

# Baking and Pastries: Kitchen Safety and Sanitation

Stage 1 Desired Result		
<p>ESTABLISHED GOALS:</p> <p><u>Competencies:</u></p> <ul style="list-style-type: none"> <li>Students will demonstrate the ability to apply safe and healthy practices in order to prepare food.</li> <li>Students will demonstrate the ability to analyze and summarize text and integrate knowledge to make meaning of discipline-specific materials.</li> <li>Students will demonstrate the ability to produce coherent and supported writing in order to communicate effectively for a range of discipline-specific tasks, purposes, and audiences.</li> <li>Students will demonstrate the ability to speak purposefully and effectively by strategically making decisions about content, language use, and discourse style.</li> </ul> <p><u>Content Standards:</u></p> <p>NASAFACS - National Association of State Administrators for Family and Consumer Sciences</p> <ul style="list-style-type: none"> <li><a href="#">NASAFACS 8.2</a> - Demonstrate food safety and sanitation procedures.</li> </ul>	<b>Transfer</b>	
	<i>Students will be able to independently use their learning to safely work and prepare recipes.</i>	
	<b>Meaning</b>	
	<p>ENDURING UNDERSTANDINGS</p> <p><i>Students will understand that...</i></p> <ul style="list-style-type: none"> <li>Following safety and sanitation rules prevent injuries to self and others.</li> </ul>	<p>ESSENTIAL QUESTIONS</p> <ul style="list-style-type: none"> <li>Do you think society puts too much emphasis on food safety?</li> </ul>
	<b>Acquisition</b>	
<p><i>Students will know...</i></p> <ul style="list-style-type: none"> <li>that it is necessary to follow safety and sanitation procedures</li> <li>that it is important to keep a clean and well organized kitchen.</li> <li>the importance of keeping foods at safe temperatures.</li> </ul> <p><u>vocabulary:</u> sanitation, burns, cuts, electric shock, falls, foodborne illness, poisoning, cross-contamination, bacteria, danger zone</p>	<p><i>Students will be skilled at...</i></p> <ul style="list-style-type: none"> <li>preventing kitchen accidents by following safety and sanitation procedures</li> <li>keeping a clean and well organized kitchen</li> <li>preventing foodborne illness by keeping yourself clean, the kitchen clean and keeping food at safe temperatures.</li> </ul>	
<b>Content Area Literacy Standards</b>		
<p>RST.6-8.7 Integrate quantitative or technical information expressed in words in a text with a version of that information expressed visually.</p> <p>RH.6-8.3 Identify key steps in a text's description of a process related to history/social studies (e.g., how a bill becomes law, how interest rates are raised or lowered).</p> <p>WHST.6-8.1 Write arguments focused on <i>discipline-specific content</i>.</p> <p>WHST.11-12.4 Produce clear and coherent writing in which the development, organization, and style are appropriate to task, purpose, and audience</p>	<b>21<sup>st</sup> Century Skills</b>	
	<ul style="list-style-type: none"> <li>Interact Effectively with Others</li> <li>Solve Problems</li> <li>Make Judgements and Decisions</li> </ul>	

## Stage 2 - Evidence

<i>Evaluative Criteria</i>	<i>Assessment Evidence</i>
	PERFORMANCE TASK(S):
	OTHER EVIDENCE:

## Stage 3 – Learning Plan

*Summary of Key Learning Events and Instruction*

<i>Language Arts Integration</i>	<i>Mathematics Integration</i>
<ul style="list-style-type: none"><li>• 1.OA.1 Use</li></ul>	<ul style="list-style-type: none"><li>• 1.OA.1 Use</li></ul>
<i>Technology Integration</i>	<i>District Materials</i>
<ul style="list-style-type: none"><li>• 1.OA.1 Use</li></ul>	