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| Monday   | Demonstrate proper hand washing techniques                           | Illustrate the importance of good personal hygiene in relationship to the spread of food borne illnesses | 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 | Glowgerm, black light, sink, soap, towels, ServSafe books, outlines | What Wrong with this picture Wkst.                              |
| Tuesday  | Identify the rules of a food handlers personal hygiene              | Introduce students to the major foodborne illnesses | 1. Warm-up - Describe the proper method of washing your hands  
2. Complete Section 4  
3. Begin Section 2 (Class Discussion) |                                                                                 | Quiz Tomorrow                                                   |
| Wednesday| Identify personal behaviors that can contaminate food               | Continue FBI |                                                                                                       |                                                                                                                      |                               |
| Thursday | Identify factors that effect the growth of microorganisms           | Introduce Types of Hazards | 1. Warm-up - Read case in point from Section 2 and answer in notebook  
2. Quiz Sections 1 and 4  
3. Section 2 |                                                                 |                               |
| Friday   | Identify factors that effect the growth of microorganisms           |                                                                 |                                                                                                                      |                                                                                                                      |                               |
|          | Differentiate between foodborne intoxication, infection, and toxin-mediated infections |                                                                 |                                                                                                                      |                                                                                                                      |                               |
|          | Identify major foodborne illnesses and their symptoms               |                                                                 |                                                                                                                      |                                                                                                                      |                               |
|          | Identify major sources of foodborne pathogens, including sources involved in outbreaks, and methods of prevention |                                                                 |                                                                                                                      |                                                                                                                      |                               |

**TLW:**
- Demonstrate proper hand washing techniques
- Identify the rules of a food handlers personal hygiene
- Identify personal behaviors that can contaminate food
- Identify factors that effect the growth of microorganisms
- Differentiate between foodborne intoxication, infection, and toxin-mediated infections
- Identify major foodborne illnesses and their symptoms
- Identify major sources of foodborne pathogens, including sources involved in outbreaks, and methods of prevention
- Identify biological, chemical, and physical contamination
- Identify methods to prevent biological, chemical, and physical contamination
- Identify 8 most common allergens, associated symptoms, and methods of prevention

**Materials:**
- Glowgerm, black light, sink, soap, towels, ServSafe books, outlines

**Follow Up/HW:**
- What Wrong with this picture Wkst.
- Quiz Tomorrow
- Test Tuesday