Food & Kitchen Safety/Kitchen Basics

Content Area: **Family and Consumer Science**
Course(s): **Foods 1**
Time Period: **Semester 1**
Length: **3 weeks**
Status: **Published**

Standards

0xPERS.K-12.1.5 Belief in using abilities to their fullest to achieve high-quality results and outcomes
0xPERS.K-12.2.A.2Demonstrate creativity
0xPERS.K-12.2.A.3Use time-management, organizational and study skills
0xPERS.K-12.2.B.1Demonstrate ability to assume responsibility
0xPERS.K-12.2.B.9Demonstrate personal safety skills
0xPERS.K-12.2.C.2Create positive and supportive relationships with other student

Enduring Understandings

1. It is important to adhere to proper food handling, kitchen cleanliness and safety techniques to avoid injury and illness, to create a safe working environment.

2. Proper knowledge and use of tools and equipment will facilitate successful product outcome.

3. Baking and cooking success depend on accurate measurement and proper interpretation of a recipe.

Essential Questions

1.Why is it important to understand and practice proper food and kitchen safety?

2. What are the rules and guidelines necessary to work within a home and restaurant-style kitchen?

3. How does a recipe's structure affect the outcome? When is it acceptable to deviate from a recipe?

Knowledge and Skills

- Students will be able to identify, describe, and practice fundamental kitchen and food safety practices.
- Students will be able to identify multiple examples of how to avoid food poisoning.
- Students will demonstrate measurement terms and techniques.
- Students will be able to demonstrate how to correctly measure ingredients and use the appropriate tools in the process.
- Students will be able to analyze and adjust recipes to achieve success.
- Students will be able to create original recipes using the seven components of an ideal recipe.
- Students will demonstrate how to use essential kitchen equipment.
- Students will demonstrate how to work successfully as part of a team with their kitchen groups.

Resources

- Unit Plan
- Netflix.com
    - Chefs table
    - Salt Fat Acid Heat
- Buzzfeed and Insider - used as research for current events
- Learning Seed - Food Safety video and worksheets
- Food Network - https://www.foodnetwork.com/
- Sugar spun run - https://sugarspunrun.com/
- Culinary Institute of America teacher resources - https://www.ciachef.edu/educators/
- Discovering foods textbook
- Kitchen equipment
    - Nasco
    - Hubert

- Google Suite - https://gsuite.google.com/
    - Google forms
    - Google classroom
    - Google slides
- Factile - https://www.playfactile.com/
    - use for review

Transfer Goals

1. Students will be able to independently utilize kitchen and USDA food safety and hygiene rules to protect self and others from injury and/or foodborne illnesses.

2. Students will be able to independently use proper tools for all cooking tasks to insure efficient completion of recipes.

Assessments

Assessments

Modification

Modifications