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| **Nutrition and Wellness – Module #3**  **How to be safe and sanitary in the kitchen?** |

Name \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Date \_\_\_\_\_\_\_\_\_\_\_\_\_\_ Period \_\_\_\_

# Kitchen Safety & Sanitation Unit

1. You are sitting down to eat at a restaurant/cafe, what you hope the staff in the kitchen has been doing as they prepare your food?
2. You are in line at a self-serve buffet, what do you hope others around you in line serving themselves food have done prior to being in line with you?
3. You are about to eat a meal. You got this meal one of the following ways: 1) you prepared the food yourself, 2) you got it from a buffet self-serve line or 3) the waiter brought the food out to you. What should you have done prior to eating your meal?

KWL Chart

Directions: As we continue in our Kitchen Safety & Sanitation Unit, Please complete the first two columns in the chart about the topic of PROPER HAND WASHING. Fill-in the last column at the end of our class today.

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| **What I Know** | **What I Want to Know** | **What I Learned** |
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