

Grade 9-12

Distance Learning Module 1: Week of: 3/30/2020-4/3/2020

## Intro to Culinary Arts - Modified from [Unit 1 - Industry Essentials](#)

### Targeted Goals from Stage 1: Desired Results

#### Content Knowledge:

- Food safety is everyone's responsibility in minimizing the risk of food borne illnesses. Knowledge and understanding of one's personal hygiene and proper sanitation techniques is vital in minimizing food contamination and preventing food borne illnesses.
- Success in the workplace requires understanding and adherence to industry protocols and standards of quality.

#### Vocabulary:

- Cross contamination
- Foodborne illness

#### Skills:

- Demonstrate food handling and preparation techniques that prevent cross contamination.
- Demonstrate good personal hygiene and health procedures
- Demonstrate procedures for cleaning, sanitizing, and storing equipment, tools, serving dishes, glassware, and utensils to meet industry standards
- Demonstrate professional skills in safe handling of knives, tools, and equipment.

#### Expectation:

Description of Task (s):	Resources and Materials:	Daily Checks (Return to Google Classroom or snapshots from a cell phone)
Monday: Welcome - Overview	<ul style="list-style-type: none"><li>● Use Flipgrid to film a short introduction.</li><li>● Find your favorite kitchen utensil or locate a piece of kitchen equipment that represents you, your favorite food or something you want to learn to cook.</li><li>● Post to our class flipgrid</li><li>● View teacher video message</li></ul>	Flipgrid Video

Description of Task (s):	Resources and Materials:	Daily Checks (Return to Google Classroom or snapshots from a cell phone)
Tuesday: 6 Most Common Kitchen Accidents	Fill in the 6 most common Kitchen Accidents Google Doc	6 most common Kitchen Accidents Google Doc
Wednesday: Fire safety	View Fire Safety Videos	Fire safety Google Quiz
Thursday: Food Borne Illness Presentation	Review the Safety and sanitation presentation and fill in cooking temperature chart	Cooking temperature chart
Friday: Food Service Training Videos	Video playlist (6 short videos)	

**Week criteria for success** (attach student checklists or rubrics):

Turn in the following with thoughtful and complete answers:

1. 6 common kitchen accidents google doc
2. Fire safety quiz
3. Cooking Temperature Chart

**Supportive resources and tutorials for the week** (plans for re-teaching):

Office hours during class meeting time. Google meet for clarification and questions