

Kitchen Safety and Sanitation Review

Summary

Following the principles of safety and sanitation in the kitchen are the basic building blocks for a successful experience in the kitchen. The students will be reviewing Foods I kitchen and sanitation techniques in a fun-filled game.

Main Core Tie

Dietetics and Nutrition 1

[Strand 1 Standard 1](#)

Time Frame

1 class periods of 70 minutes each

Group Size

Small Groups

Life Skills

Thinking & Reasoning, Communication

Materials

- Bell Ringer Cards
- Kitchen Safety and Sanitation PowerPoint Presentation
- Call Bells (one for each group of student)
- Candy or reward for winning teams
- Cooking Oil
- Cinnamon
- 1 Tbsp. Measuring spoon
- 1/4 tsp. Measuring spoon

Intended Learning Outcomes

Students will be able to do the following:

- Review food borne illness sources, symptoms and preventions
- Understand the concept FIFO
- Identify and demonstrate the importance of personal hygiene
- Demonstrate disinfection of work surfaces
- Apply established safety rules and guidelines to maintain a safe working environment.

Instructional Procedures

Teacher and student step-by-step instructions are found below in the "Kitchen Safety and Sanitation Lesson Plan" attachment.

Assessment Plan

Encourage all students to participate in the review game. Participation points may be used to encourage all students to take part in the game.

Bibliography

- [Foods and Nutrition II Curriculum Guide](#)
from the Utah State Office of Education
- [Hand Washing and Sanitation Lesson Plan](#)
by Debra Paul

Authors

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