

Unit Title: Food Handling

Grade Level: 9-12

Subject Area: Family Consumer Science

Duration/Length/Number of class periods: 12 classes 45 Min

Description: The food supply in the United States is among the safest in the world. However, when certain disease-causing bacteria or pathogens contaminate food, they can cause foodborne illness, often called “food poisoning.” The Federal government estimates that there are about 48 million cases of foodborne illness annually – the equivalent of sickening 1 in 6 Americans each year. And each year, these illnesses result in an estimated 128,000 hospitalizations and 3,000 deaths.

Rationale for unit: 60% of Adolescents will have their first job in food service
The food service industry is a continually growing field.

This food service program provides high school students with occupational training so that: (1) the students develop skills for the food service industries (2) an adequate supply of trained food service workers that are available for employment (3) high school students learn food service skills in a supervised setting (4) provide an occupation that can be used as a stepping stone for their future.

Students will Demonstrate: Food service skills that will be transferred to home or the workplace
Students will earn a Food Handler Certification as they demonstrate Food Safety and Sanitation as they career explore and demonstrate culinary skills. Students will take and score at 70 or above.

Established Goals (National, State, Local):

Minnesota Frameworks: 1.0 Demonstrate food safety and sanitation practices in Culinary settings.
National Standard: 8.2 Demonstrate food safety and sanitation practices.

STEM/STEAM Standard: Food Safety and Defense, Food Microbiology, Food Processing and Packaging

Standard Correlation Minnesota Framework/ Standard Benchmarks/Competencies

- 8.2.1 MCAH 1.1 Explain characteristics of major food borne pathogens, their role in causing illness, foods involved in outbreaks and methods of prevention.
- 8.2.3 MCAH 1.3 Practice prevention procedures in the flow of food.
- 8.2.4 MCAH 1.4 Demonstrate the Hazard Analysis Critical Control Point (HACCP).
- 8.2.5 MCAH 1.5 Practice personal hygiene and health procedures.
- 8.2.6 MCAH 1.6 Demonstrate purchasing, receiving, storage and handling of food.
- 8.2.7 MCAH 1.7 Demonstrate safe food handling and preparation techniques.

- 8.2.8 MCAH 1.8 Analyze current types of cleaning materials and sanitizers for proper uses and safety hazards.
- 8.2.9 MCAH 1.9 Identify Occupational Safety and Health Administration (OSHA) Right to Know Law and Material Safety Data Sheets.
- 8.2.10 MCAH 1.10 Practice proper waste disposal and recycling methods.

<p>What <u>Enduring Understandings</u> are desired? Students will demonstrate proper hand washing and surfaces often, separate raw food from other foods, cook to the right temperature and refrigerate foods promptly.</p> <p>What <u>Essential Questions</u> will be considered?</p> <ul style="list-style-type: none"> What should students know about food safety in preparing food? What should students know about the danger zone? How do you properly hand wash? Why is personal hygiene important? What should you know before expecting a delivery? How do you prepare and handle food properly? What should you do if you are sick? What should you do if someone is choking What should you know to pass the Food Handler exam? <p>Students will know / be able to:</p> <ul style="list-style-type: none"> Know the Symptoms of Food Borne Illness Demonstrate Four Simple Steps: Clean, Separate, Cook and Chill Pass the Food Handling Exam

<p>Description</p>	<p>Formative</p>	<p>Summative</p>	<p>Introduction Activity</p>	<p>Learning Activity</p>	<p>Student Technology Used</p>	<p>Teaching Technology Used</p>	<p>ISTE Standards</p>

Introduction to food Safety: What should students know about food safety in preparing food? What should students know about the danger zone? Introduction to food safety? What causes food borne illness? Students intro to unit quick powerpoint View Youtube video answer Q and A and complete online tutorial and assessment	Read and Q &A	complete online tutorial and assessment	powerpoint	x	ipad youtube ch. 1 food handler online course	MN 1.0 NS 8.2 8.2.1 MCA H 1.1 8.2.2 MCA H 1.2
How do you properly hand wash? Why is personal hygiene important? Students will view powerpoint View Youtube video answer Q and A and complete online tutorial and assessment Students will Demonstrate Proper Hand Washing	x	complete online tutorial and assessment	x	demostrate	Personal Hygiene	8.2.2 MCA H 1.2
What should you know before expecting a delivery? Students will view powerpoint View Youtube video answer Q and A and complete online tutorial and assessment	x	complete online tutorial and assessment	x	x	Purchasing. receiving. storage and handling of food.	8.2.6 MCA8 .2.4 MCA H 1.4H 1.6
How do you prepare and handle food properly? Students will view powerpoint View Youtube video answer Q and A and complete online tutorial and assessment	x	complete online tutorial and assessment	x	x	Food Preparation and Handling	8.2.3 MCA H 1.3 8.2.4 MCA H 1.4
What should you know about cleaning, sanitizing and maintenance? Students will view powerpoint View Youtube video answer Q and A and complete online tutorial and assessment	x	complete online tutorial and assessment	x	x	sanitization, cleaning and maintenance	8.2.8 MCA H 1.8

<p>What should you do if you are sick? What should you do if someone is choking Students will view powerpoint View Youtube video answer Q and A and complete online tutorial and assessment</p>	x	complete online tutorial and assessment	x	x	Safety	8.2.5 MCA H 1.5
<p>What should you know to pass the Food Handler exam? Students will view powerpoint</p>	x				Practice review exam review part 2	
<p>Conclusion Before exam there are many other ways to study and practice, pair and share, quizlets</p>		Pass online exam				

Materials, tools and resources: Prostart Level 1, Food Handling Workbook Computer / iPad, internet, handouts

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Additional credit given to: