

Week of: 10/1

Teacher: Barton

Subject: Intro

Monday	TLW: Demonstrate knowledge of safe purchasing, storing, and cooking PHF	Objective: Test SS sections 5-8
		Activities: 1. Review (10 minutes) 2. TEST 3. Read section 9- outline
		Materials:
		Follow Up/HW:
Tuesday	TLW: ID time/temp requirements for holding PHF	Objective: ServSafe sections 9 and 10
		Activities: 1. Warm-up- Case in point pg 9-13 2. Finish section 9 3. Servsafe section 10- PowerPoint 4. Activity pg. 10-11
		Materials:
		Follow Up/HW:
Wed/	TLW: ID requirements for sanitary commercial facilities and pest management	Objective: ServSafe Section 10
		Activities: 1. Warm-up 2. Class Activity- Make posters of HACCP 3. ServSafe section 11 a. Video b. PowerPoint
		Materials:
		Follow Up/HW:
Friday	TLW: ID principles and procedures needed to comply with food safety regulations  Prepare for a regulatory inspection	Objective: ServSafe sec 12
	ID proper procedures for guiding a health inspector through the establishment	Activities: 1. Warm-up 2. Section12- PowerPoint 3. Begin review
		Materials:
		Follow Up/HW: review