



Advanced Culinary I Virtual Learning

# Safety and Sanitation

April 28th, 2020



Advanced Culinary I  
Lesson: April 28th, 2020

**Objective/Learning Target:**

Students will understand and analyze safety in a professional kitchen as it applies to uniforms.

**Standard:**

14.4.2



# Advanced Culinary I

## Lesson: April 28th, 2020

### **Bellwork:**

What is the importance of wearing the right type of shoes in a kitchen, record three reasons.

## 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, describe what a proper uniform consists of, starting at the top of your head to your feet.
  - [Professional Kitchen Attire](#)
  - [Student Attire Requirements](#)



## Practice/Additional Resources

- [A Professionally Dressed Chef](#)