



Advanced Culinary II Virtual Learning

Safety and Sanitation

April 27th, 2020



Advanced Culinary II
Lesson: April 27th, 2020

Objective/Learning Target:

Students will understand and analyze safety in a professional kitchen.

Standard:

14.4



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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](#)