Food and Kitchen Safety

Content Area: **Family and Consumer Science**
Course(s):
Time Period: **Semester 1 & 2**
Length: **1 Year**
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. Mastering food and kitchen safety rules and guidelines is essential to running a safe and clean kitchen.

2. Understanding the proper use of tools and equipment is essential to effective time management.

3. Working and collaborating respectfully with others is essential to a professional food operation.

Essential Questions

1. Why is it important to understand and memorize the proper food and kitchen safety handling techniques?

2. Why is it essential to fully understand the verbiage used when handling the various kitchen tools and equipment?

3. How can mastering the art of safely cooking within a professional kitchen showcase an individual's talents from beginning to end?

Knowledge and Skills

- Students will be able to teach others the importance of food and kitchen safety guidelines.
- Students will be able to master measuring accurately using prior knowledge as well as the new

techniques introduced in class.
- Students will be able to fully identify and demonstrate the proper use of more specialized tools and equipment while preparing and serving foods picked from their own menus.
- Students will demonstrate how to work successfully within a new dining concept created

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 use their mastered skills of accurately following food and kitchen safety guidelines to properly serve food to the public.

2. Students will be able to handle advanced tools and equipment to create and serve the menu items chosen within their business concept.

Assessments

Assessments

Modifications

Modifications