

Unit 6: Kitchen Basics

Content Area: **Family and Consumer Science**
Course(s): **Single Survival**
Time Period: **2 weeks**
Length: **Weeks**
Status: **Published**

Unit Overview

Students will be able to understand why their success in the kitchen depends on proper and safe use of kitchen equipment and tools.

Transfer

Students will be able to independently use their learning to:

-Properly and safely use kitchen equipment and tools.

Meaning

Understandings

Students will understand:

- Safety and sanitation procedures in the cooking lab and home
- Identification and use of kitchen tools accurately
- Recipe terms
- Navigating a recipe
- The application of food lab rules and procedures in cooking lab situations
- Evaluation of kitchen designs for convenience of work centers and work triangles
- The use and care of kitchen tools and equipment

Essential Questions

Students will keep considering...

-What the impact on one's success in the kitchen will be if properly and safely using common kitchen equipment and tools.

Application of Knowledge and Skill

Students will know...

Students will know:

- Safety and sanitation procedures in the cooking lab and home
- Kitchen tools identification and correct usage
- Recipe terms
- How to navigate a recipe
- Food lab rules and procedures in cooking lab situations
- Kitchen designs for convenience of work centers and work triangles
- The use and care of kitchen tools and equipment

Students will be skilled at...

Students will be skilled at:

- Practicing safety and sanitation procedures in the cooking lab and home
- Identifying and using kitchen tools accurately
- Identifying recipe terms
- Navigating a recipe
- Applying food lab rules and procedures in cooking lab situations
- Evaluating kitchen designs for convenience of work centers and work triangles
- Using and caring for kitchen tools and equipment

Academic Vocabulary

Food Safety and Sanitation

Bioterrorism

Cross-contaminants

Foodborne Illness

Food Safety

Freezer Burn

Internal Temperature

Irradiation

Microorganisms

Personal Hygiene

Rancidity

Recall

Sanitation

Spores

Tolerance

Toxins

20-second scrub

Accident Prevention

Carbon Monoxide

Cardiopulmonary Resuscitation

Abdominal Thrust

Polarized Plu

Learning Goal 1

Students will demonstrate knowledge of food and kitchen safety practices and procedures

- Students will demonstrate knowledge of food and kitchen safety practices and procedures

TECH.K-12.1.1 Empowered Learner

TECH.K-12.1.2 Digital Citizen

TECH.K-12.1.3 Knowledge Constructor

TECH.K-12.1.4 Innovative Designer

TECH.K-12.1.5 Computational Thinker

TECH.K-12.1.6 Creative Communicator

TECH.K-12.1.7 Global Collaborator

CRP.K-12.CRP1 Act as a responsible and contributing citizen and employee.

CRP.K-12.CRP2 Apply appropriate academic and technical skills.

CRP.K-12.CRP4 Communicate clearly and effectively and with reason.

CRP.K-12.CRP5 Consider the environmental, social and economic impacts of decisions.

CRP.K-12.CRP8 Utilize critical thinking to make sense of problems and persevere in solving them.

FAM.9-12.8.2.1 Identify characteristics of major food borne pathogens, their role in causing illness, foods involved in outbreaks, and methods of prevention.

FAM.9-12.8.2.2 Employ food service management safety/sanitation program procedures, including CPR and first aid.

FAM.9-12.8.2.3 Use knowledge of systems for documenting, investigating, reporting, and preventing food

	borne illness.
FAM.9-12.8.2.5	Practice good personal hygiene/health procedures, including dental health and weight management, and report symptoms of illness.
FAM.9-12.8.2.6	Demonstrate proper purchasing, receiving, storage, and handling of both raw and prepared foods.
FAM.9-12.8.2.7	Demonstrate safe food handling and preparation techniques that prevent cross contamination from potentially hazardous foods, between raw and ready-to-eat foods, and between animal and fish sources and other food products.
HOSP.9-12.9.4.12.I.(1).1	Use basic reading, writing, and mathematical skills to provide food production and services to ensure a positive guest/customer experience.
HOSP.9-12.9.4.12.I.(1).3	Demonstrate listening, writing, and speaking skills to enhance guest/customer satisfaction.
HOSP.9-12.9.4.12.I.(1).8	Demonstrate knowledge of safety and sanitation procedures used in this industry and apply these procedures to maintain safe environments.
HOSP.9-12.9.4.12.I.12	Use correct grammar, punctuation, and terminology to write and edit documents.
HOSP.9-12.9.4.12.I.17	Listen to and speak with diverse individuals to enhance communication skills.

Target 1

Identify and practice safety and sanitation procedures in the cooking lab and home

- Identify and practice safety and sanitation procedures in the cooking lab and home

Learning Goal 2

Students will demonstrate knowledge of proper use of food preparation equipment and techniques.

- Students will demonstrate knowledge of proper use of food preparation equipment and techniques.

TECH.K-12.1.1	Empowered Learner
TECH.K-12.1.2	Digital Citizen
TECH.K-12.1.3	Knowledge Constructor
TECH.K-12.1.4	Innovative Designer
TECH.K-12.1.5	Computational Thinker
TECH.K-12.1.6	Creative Communicator
TECH.K-12.1.7	Global Collaborator
CRP.K-12.CRP1	Act as a responsible and contributing citizen and employee.
CRP.K-12.CRP2	Apply appropriate academic and technical skills.
CRP.K-12.CRP3	Attend to personal health and financial well-being.
CRP.K-12.CRP4	Communicate clearly and effectively and with reason.
CRP.K-12.CRP7	Employ valid and reliable research strategies.
CRP.K-12.CRP8	Utilize critical thinking to make sense of problems and persevere in solving them.

FAM.9-12.8.3.1	Operate tools and equipment following safety procedures and OSHA requirements.
FAM.9-12.8.3.2	Maintain tools and equipment following safety procedures and OSHA requirements.
FAM.9-12.8.3.3	Demonstrate procedures for cleaning and sanitizing equipment, serving dishes, glassware, and utensils to meet industry standards and OSHA requirements.
FAM.9-12.8.3.5	Demonstrate procedures for safe and secure storage of equipment and tools.
FAM.9-12.8.3.6	Identify a variety of types of equipment for food processing, cooking, holding, storing, and serving, including hand tools and small ware.
HOSP.9-12.9.4.12.I.(1).1	Use basic reading, writing, and mathematical skills to provide food production and services to ensure a positive guest/customer experience.
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Target 1

Identify and use kitchen tools accurately

- Identify and use kitchen tools accurately

Target 2

Identify recipe terms

- Identify recipe terms

Target 3

Navigate a recipe

- Navigate a recipe

Target 4

Apply food lab rules and procedures in cooking lab situations

- Apply food lab rules and procedures in cooking lab situations

Proficiency Scale

Summative Assessment

Presentations

Portfolios

Production assignments

Projects

Unit Test

Formative Assessment and Performance Opportunities

Chapter review questions

Class Discussion

Class participation

Computer simulation activities

Exit Tickets

Homework

Internet activities

Section review questions

Self-Assessment

Teacher Directed Q&A

Teacher Observation of computer use

Workbook activities

Accommodations/Modifications

- Provide alternate labeling for struggling readers.
- Pair students when accuracing is critical in a recipe
- Code code ingredients in the recipe with the actual ingredient container
- Provide how to videos
- Additional supervision for use of sharps and heating equipment.

Unit Resources

Textbooks and Workbooks

Food for Today – textbook

Food for Today – student workbook

Food for Today – Re-teaching activities

CD/DVD/VHS/TV

Exam view Pro CD-ROM

Food Network's Good Eats – Alton Brown

Food Network's Unwrapped – Marc Summers

Discovery Channel's The Colony: S2

Food Network's Ace of Cakes

Super-Size Me

Food Inc.

Ratatouille

Magazines/Periodicals/Newsletters

Food Network Magazine

HGTV Magazine

Taste of Home Magazine

Internet

www.google.com

www.bankrate.com

www.choosemyplate.gov

www.cdc.gov

www.myfitnesspal.com

www.prezi.com

www.powtoons.com

www.voki.com

<https://sites.google.com/a/monroetwp.k12.nj.us/mrs-lolli-facs/>

www.googleclassroom.com

www.Food.com

<http://topsecretrecipes.com>

<https://www.bettycrocker.com/>

www.kidswithfoodallergies.org

<https://allergicliving.com/recipes>

www.foodallergiesrecipebox.com

www.wholesomebabyfood.momtastic.com

<http://jessicaseinfeld.com/recipes>