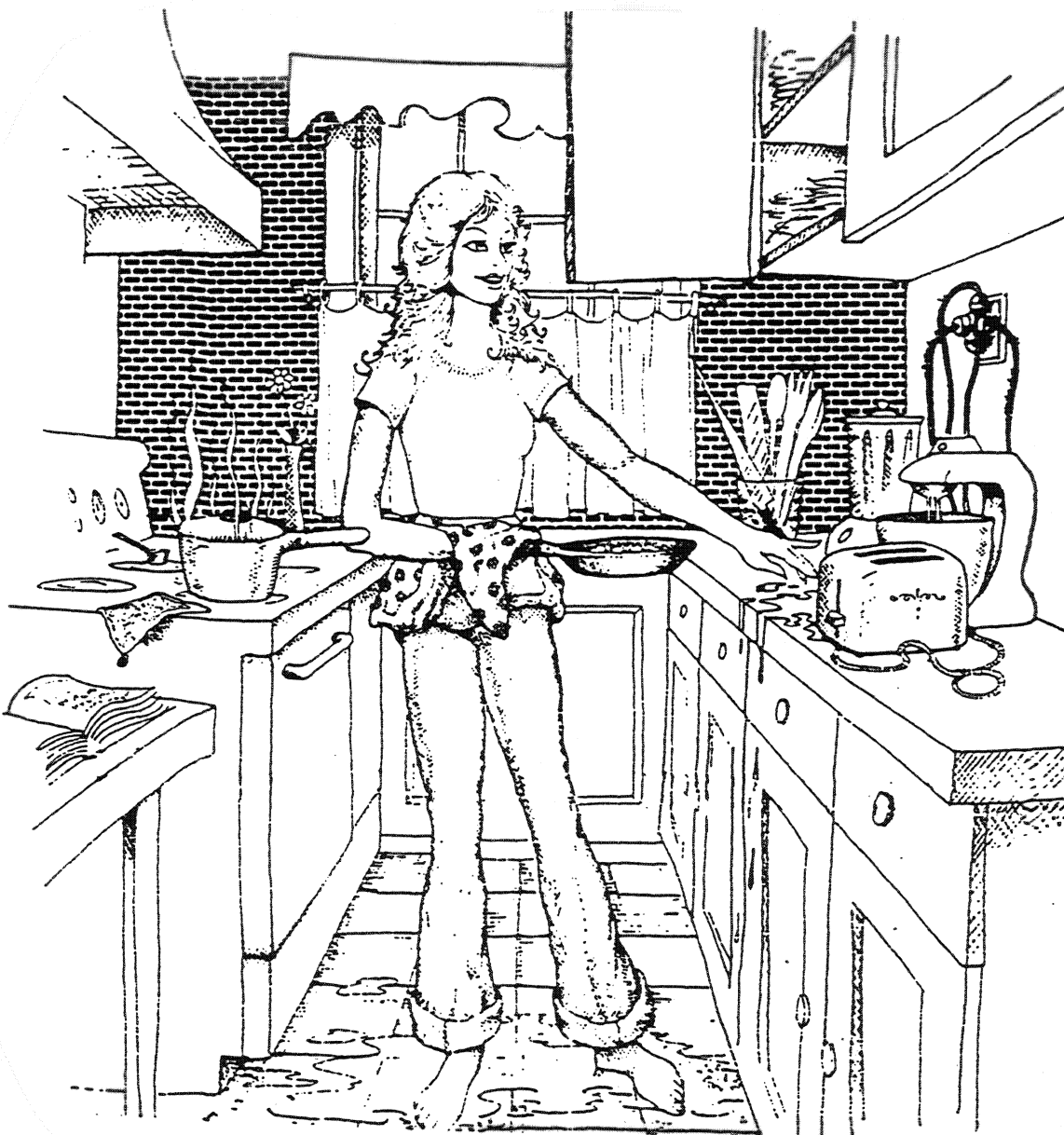


Name _____ Period _____ Date _____ Score _____

KITCHEN SAFETY

Directions: A kitchen can be hazardous to your health! Identify the hazards you find in the picture below. If you find less than five (5) hazards in this kitchen scene, you're not very safety-conscious. If you find ten or more, call yourself a safety expert.





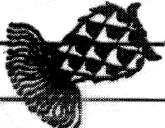



Name _____ Period _____ Date _____ Score _____

OPERATION RISK
(Reducing the Incidence of Sick Kids)

Every year in the United States there are _____ million cases of food-borne illness.

Most of these illnesses are _____ when proper food handling skills are put into practice.

I. Common Types of Food-Borne Illness

Type	Sources	Symptoms	Prevention
Salmonella			
			
Staphylococcus			
Aureus			
			
E-Coli--0157:H7			
			
Botulism			
			

II. Cross Contamination

Definition: _____

Example: _____





OPERATION RISK - PAGE 2
(Reducing the Incidence of Sick Kids)

III. Danger Zone

What is the Danger Zone? _____

How long can foods be left in the Danger Zone? _____

How can I keep my sack lunch out of the Danger Zone?

1. _____ 3. _____
 2. _____ 4. _____

IV. Hand Washing

Describe the three essentials of effective hand washing.

1. _____ 2. _____ 3. _____

It is important to always dry your hands with a _____ towel.

Hands should be washed after:

1. _____ 2. _____ 3. _____
 4. _____ 5. _____ 6. _____

Hands should be washed before:

1. _____ 2. _____ 3. _____

V. Signs of Unsafe Food

mold _____ odor _____

color _____ texture _____

danger zone _____ dates _____

jars _____ unwashed _____

cans _____ temperature _____

Do not _____ food that might be unsafe! Throw it away! Also, do not allow
 _____ to eat it.

Heat all _____ vegetables and meats (low acid foods) in an open
 kettle for 10 minutes before tasting and/or eating.

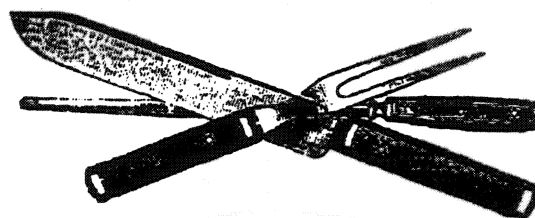
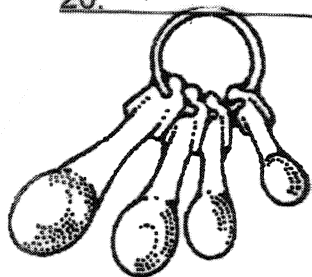


Name _____ Period _____ Date _____ Score _____

COOKING UTENSIL SCAVENGER HUNT

DIRECTIONS: Find the following pieces of equipment in your unit and tell where you found it. Then identify a use for each piece.

COOKING UTENSIL	WHERE LOCATED	USE
1.		
2.		
3.		
4.		
5.		
6.		
7.		
8.		
9.		
10.		
11.		
12.		
13.		
14.		
15.		
16.		
17.		
18.		
19.		
20.		

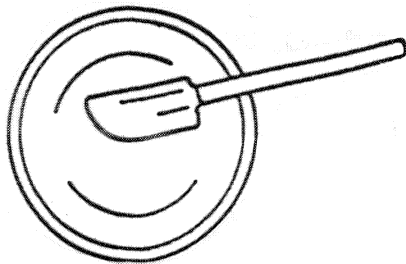




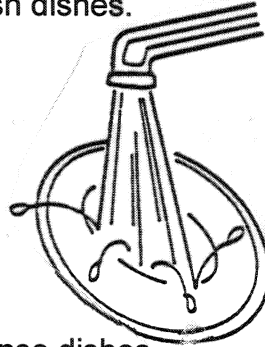
DISHWASHING PROCEDURES

Concept: Keeping the kitchen and dishes clean is a very important part of food preparation at home, school, or in the restaurant business.

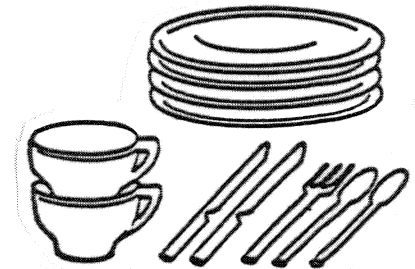
Directions: Listed below are the steps in washing dishes. Review these steps and use them each time you wash dishes.



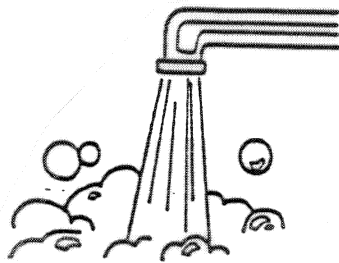
1. Scrape food particles off dishes



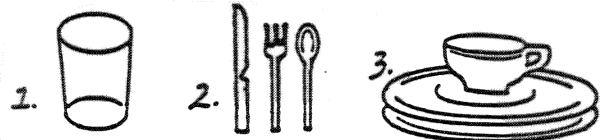
2. Pre-rinse dishes lightly



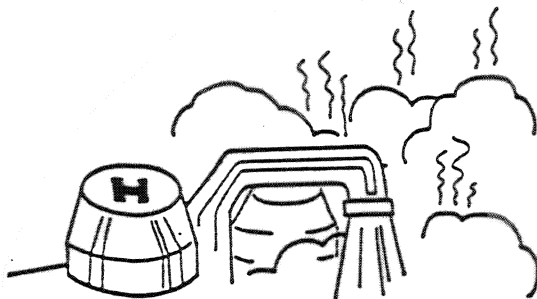
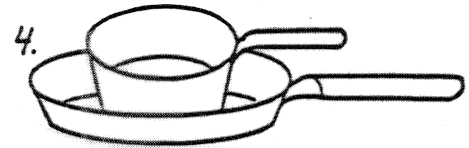
3. Sort and stack dishes by groups



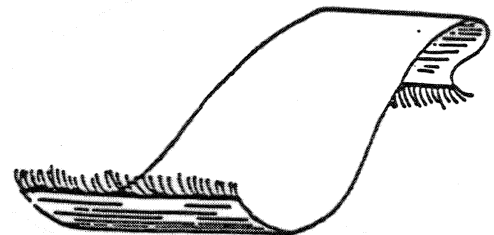
4. Wash in hot, soapy water



5. Wash dishes in correct order by groups



6. Rinse in hot water



7. Air dry or dry with a clean towel



Name _____ Period _____ Date _____ Score _____

DISHWASHING STEPS

Below are listed the steps in washing dishes. Put them in order by placing a number from 1 to 7 in front of each step.

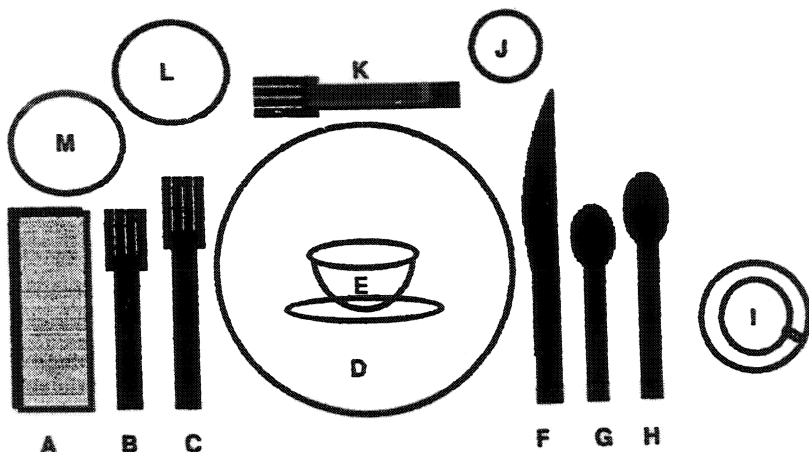
- _____ Air dry or dry with a clean towel
- _____ Prerinse dishes lightly
- _____ Wash dishes in order
- _____ Wash in hot, soapy water
- _____ Scrape food particles off dishes
- _____ Sort and stack dishes by groups
- _____ Rinse in hot water

Listed below are the various groups of dishes to be washed. Put them in order by placing a number from 1 to 4 in front of each group.

- _____ Silverware
- _____ Pots and pans
- _____ Glasses
- _____ Cups, bowls, saucers, and plates

SET THE TABLE

Set the table properly by putting the letter that identifies the piece of tableware on the line in front of the name of that item.



- _____ Cup and saucer
- _____ Dinner plate
- _____ Water glass
- _____ Salad fork
- _____ Dinner fork
- _____ Spoon
- _____ Knife
- _____ Napkin
- _____ Salad plate
- _____ Bread and butter
- _____ Soup spoon
- _____ Soup bowl
- _____ Dessert fork