

<b>Planned Course: World of Baking</b>		<b>Course Number: F723</b>	<b>Department: Family &amp; Consumer Sciences</b>
<b>Unit: Kitchen Safety</b>		<b>Grade Level: 9-12</b>	
<b>Estimated Time: 1-2 weeks</b>		<b>Level/Track: Elective</b>	<b>Date Approved: 8/1/2013</b>
<b>PA Academic Standards</b>	<b>Core Concepts (in question format)</b> • <b>Skills/Knowledge</b>	<b>Activities/Strategies/Study Skills</b> (identify some activities as remedial or enrichment activities)	<b>Assessments</b> (include types and topics)

<p>11.2.12 Balancing Family, Work, and Community Responsibility</p> <p>A. Justify solutions developed by using practical reasoning skills.</p> <p>B. Evaluate the effectiveness of action plans that integrate personal, work, family &amp; community</p> <p>11.3.12 Food Science &amp; Nutrition</p> <p>F. Evaluate the application of nutrition &amp; meal planning principles in the selection, planning, preparation, and serving of meals that meet the specific nutritional needs of individuals across the lifespan.</p>	<p>► How do the principles of safety apply to the kitchen?</p> <ul style="list-style-type: none"> <li>• Students will compare safe and unsafe kitchen work habits.</li> <li>• Students will be able to identify safety hazards in the kitchen.</li> <li>• Students will describe how to prevent kitchen accidents.</li> <li>• Students will explain/demonstrate how to prepare for, and respond to, accidents or emergencies in the kitchen.</li> </ul>	<ul style="list-style-type: none"> <li>- Teacher notes, study guides, power points</li> <li>- Jigsaw reading of chapter</li> <li>- Teacher demonstration on : knives, spills, not pots, ovens, stovetops, cans, mixers &amp; appliances, microwaves, etc.</li> <li>- Kitchen Safety Smart video</li> <li>- Safety cartoons or posters</li> <li>- Safety Chinese fortune teller</li> <li>- Cube activity of “Safety First” questions</li> <li>- How to childproof the kitchen research</li> <li>- Student demonstration videos on one of the kitchen safety topics</li> <li>- A-Z list of kitchen safety - ongoing</li> <li>- Students will investigate first-aid procedures</li> <li>- Possible nurse/1<sup>st</sup> Aid teacher demonstration</li> <li>- First-Aid kit check</li> <li>- Food Science Experiment on smothering flames</li> <li>- “Handling Emergencies” kitchen safety skits on various kitchen safety</li> </ul>	<ul style="list-style-type: none"> <li>• Teacher observations</li> <li>• Rubrics</li> <li>• Teacher observation and assessment of student participation, looking for content, comprehension and application.</li> <li>• Test</li> </ul>
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		situations - Possible Fire Dept. demonstration on "How To Use a Fire Extinguisher"	
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