Food and Kitchen Safety Review/ Kitchen Basics Review

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

Standards - NJCCS/CCSS

0x PERS.K-12.2.A.3	Use time-management, organizational and study skills
0x PERS.K-12.2.B.9	Demonstrate personal safety skills
0x PERS.K-12.2.C.2	Create positive and supportive relationships with other students
0x PERS.K-12.2.C.6	Use effective collaboration and cooperation skills
0x PERS.K-12.2.C.7	Use leadership and teamwork skills to work effectively in diverse teams

Enduring Understandings

1. Proper food handling, kitchen safety techniques, and kitchen sanitation must be followed in all kitchens.

2. Baking and cooking success depend on accurate measurement, proper use of equipment, and the ability to interpret a recipe.

3. Teamwork and collaboration are key components in food preparation within a professional food operation.

Essential Questions

1. Why is it necessary in a food service establishment, as well as in a home kitchen, to practice kitchen and food safety and sanitation?

2. Why is it important to become familiar with the equipment and utensils in a kitchen?

3. How can working in a professional kitchen showcase an individual's unique talents and passions?

Knowledge and Skills

- Students will be able to identify, describe, and practice important food safety, kitchen, and sanitation practices.
- Students will be able to demonstrate accurate measurement techniques using the appropriate tools based on prior knowledge.
- Students will be able to identify and demonstrate the proper use of more specialized tools and equipment while preparing

recipes.
- Students will demonstrate how to work successfully as part of a team with their kitchen groups.

Resources

- Unit Plan
- Just the Facts Food and Kitchen Safety DVD
- Top Chef Masters: Season 1: Episodes 1, 9 and 10
- The Great British Baking Show: Seasons 1 through 4
- Textbook: Discovering Foods
- Julie and Julia DVD
- 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 rules to protect self and others from injury and/or foodborne illnesses.

2. Students will be able to independently use proper tools and measuring techniques and read complex recipes for cooking and baking success.

Assessments

Assessments

Modifications

Modifications