6<sup>th</sup> Grade Foods Unit Part 3: Safety in the Kitchen (Version 1)

Name \_\_\_\_\_ 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

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?

Period\_\_\_\_\_ Score \_\_\_\_\_

### **Kitchen Safety Practice**

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



Food Safety

6<sup>th</sup> Grade Foods Unit

# Part 3: Safety in the Kitchen (Version 2)

#### Name \_\_\_\_\_ 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) <u>Welcome to the Kitchen</u> <u>Disasters in the Kitchen</u>

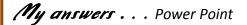
#### Vocabulary:



Period \_\_\_\_\_ Score \_\_\_\_\_

## **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.



Kitchen Safety Video



6<sup>th</sup> 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** 



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.

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?



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

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



6. What cleaning products does each kitchen have?