

Week of: 9/10

Teacher: Barton

Subject: Intro.

Monday	<p>TLW: Demonstrate proper hand washing techniques</p> <p>Identify the rules of a food handlers personal hygiene</p> <p>Identify personal behaviors that can contaminate food</p>	<p>Objective: Illustrate the importance of good personal hygiene in relationship to the spread of food borne illnesses</p>
		<p>Activities:</p> <ol style="list-style-type: none"> 1. Warm-up- Food safety knowledge questions page 1-2 in ServSafe 4th ed. 2. Class Activity- Handshaking with glow germ to illustrate spread of germs 3. Class Activity- demonstrate proper hand washing techniques 4. Read Section 4 in ServSafe and complete notes sheet
		<p>Materials: Glowgerm, black light, sink, soap, towels, ServSafe books, outlines</p>
		<p>Follow Up/HW: What Wrong with this picture Wkst.</p>
Tuesday	<p>TLW: Identify factors that effect the growth of microorganisms</p> <p>Differentiate between foodborne intoxication, infection, and toxin-mediated infections</p> <p>Identify major foodborne illnesses and their symptoms</p> <p>Identify major sources of foodborne pathogens, including sources involved in outbreaks, and methods of prevention</p>	<p>Objective: Introduce students to the major foodborne illnesses</p>
		<p>Activities:</p> <ol style="list-style-type: none"> 1. Warm up- Describe the proper method of washing your hands 2. Complete Section 4 3. Begin Section 2 (Class Discussion)
		<p>Materials:</p>
		<p>Follow Up/HW: Quiz Tomorrow</p>
Wed/	<p>TLW: Identify factors that effect the growth of microorganisms</p> <p>Differentiate between foodborne intoxication, infection, and toxin-mediated infections</p> <p>Identify major foodborne illnesses and their symptoms</p> <p>Identify major sources of foodborne pathogens, including sources involved in outbreaks, and methods of prevention</p>	<p>Objective: Continue FBI</p>
		<p>Activities:</p> <ol style="list-style-type: none"> 1. Warm-up- Read case in point from Section 2 and answer in notebook 2. Quiz Sections 1 and 4 3. Section 2
		<p>Materials:</p>
		<p>Follow Up/HW:</p>
Friday	<p>TLW: Identify biological, chemical, and physical contamination</p> <p>Identify methods to prevent biological, chemical, and physical contamination</p> <p>Identify 8 most common allergens, associated symptoms, and methods of prevention</p>	<p>Objective: Introduce Types of Hazards</p>
		<p>Activities:</p> <ol style="list-style-type: none"> 1. Warm-up- FAT-TOM Strikes Again 2. PowerPoint Presentation Section 2 3. Class Activity- "Who Am I"
		<p>Materials:</p>
		<p>Follow Up/HW: Test Tuesday</p>

