

## Lesson Plan – Safety and Sanitation Procedures in the Kitchen

Family and Consumer Science, Unit 6: Food and Nutrition, Objective 6.7 (6.7.1) Author: Avil Snow

**Materials:** Skills for Living by Frances Baynor Parnell 2008 The Goodheart-Wilcox Company  
pages 355-359

### **ELICIT**

Admit Slip: Assign students to read pages 355-359 before class and answer questions on page 359 #1-3. This is due as an admit slip to class.

- 1.) List three safety practices that help prevent kitchen accidents.
- 2.) Explain how foodborne illness occurs.
- 3.) List the four basic steps to food safety and give two specific guidelines for each step.

Conduct class discussion about the care and use of kitchen equipment. Ask the students why is it important for the kitchen equipment to be clean as well as sanitized before and after preparing a meal.

### **Lesson objective(s):**

FACS, Unit 6: Food and Nutrition, 6.7 designate safety and sanitation procedures in the kitchen area.  
6.7.1 Apply kitchen safety and sanitation procedures.

### **Differentiation strategies to meet diverse learner needs:**

Provide pictures of equipment to assist the student in the correct identification of the kitchen equipment. Provide step by step instruction on how to clean kitchen equipment. Contact parents to have them to assist the student at home in the kitchen to make the connection between the school foods lab and the kitchen at home. Assign homework with parents help in cleaning a large piece of kitchen equipment for example the refrigerator. Provide handouts showing the correct procedure to wash hands as well dishes.

### **ENGAGEMENT**

- The teacher will capture students' interest by using Glow Germ to introduce the class the importance of hand washing. Using a black light to let them see how germs are made visible by the glow-germ lotion. During the hand washing process students will see that after washing hands they will still have a few spots where they missed the glow-germ. For example around the fingernails.
- The students should ask themselves after the hand washing engagement how well they really wash their hands.
- Use computer lab for students to research "Why Do I need to wash my Hands?" [www.kidshealth.org](http://www.kidshealth.org)
- Introduce the video by explaining how food science research is what keeps our food safe.
- Show the students the video: Dr. X and the Quest for Food Safety (this is a free video provided by Science and Our Food Supply by FDA and NSTA...current link is <http://www.fda.gov/Food/ResourcesForYou/StudentsTeachers/ScienceandTheFoodSupply/ucm182117.htm>) The video is divided into 5 modules. Handout video note taking worksheet to help keep the students focused on the material presented.
- Include the following questions over modules 1-2:
  - 1.) What four weapons does Dr. X use to fight harmful bacteria?
  - 2.) What is the significance of the mysterious 0157:H7?
  - 3.) What is Dr. X referring to when he talks about the "baddest of the bad"?
  - 4.) What does DNA have to do with bacteria? What does it tell us?
  - 5.) What does food science have to do with food safety?
  - 6.) Whose responsibility is it to keep our food supply safe along the Farm to Table Continuum?
  - 7.) What effect does each of the 4 Cs have on bacteria?