

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

<p>11.3.12 Food Science and Nutrition</p> <p>A. Analyze how food engineering & technology trends will influence the food supply.</p> <p>B. Evaluate the role of government agencies in safeguarding our food supply (e.g., USDA, FDA, EPA, and CDC).</p> <p>C. Evaluate sources of food and nutrition information.</p> <p>G. Analyze the relevance of scientific principles to food processing, preparation and packaging.</p>	<p>► Why is proper food handling important in the prevention of foodborne illness?</p> <ul style="list-style-type: none"> • Students will explain the relationships between microorganisms and foodborne illness. • Students will demonstrate practices that promote kitchen cleanliness. • Students will distinguish and demonstrate safe from unsafe food handling practices. • Students will describe the roles of government agencies in protecting the food supply. • Students will recognize the different kinds of food storage. 	<ul style="list-style-type: none"> - Word Splash - Study guide: “Food Safety & Storage” - Writing activity for pre-assessment - Vocabulary list - Activity: “20 second scrub” - Activity: Science experiment air-borne microorganisms - Reading jigsaws from textbook “Food for Today” - Bacteria handout - Thermometer paper - “Danger Zone” experiment - Danger Zone “salt & pepper” activity - “What’s In Your Bag?” activity - “Safe or Not Safe?” Bucket List activity - “Unpacking My Grocery Bag” - “Who Turned Out the Lights?” power failure activity - Video: “Dirty Dining” - “We’re Having a Ball!” food safety ball toss activity 	<ul style="list-style-type: none"> • Writing pre-assessment • Teacher observation looking for content, comprehension, and application of food safety and safe food storage practices • Exit cards • Study Guides • Experiment results • Think/pair/share • Danger Zone participation/responses from Salt & Pepper activity • Food Safety relay race • Student demonstrations • Class participation • Food safety posters/license plates • Graded worksheets on food safety • Test/Quiz
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