

Name_____

Partner's name_____

Period_____

Safety station packet

Station 1: What is it?

Sink-cleanser/cleaner_____

Al-purpose flour_____

Baby-powder_____

Boric acid_____

Cream of tarter_____

Baking soda_____

Granulated sugar_____

Powdered sugar_____

Salt _____

Baking Powder_____

Why is it important to leave items in their original containers?

What should you do if something happens to the original container and makes it impossible to use it?

Station 2: Poster

Station 3: Snack Anyone? (you must work quickly)

Apple Crisp

1/2 apple, peel, core, and slice into a cereal bowl

1 graham cracker square, crushed

2 T. brown sugar

1 T. rolled oats

1 T. flour

1/8 t. cinnamon

1 T. Margarine, melted

Mix the crushed graham cracker, sugar, oats, flour, and cinnamon in a bowl. Stir in margarine with a fork. Crumble over the apples. Cover with a paper towel. Microwave 4 minutes. While the first one cooks the second person may begin. You may take this with you to the next station and eat as you go to save time.

In the area below record any sanitation or safety problems you observed while your partner was preparing their apple crisp.

Sanitation	Safety

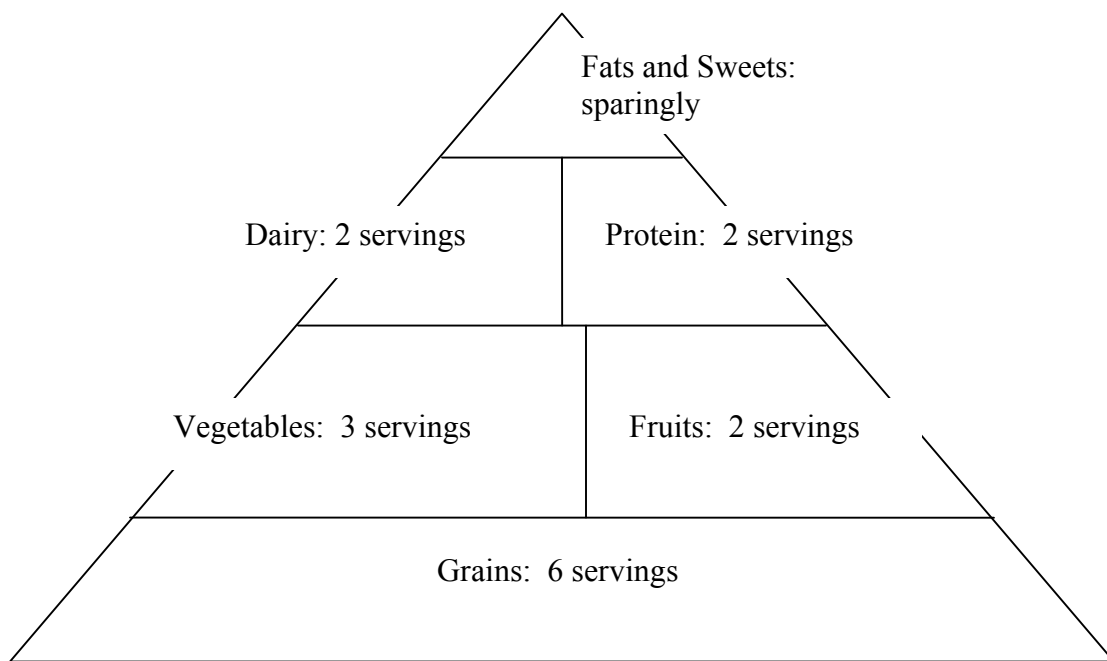
Station 4: Would you use this kitchen?

List everything you see that is unsafe.

Station 5: The Food Guide Pyramid

Which food item goes in which category? Place each food item in the correct category on the felt food guide pyramid. When you are done, mix them back up.

Children ages 2-6 years old need fewer servings than adults in their diets. Using the chart below, create a healthy breakfast, lunch, and dinner for a child. This must include the right amount of servings from each of the food groups.



What were the meals that you created? (include the amounts)

1.

2.

3.

Station 6: Burnin' down the house

What type of fire did your partner have?

How did they respond?

Was this the correct response? (check your book if you need to)