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| **Class**  **Foods I** | **Bell Ringer & Standards** | **Method & Activities** | **Review Questions** | **Materials Needed** |
| **Mon.**  **Aug. 19** | What cooking responsibilities do you have at home?  FACS 14.4.1,14.4.2,14.4.5,14.4.6,14.5.1  Foods 9.1.1, 9.1.2,9.1.3,9.1.4,9.1.5,9.2.1,9.2.2,9.2.3,9.2.4, 9.2.5,9.2.6,9.2.7,9.2.8 | -Show "Practicing Safety and Sanitation (FACS I)" Power point (15 minutes). FACS I Unit 12  -Have students take notes from power point | **How should you disconnect an appliance?** (by pulling on the plug,NOT cord)  **How should pan handles be turned?** (away from outside edge & not over heat) | “Practicing Safety and Sanitation (FACS I)” Power point, laptop connected to projector |
| **Tues**  **Aug. 20** | What is the most important safety tip in the kitchen?  FACS 14.4.1,14.4.2,14.4.5,14.4.6,14.5.1  Foods 9.1.1, 9.1.2,9.1.3,9.1.4,9.1.5,9.2.1,9.2.2,9.2.3,9.2.4, 9.2.5,9.2.6,9.2.7,9.2.8 | -Finish "Practicing Safety and Sanitation (FACS I)" Power point (15 minutes).  -Have students take notes from power point | **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, laptop connected to projector |
| **Wed.**  **Aug. 21** | What tips should you follow when washing a knife?  FACS 14.4.1,14.4.2,14.4.5,14.4.6,14.5.1  Foods 9.1.1, 9.1.2,9.1.3,9.1.4,9.1.5,9.2.1,9.2.2,9.2.3,9.2.4, 9.2.5,9.2.6,9.2.7,9.2.8 | -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 tomorrow 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) | **What is a sign a food might have botulism? (**bulging can) **How long should you wash your hands?** (20 seconds) | **Materials Needed:**  “Safety & Sanitation” PPt, “Signs of KitchenSafety” ppt, “Safety Test” ppt, “Kitchen Safety” ppt, laptop connected to projector |
| **Thurs**  **Aug. 22** | Name 2 safety tips for the kitchen  FACS 14.4.1,14.4.2,14.4.5,14.4.6,14.5.1  Foods 9.1.1, 9.1.2,9.1.3,9.1.4,9.1.5,9.2.1,9.2.2,9.2.3,9.2.4, 9.2.5,9.2.6,9.2.7,9.2.8 | -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** | **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 |
| **Friday**  **Aug. 23** | How can infants get botulism? (by eating honey)  FACS  14.4.1,14.4.2,14.4.5,14.4.6,14.5.1  Foods 9.1.1, 9.1.2,9.1.3,9.1.4,9.1.5,9.2.1,9.2.2,9.2.3,9.2.4, 9.2.5,9.2.6,9.2.7,9.2.8 | -Take and retake Kitchen and General Safety tests until 100% scored on each. |  | **Materials Needed:**  **-copies of safety tests** |
| **Mon.**  **Aug. 26** | What should you do with a dirty utensil? (place in the sink)  FACS 14.4.1,14.4.2,14.4.5,14.4.6,14.5.1  Foods 9.1.1, 9.1.2,9.1.3,9.1.4,9.1.5,9.2.1,9.2.2,9.2.3,9.2.4, 9.2.5,9.2.6,9.2.7,9.2.8 | **2nd day of safety testing**  **-read caffeine article from Choices Magazine and answer the 6 questions in the magazine** |  | **Materials Needed**  **Copies of Caffeine article from Choices Mag.** |