

Week of: 9/24

Teacher: Barton

Subject: Intro.

Monday	TLW: ID an approved food source	Objective: ServSafe Section 6
	ID accept/reject criteria for food	Activities: 1. Warm-up- List different methods for preventing cross-contamination (procedural and physical) 2. Video: Purchasing and Receiving Standards 3. Class Activity- in groups create accept/reject posters
		Materials:
		Follow Up/HW: Case in Point section 6
Tuesday	TLW: Properly label, date, and rotate food in storage	Objective: ServSafe Section 7
	Properly store foods	Activities: 1. Warm-up- Accept It or Reject It pg. 6-20 2. Class Activity- Finish Posters 3. Read Section 7 and complete outline
	Apply FIFO practices	Materials:
	ID temp. requirements for storage areas	Follow Up/HW: Pg 7-8 and 7-12
Wed/	TLW: Learn about Culinary Institute of America	Objective: Learn about Culinary Institute of America
		Activities: CIA demonstration
		Materials:
		Follow Up/HW: Half-page paper on the days demonstration
Friday	TLW: ID proper thawing methods	Objective: ServSafe Section 8
	ID minimum internal cooking temps. For PHF	Activities: 1. Warm-up- 2. Video- Preparation 3. PowerPoint presentation
	ID methods and times for properly cooling PHF	Materials:
	ID time and temp requirements for reheating PHF	Follow Up/HW: Case in Point #2- Section 8
	ID methods for preventing contamination during preparation	