

Week of: 9/17/07

Teacher: Barton

Subject: Intro.

Monday	TLW:	Objective:
		Activities:
		1. Finish Section 2 2. "Who Am I" Wkst 3. Read ServSafe Section 3
		Materials:
		Follow Up/HW:
Tuesday	TLW:	Objective: Review Sections 1, 4, 2,3 in ServSafe
	Demonstrate understanding of key concepts in food safety	Activities:
		1. Warm- up- Explain FAT-TOM 2. Review ServSafe Section 3 3. Class Activity- Hazard Match
		Materials:
		Follow Up/HW: STUDY STUDY STUDY
Wed/	TLW:	Objective: Test ServSafe Sections 1-4
	Demonstrate understanding of key concepts in food safety	Activities:
		TEST DAY
		Materials:
		Follow Up/HW:
Friday	TLW:	Objective: Introduce ServSafe Section 5
	Identify methods for preventing cross-contamination	Activities: (<i>Paper Due!</i>)
	ID methods for preventing time-temperature abuse	1. Warm-up- 2. Class Discussion 3. calibration Demonstration 4. Read Section 6
	ID types of temperature measuring devices	Materials:
Calibrate temperature measuring devices	Follow Up/HW:	
Properly measure the temperature of foods		