

6th Grade Foods Unit

Part 3: Safety in the Kitchen (Version 1)

Name _____ Period _____ Score _____

Kitchen Safety



- Kitchen Safety Power Point
- Kitchen Safety Video
- Lab: Cinnamon Bubble Ring
- Lab Quiz – Safety
- Food Safety – Video
- Create a Safety List for FCS Cookbooks

Websites:

(Interactive Games)

- [Scrub Club Activities](#)
- [Welcome to the Kitchen](#)
- [Disasters in the Kitchen](#)

Vocabulary:

Cross-Contamination

Kitchen Safety Practice

Directions: More accidents happen in the kitchen than in any other room. Watch the video(s) about kitchen safety.

Kitchen Safety

Food Safety

After viewing the DVD on Food Safety, answer the following questions:

- List 1 or more ways to stay clean in the kitchen.
- How long should you keep warm foods at room temperature?
- What is the best way to tell if the meat has been cooked long enough?
- What is the best way to defrost food?
- How can you prevent cross-contamination of food?

6th Grade Foods Unit

Part 3: Safety in the Kitchen (Version 2)

Name _____ Period _____ Score _____

Kitchen Safety

- Kitchen Safety Power Point
- Kitchen Safety Video
- Safety Lab: Cinnamon Bubble Ring
- Lab Quiz – Safety
- Food Safety – Video
- Food Safety- More Activities
- Food Safety – Lab
- Lab Quiz – Food Safety
- Create a Safety List for FCS Cookbooks

Websites:

(Interactive Games)

- [Welcome to the Kitchen](#)
- [Disasters in the Kitchen](#)

Vocabulary:

Cross-Contamination



Kitchen Safety Practice

Directions: More accidents happen in the kitchen than in any other room. Let's complete the questions found on the Kitchen Safety PowerPoint to find how to prevent a few accidents.

My answers . . . Power Point

Kitchen Safety Video

Kitchen Safety

6th Grade Foods Unit

Part 3: Safety in the Kitchen – Food Safety (Version 2)

Name _____ Period _____ Score _____

Kitchen Safety

- Kitchen Safety Power Point
- Kitchen Safety Video
- Safety Lab: Cinnamon Bubble Ring
- Lab Quiz – Safety
- Food Safety – Video
- **Food Safety- More Activities**
- **Food Safety – Lab**
- **Lab Quiz – Food Safety**
- **Create a Safety List for FCS Cookbooks**

Websites:

[Safe Food Storage](#)

(Find out long you can store foods before tossing.)

[Scrub Club Activities](#)

(Interactive Games)

Vocabulary:

Cross-Contamination



Food Safety- Video

After viewing the DVD on Food Safety, answer the following questions:

- List 1 or more ways to stay clean in the kitchen.
- How long should you keep warm foods at room temperature?
- What is the best way to tell if the meat has been cooked long enough?
- What is the best way to defrost food?
- How can you prevent cross-contamination of food?

Food Safety - Activities



2. Check the Refrigerator for any outdated foods.

4. Check the Refrigerator is it set at 40 degrees or lower?



1. Check the Refrigerator for any spoiled foods.

3. Find a cutting board. What must you do to keep it from passing germs to other foods?



5. What tools can be used for testing to see if meat is completely heated?



6. What cleaning products does each kitchen have?