



Advanced Culinary I Virtual Learning

Safety and Sanitation

April 30th, 2020



Advanced Culinary I
Lesson: April 30th, 2020

Objective/Learning Target:

Students will understand and analyze safety in a professional kitchen as it applies personal hygiene and health.

Standard:

14.4.2



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Bellwork:

When are five of the times you should wash your hands when working in a professional kitchen?

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, name the proper steps to handwashing. Next, list 6 activities that would require you to wash your hands after.
 - [How to Wash your Hands](#)
 - [When to Wash Your Hands](#)



Practice/Additional Resources

- [Good Hygiene and Kitchen Practices](#)