

FACS Virtual Learning

9-12 Grade

Introduction to Hospitality & Culinary Food Network Article Summary May 21, 2020



9-12/Introduction to Hospitality & Culinary Lesson: May 21, 2020

Objective:

I can demonstrate safety and sanitation practices.

Learning Target:

8.2: Demonstrate safety and sanitation procedures.

Warm-Up Activity: Create Your Own Spring Cleaning Checklist

1. Click on the following link to access your warm up activity: <u>https://docs.google.com/document/d/1U84o9SpFNI0UDlExmLyeJhh7ZJuzS1</u> <u>eA9tmPr8Kxt48/edit</u>







KITCHEN

15 minutes speed declutter Dust ceiling, lights, top of refrigerator, baseboards Wipe inside of cabinets Clean oven Empty trash/Wash trash can Cet rid of expired items in fridge Clean fridge Clean fridge

BATHROOM

BEDROOM(S)

corners

Wipe walls

Dust blinds

Dust furniture

Wine baseboards

Clean under bed

Clean windows

Vaacum/Clean floors

15 minutes speed declutter

Turn mattress if needed

Remove and wash bedding

Dust cobwebs from walls and

If mininities paged declutter Dura colverse from valits and corners. Wipe down around toilet and sink to get duis off Scrub out shower Clean noilet and ioilet bowl Wipe down drawers and shekes Disinfect and shine sink and counter Add needed torage and organizationt Empty trash/clean trashcan Clean windows

LIVING ROOM

15 minutes speed declutter Dust colwests from valls and corners. Wipe valls Dust blinds Dust furniture Wipe baseboards (this is the perfect job for little people") Spot clean carpet or use carpet steamer Clean couch - cushions up. underneath, custions up. Underneath, cus

ADDITIONAL SPACES

15 minutes speed declutter Dust cobwebs from walls and corners. Wipe walls Dust furniture Wipe baseboards Vacuum/ Clean careets as needed Clean windows Wipe down washing machine/dryer Empty trash/clean trash cans Change air filters Change batteries in fire alarms Clean and pack up winter coats, mittens, hats

Assignment Title: Food Network Article Summary

- Click on the following link to access your activity for today: <u>https://docs.google.com/document/d/1e0tgWy5D0Acx1n00CNvcofdXtJXlZ1</u> <u>uws4oH1wiw4No/edit?usp=sharing</u>
- Make sure once you have the Google Doc pulled up, you click 'file' and 'make a copy' of the document BEFORE you start to edit the page
- 3. Save your completed work to your Google Drive and share with your culinary teacher via email if you wish to receive feedback