Lesson Plan Title: Food Safety and Sanitation

Subject area: Food Production and Services

Recommended course (s):

Family and Consumer Sciences A1
or Tween Life

Aligned to NASAFACS Standards:

8.2 Demonstrate food safety and sanitation procedures.

Objectives:

Students will be able to demonstrate proper hand washing procedures in the foods lab. Students will practice procedures for sanitizing work areas.

Materials needed:

Hand washing soap
Some type of sanitizer or antibacterial soap or cleaner to wipe down the preparation areas or other ares that need to be cleaned in the kitchen.
Magazines, Scissors, Glue Sticks, Internet, Construction Paper,Colored Pencils, Ruler and Handout showing Kitchen Accidents

Resources:

1.www.icevonline. com software program that I have purchased from ICEV which is aligned to State and National Standards.
2. DVD from www.learningzonexpress Would Your Kitchen Pass Inspection.
3. Youtube video about safety and sanitation.

Lesson Summary/Outline:

Here are several things or activities that Loretta and I used to teach the lesson since we have different grade levels.
Do the Motivator / Opening first
Watch the DVD Would Your Kitchen Pass Inspection
Activities

Motivator/Opening:

Discuss the term safety in the kitchen. Ask the question has anybody ever had an accident in the kitchen. Use the Glow Kit which shows germs using a ultra light. Wipe counter with a wet paper towel first. Second wipe with a cleaner and then discuss what happened.

Activities:

Poster board divided into three sections:1.Temperature Control or Danger Zone, 2. Hygiene and 3. Contaminated Equipment create a picture or pictures in each square representing that area and color it. The students may draw the pictures or get them off the Internet.

Make a fold-able using white construction paper. The following topics will be used for this activity 1.Handwashing, 2. Sanitizing the Preparation Area, 3. Danger Zone, 4. Storage for Perishable Foods and 5. Storage for Non-perishable Foods.

Assignments:

Read a chapter from the textbook about Food Safety and Sanitation (Building Life Skills Chapter 20) this would be a textbook that the teacher has in his or her room. Do the questions at the end of the chapter.

Using the computers write the definitions for the terms cross-contamination, contamination, spoilage, clean and sanitize. Make 1 complete sentence for each word and underline the word in the sentence. This is to be placed in your portfolio in the Vocabulary Section. Any terms in the chapter would be add to the terms above.

The students that might finish the activity a little earlier than the others I would give them a paper with Safety Hazards and have them locate the hazards. On the back I would have them write about how those hazards could have been prevented.

Evaluation:

Students would be graded whichever one of the activities you decided that they will do. We will check the chapter work and those questions will be used on a test.

Notes:

You could have your students do a research paper on Food-borne Illness and ways to prevent illness.

Submitted by:

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