
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:
