



Advanced Culinary I Virtual Learning

# Safety and Sanitation

April 27th, 2020



Advanced Culinary I  
Lesson: April 27th, 2020

**Objective/Learning Target:**

Students will understand and analyze safety in a professional kitchen.

**Standard:**

14.4



# Advanced Culinary I

## Lesson: April 27th, 2020

### **Bellwork:**

When you hear safety in a kitchen, what would you think of first?

## How to do bellwork and assignments

- Create a google doc for Advanced Culinary (if you already have one, use the same one)
- Title it with your full name and the name of the class with a VL in front for Virtual Learning
- Each day, put that day's date and lesson on a new page of the same doc
- Under the date, have two sections:
  - Bellwork
  - Assignment

## Assignment

- ★ Open the links below, watch the videos
- ★ On your Google Doc assignment sheet, write 2 paragraphs about the importance of Kitchen Safety. Include 3 ways to prevent accidents.
  - [Professional Kitchen Safety](#)
  - [Slips, Trips, and Falls](#)



## Practice/Additional Resources

- [90's Video on Kitchen Safety](#)