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|  **All Classes** | **Journal/ Bell Ringer**  | **Objectives & Standards** | **Methods & Activities** | **Review Questions** | **Materials Needed** |
| **Wed.****Sept. 11** | How often do you cook at home? | -Safety Unit -Discuss general safety guidelines-Discuss Kitchen Safety -Review for Safety TestFACS 8.3.1,8.3.5,8.2.2,5.5.4,8.2.1,8.2.5SCI 3.5, | -**Assign Outside Reading #2 Bacteria in Food, Due on Wednesday, Sept. 19**-Show "Practicing Safety and Sanitation (FACS I)" Power point -Have students take notes from power point  | FACS I Unit 12**How should you disconnect an appliance?** (by pulling on the plug NOT the cord) **How should pan handles be turned?** (away from outside edge) | “Practicing Safety and Sanitation (FACS I)” Power point, -copies of Outside Reading #2 Assignment |
| **Thurs.****Sept. 12** | What is the most important safety tip in the kitchen? | **Objectives & Standards**FACS 8.3.1,8.3.5SCI 3.5 | **Methods & Activities****Methods & Activities**-Finish "Practicing Safety and Sanitation (FACS I)" Power point -Have students take notes from power point  | **Review Questions****What do you do with damp potholders? How do you** treat 1st degree burns? (run cold water over them) How do you treat a grease fire? | “Practicing Safety and Sanitation (FACS I)” Power point |
| **Fri.****Sept. 13** |  |  | Guest Speaker From OK Dept of Health for food handler’s license | **Review Questions****What is a sign a food might have botulism? (**bulging can) **How long should you wash your hands?** (20 seconds) |  |
| **Mon.****Sept. 16** | What tips should you follow when washing a knife? | **Objectives & Standards**FACS 8.2.7,8.5.1H&SAF 1.5,SCI 3.5 | **Methods & Activities**-Show “Safety & Sanitation” Power point (10 min)-Show “Signs of Kitchen Safety” Power point (3 min)-Show “Kitchen Safety” ppt (2 min)-Let students know they will take the safety test Wednesday and MUST make a 100% to cook in the foods lab.-Show “Safety Test” power point, divide students into groups and have team captain to answer for group, assign one student to see which group raises their hand first, team with most right wins prize ( 5 min) | **Review Questions****Why do you store sharp items like knives separately? Why are plastic cutting boards better than wood?** | **Materials Needed:**“Safety & Sanitation” PPt, “Signs of KitchenSafety” ppt, “Safety Test” ppt, “Kitchen Safety” ppt, |
| **Tues. Sept. 17** | Name 2 safety tips for the kitchen | **Objectives & Standards**FACS 8.2.8,9.2.1,9.2.5SCI 3.5 | **Methods & Activities**-Watch “Kitchen and Food Safety” DVD (20 min)-Answer worksheet over DVD-Watch “Meat Safety and Sanitation” DVD (36 min)-Answer worksheets for DVD-Review General Safety test questions for test tomorrow**-Test tomorrow over Kitchen and General Safety must make 100% or retake until 100% is made****-can also do Safety bingo using word lists to review for test****-Remind Outside Reading #2 Bacteria in Food Due Tomorrow** | **Review Questions****Name 3 ways to help control pests?** **How can you prevent cross contamination?****What is a good rule to follow regarding temperature of foods? (**keep cold foods cold & hot foods hot, not room temp.) | **Materials Needed:**-copies of “Kitchen Safety & Food Safety” Worksheet-copies of “Meat Safety and Sanitation” worksheet |
| **Wed.****Sept. 18** |  | **Objectives & Standards** | **Methods & Activities**-Take and retake Kitchen and General Safety tests until 100% scored on each.**-Turn in Outside Reading #2 Bacteria in Food** | **Review Questions** | **Materials Needed:****-copies of safety tests****-copies of Outside Reading Rubric** |
| **Thurs. Sept. 19** |  | **Objectives & Standards**  | **Methods & Activities****2nd day of safety testing****-read caffeine article from Choices Magazine and answer the 6 questions in the magazine** | **Review Questions** | **Materials Needed****Copies of Caffeine article from Choices Mag.** |