Kitchen Safety and Sanitation Review

Summary
Following the principles of safety and sanitation in the kitchen are the basic building blocks for a successful experience in the kitchen. The students will be reviewing Foods I kitchen and sanitation techniques in a fun-filled game.

Main Core Tie
Food And Nutrition II
Strand 1 Standard 1

Time Frame
1 class periods of 70 minutes each

Group Size
Small Groups

Life Skills
Thinking & Reasoning, Communication

Materials
Bell Ringer Cards
Kitchen Safety and Sanitation PowerPoint Presentation
Call Bells (one for each group of student)
Candy or reward for winning teams
Cooking Oil
Cinnamon
1 Tbsp. Measuring spoon
1/4 tsp. Measuring spoon

Intended Learning Outcomes
Students will be able to do the following:
- Review food borne illness sources, symptoms and preventions
- Understand the concept FIFO
- Identify and demonstrate the importance of personal hygiene
- Demonstrate disinfection of work surfaces
- Apply established safety rules and guidelines to maintain a safe working environment.

Instructional Procedures
Teacher and student step-by-step instructions are found below in the "Kitchen Safety and Sanitation Lesson Plan" attachment.

Assessment Plan
Encourage all students to participate in the review game. Participation points may be used to encourage all students to take part in the game.

Bibliography
- Foods and Nutrition II Curriculum Guide
  from the Utah State Office of Education
- Hand Washing and Sanitation Lesson Plan
  by Debra Paull

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