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

**Safe Work Practices Assessment**

**Today’s Skills:**

Students will identify safe work practices.

Fill in the chart below: (1 pt. per answer) Your score:\_\_\_\_\_/16

|  |  |  |  |
| --- | --- | --- | --- |
|  | **Injury:** | **Prevention:** | **Treatment:** |
| 1 | Burns/Scalds |  | 1st degree:  2nd degree:  3rd degree: |
| 2 | Cuts and Scrapes |  |  |
| 3 | Breaks |  |  |
| 4 | Strains, Sprains and Contusions |  |  |
| 5 | Chemical Accidents |  |  |
| 6 | Choking |  |  |
| 7 | Allergic Reaction |  |  |

Name: **ANSWER KEY** Period: \_\_\_\_\_\_\_\_\_\_

**Safe Work Practices Assessment**

**Today’s Skills:**

Students will identify safe work practices.

Fill in the chart below:

|  |  |  |  |
| --- | --- | --- | --- |
|  | **Injury:** | **Prevention:** | **Treatment:** |
| 1 | Burns/Scalds | Use hot pads lift lid away from you | 1st degree: cool running water  2nd degree: cool running water or cold compress  3rd degree: seek medical help |
| 2 | Cuts and Scrapes | Knife safety | Apply direct pressure |
| 3 | Breaks | Keep floor clean and dry, use ladders appropriately | Seek medical help |
| 4 | Strains, Sprains and Contusions | Keep floor clean and dry, use ladders appropriately | RICE – Rest, Ice, Compression, Elevation |
| 5 | Chemical Accidents | Store food and chemicals away for each other, check label and use appropriately | Call poison control, read label, check SDS sheet |
| 6 | Choking | Cut food into bite-sized pieces | Heimlich Maneuver |
| 7 | Allergic Reaction | Avoid cross-contact | Epi-pen, seek medical help |

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

**Flow of Food Assessment**

**Today’s Skills:**

I can explain how to keep food safe at each step in the flow of food.

**Describe what happens at each step:** (1 pt. each)

1. Purchasing: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
2. Receiving: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
3. Storage: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
4. Preparation: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
5. Cooking: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
6. Cooling: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
7. Serving: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
8. Reheating: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
9. Holding: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Your Score: \_\_\_\_/9

**Food Safety:**

A system in a kitchen to ensure food is kept safe by identify and monitoring critical control points is:

Your score: \_\_\_\_/1

**Purchasing, Receiving and Storage:** (3 pts. Each)

1. The Sysco truck just delivered a case of beans. How do you ensure that FIFO is being met?
2. You own a restaurant in Park City and your friend, a hunter, brings you an elk he shot to serve in your restaurant. Is this appropriate and why?
3. You are at the grocery store purchasing bleach and apples. The clerk puts them in the same bag. Is this appropriate and why?

Your score:\_\_\_\_/9

**Holding and Temperatures:** (1 pt. each)

Fill in the Blank:

Hold holding \_\_\_\_\_\_\_\_\_\_\_\_OF for no longer than \_\_\_\_\_\_\_\_ hours

Refrigerator temperature \_\_\_\_\_\_\_\_\_\_\_\_OF

Freezer temperature \_\_\_\_\_\_\_\_\_\_\_\_OF

Reheat foods to \_\_\_\_\_\_\_\_\_\_\_\_OF

When using a thermometer leave it in the food for \_\_\_\_\_\_\_\_\_\_ seconds to ensure that the temperature is correct.

Your score: \_\_\_\_/6

Name: **ANSWER KEY** Period: \_\_\_\_\_\_\_\_\_\_

**Flow of Food Assessment**

**Today’s Skills:**

I can explain how to keep food safe at each step in the flow of food.

**Fill in the blank:**

1. Purchasing – Buy food from an approved and reputable supplier.
2. Receiving – Inspect for visually and for temperature safety.
3. Storage – FIFO, make sure that food is stored as quickly as possible
4. Preparation – Avoid cross-contamination and time-temperature abuse
5. Cooking – Handle food correctly while it is cooked.
6. Cooling – Get food out of the temperature danger zone as quickly as possible
7. Serving – Proper staff training is important. Avoid contamination.
8. Reheating – Reheat food to the correct temperature to avoid food-borne illnesses.
9. Holding – Focus on time and temperature control, protect from cross-contamination

**Food Safety:**

A system in a kitchen to ensure food is kept safe by identify and monitoring critical control points is:

HACCP

**Purchasing, Receiving and Storage:**

The Sysco truck just delivered a case of beans. How do you ensure that FIFO is being met?

Store the new beans behind the old beans. The oldest will be used first.

You own a restaurant in Park City and your friend, a hunter, brings you an elk he shot to serve in your restaurant. Is this appropriate and why?

Not appropriate, it is not a reputable vendor

You are at the grocery store purchasing bleach and apples. The clerk puts them in the same bag. Is this appropriate and why?

Not appropriate, food and chemicals should be stored separately

**Holding and Temperatures:**

Fill in the Blank:

Hold holding 135OF for no longer than 4 hours

Refrigerator temperature 41OF

Freezer temperature 0OF

Reheat foods to 165OF

When using a thermometer leave it in the food for 15 seconds to ensure that the temperature is correct.

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

**Strand 2 Mastery Re-Assessment**

**Safe Work Practices:**

Create flashcards for the safe work practices that you missed. Once you have created them, review them and then bring them to the teacher to review with you.

**Flow of Food:**

Create flashcards for the steps of the flow of food that you missed. Once you have created them, review them and then bring them to the teacher to review with you.

**HACCP:**

Create a flashcard for HACCP. Once you have created it, review it and then bring them to the teacher to review with you.

**Purchasing, Receiving and Storage:**

1. What questions did you miss?
2. In the space below explain why you missed the question and what the correct answer is:

**Holding and Temperature:**

Create flashcards for the steps of the flow of food that you missed. Once you have created them, review them and then bring them to the teacher to review with you.