**Standard 1—Kitchen safety and sanitation procedures**

***Objective 1—Maintain a safe working environment***

<https://www.osha.gov/SLTC/youth/restaurant/index.html#eTools> --training on OSHA regulations for young workers. There are modules on various aspects of safety and prevention, then a set of “puzzle” quizzes: every time the student successfully completes the quiz (100% is the only option, so they learn the correct responses), they get a puzzle piece in the electronic puzzle.

***Objective 2—First Aid Procedures***

<http://www.redcross.org/mobile-apps/first-aid-app> The app claims to be free, but if your cell phone charges for data, there will be charges for that. This app allows for first aid at your fingertips, with quick videos, checklists, and quizzes.

Best and cheapest hard copy resource is a Boy Scouts of America Handbook—it has basic First Aid procedures for cuts, burns and electrocution. Additionally, the students can earn a merit badge if they are Scouters.

***Objectives 3 and 4—Health and Hygiene, Sanitation rules and guidelines***

[Food Handler Training pdf of powerpoint](http://www.armymwr.org/UserFiles/file/Business_Ops/SERVSAFE%20SANITATION%20%20TRAINING.pdf) This is a pdf of a Food Handler Training powerpoint that goes into every aspect of food handling: handwashing, sanitizing, temperature controls, storage—*everything*. It is 83 slides long, so teachers could use this for the entire unit.

<http://quizlet.com/1857664/servsafe-practice-test-flash-cards/> Food Handler flash cards

<http://www.cdc.gov> Type *handwashing* or *sanitation* and several sites within the CDC will come up. The Centers for Disease Control and Prevention has FREE up-to-date information and is meant for the general public.

[Food Handling Reference Card](http://health.utah.gov/disparities/multilinguallibrary/topic/foodsafety/Food%20Handler%20Reference%20Card%20_English_.pdf) Safe food handling reference card from Utah Health Department. This has time and temperature controls, how to sanitize, cooling and thawing properly, handwashing—two pages, but clear and complete guidelines.

***Objective 5—Food-borne illnesses and contamination***

[Science and Our Food Supply](http://www.fda.gov/Food/FoodScienceResearch/ToolsMaterials/ucm2006976.htm)

This website has a free food safety curriculum—lesson plans, activities, labs and a“Dr. X” video along with it—for Middle Schools and High School level learning. The lessons are well organized and scaffold learning. In particular, the labs start with the student learning how to record data and by the end of the unit the student is designing the experiment.

<http://www.cdc.gov> The Centers for Disease Control and Prevention is a great resource for food-borne illnesses, data and the *Morbidity and Mortality Weekly Report* the CDC puts out about current food-borne (or other) outbreaks makes interesting reading.

[Bad Bug Book](http://www.fda.gov/Food/FoodborneIllnessContaminants/CausesOfIllnessBadBugBook/) This free, downloadable book from the CDC has details about all the possible pathogens that cause food-borne illnesses, and includes the source of the pathogen, longevity, prevention, treatment, after-effects, and so forth. This resource is particularly good for part b of the objective.

<http://www.foodsafety.gov> This website is very food-specific with lots of charts and information. Great resource. This would be particularly good for parts c-e of the objective.

[TCS Danger Zone for Foods](http://pubs.ext.vt.edu/FST/FST-9/FST-9.html) Fact Sheet from Virginia State Extension about Temperature Control for Safety Foods. Has illustrations of thermometers and pH levels. Fast Resource!

<http://extension.usu.edu/files/publications/factsheet/FN-250_3.pdf> What are the Risks in

 Foods and What Can You Do About Them?

--general information on microorganisms, carcinogens and pesticides that may be in foods and how to minimize the risks; also lists basic food handling safety tips and application examples of the principles.