



Advanced Culinary II Virtual Learning

Safety and Sanitation

May 1st, 2020



Advanced Culinary II

Lesson: May 1st, 2020

Objective/Learning Target:

Students will identify and memorize sanitation and safety procedures in a professional kitchen.

Standard:

14.4.2



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Bellwork:

What are 3 of the reasons having employees with poor personal hygiene are bad for business?

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, review the Quizlet Flashcards
- ★ On your Google Doc assignment sheet, write 10 of the terms you learned and their meanings.
 - [Flash Cards I](#)
 - [Flash Cards II](#)



Practice/Additional Resources

- [Food Safety and Handling Training Video I](#)
- [Food Safety and Handling Training Video II](#)