

Culinary: Kitchen Safety and Sanitation

Stage 1 Desired Result		
<p>ESTABLISHED GOALS:</p> <p><u>Competencies:</u></p> <ul style="list-style-type: none"> Students will demonstrate the ability to apply safe and healthy practices in order to prepare food. Students will demonstrate the ability to analyze and summarize text and integrate knowledge to make meaning of discipline-specific materials. 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. Students will demonstrate the ability to speak purposefully and effectively by strategically making decisions about content, language use, and discourse style. <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"> <u>NASAFACS 8.2</u> - Demonstrate food safety and sanitation procedures. 	Transfer	
	<i>Students will be able to independently use their learning to safely work and prepare recipes.</i>	
	Meaning	
	<p>ENDURING UNDERSTANDINGS</p> <p><i>Students will understand that...</i></p> <ul style="list-style-type: none"> Following safety and sanitation rules prevent injuries to self and others. 	<p>ESSENTIAL QUESTIONS</p> <ul style="list-style-type: none"> Do you think society puts too much emphasis on food safety?
	Acquisition	
<p><i>Students will know...</i></p> <ul style="list-style-type: none"> that it is necessary to follow safety and sanitation procedures that it is important to keep a clean and well organized kitchen. the importance of keeping foods at safe temperatures. <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"> preventing kitchen accidents by following safety and sanitation procedures keeping a clean and well organized kitchen preventing foodborne illness by keeping yourself clean, the kitchen clean and keeping food at safe temperatures. 	
Content Area Literacy Standards		
<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>	21st Century Skills	
	<ul style="list-style-type: none"> Interact Effectively with Others Solve Problems Make Judgements and Decisions 	

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