Food Lab Best Practices Notes from PowerPoint- Christina Spurgin

(Basic Notes- Please see PowerPoint on CtYou)

Safety tests must be given and passed at 100%. Results go in 5 yr Folder

Know your student's allergies and the school’s procedure. Have an action plan and guardian signature.

Color-coded aprons, utensils, dishes, etc make it easier to stay organized.

Give every student a job in the kitchen. (Chef, sous, manager, etc)

Have an activity for students not in the lab. Something they can do fairly independently. If they don’t complete it, they don’t participate in the next lab.

NO TOLERANCE POLICY ON BEHAVIOR.

Have a checklist of cleaning procedures before the “manager” can leave.

Have a rubric for scoring. During labs write grading notes on this rubric. You won’t remember by the end. I recommend grading procedure, not product.

Have a makeup lab procedure. Make it easier to be there.

Have a kitchen closing procedure for year-end. Don’t do it all alone.

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