

Grade 9-12

Distance Learning Module 2: Week of: 4/6/2020-4/9/2020

Bake Shop - Modified from [Unit 1 - Chemistry of Baking](#)

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: View the video and complete the "What NOT to do" assignment	<ul style="list-style-type: none">• "What NOT to do" assignment• What not to do in the kitchen/health and safety: Jamie's Food Team	"What NOT to do" assignment
Tuesday: Keep or Toss Activity	Take the Keep or Toss quiz	The keep or toss quiz

Description of Task (s):	Resources and Materials:	Daily Checks (Return to Google Classroom or snapshots from a cell phone)
Wednesday: -Review the safety and sanitation rules sample provided -Create a printable safety and sanitation poster for your home kitchen. This poster should list 15 rules for your home kitchen.	-Safety and sanitation rules sample	Safety and Sanitation Rules Poster
Thursday: Take the safety and sanitation quiz		Safety and Sanitation Quiz
Friday: No school today. Enjoy your day off!		

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

Turn in the following with thoughtful and complete answers:

1. "What NOT to do" assignment
2. The keep or toss quiz
3. Safety and Sanitation Rules Poster
4. Safety and Sanitation Quiz

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

Office hours during class meeting time. Google meet/ hang out on Tuesday for clarification and questions