UNIT: NUTRITION AND FOOD

TOPIC: Safety/Sanitation

TIMELINE: 2-3 days

OBJECTIVES:

1. Students will identify safety hazards in their homes.
2. Students will practice identifying safety and sanitation hazards.
3. Students will list the correct steps for washing dishes.

MOTIVATORS:

1. KITCHEN SAFETY PRE-TEST: Have students complete the safety pre-test. (pages 5-6)
2. CARELESS CHRIS: Have students listen to the story and list the safety problems they can identify. (pages 7-8)
3. DISH WASHING: Teach students the correct method of washing dishes. (pages 9-11)
4. SANITATION IN THE KITCHEN: Discuss the information on sanitation with the class (page 12-13)
5. SAFETY TEAMS: Divide the class into teams and have each team make a list of safety rules.
6. SAFETY MATCHES: Complete the questions as outlined. (see pages 14-20)

INDIVIDUALIZED ACTIVITIES:

1. ASSIGNMENT SHEET: Give each student an assignment sheet and review any necessary information with him/her. (page 3)
2. SUMMARY SHEET: Give each student a summary sheet to complete as the lessons are taught. (page 4)
3. SENSELESS SAL: Have students read the story and find the sanitation problems. (pages 21-23)
4. DISH WASHING CHECKUP: Have students complete the true/false questions dealing with dish washing. (pages 24-25)
SAFETY/SANITATION OVERVIEW, continued

REVIEW/TEST:

SAFETY TEST: Have students complete the safety test. (pages 26-29)

CHALLENGE PROJECTS:

HOME SAFETY CHECKLIST: Have the students complete the safety checklist at their homes. (pages 30-31)

SUMMARY:

Safety and sanitation are important parts of daily living. Knowing the correct principles will make our lives safer and healthier.

RESOURCES: