Culinary 1 · Unit 1 · Level 1

Food Safety



TODAY'S PLAN

- Germs
- Wash Hands
- Gloves
- Hot and Cold
- Great Job

Last Time

Last Time



👉 We cook in the kitchen. 🍳

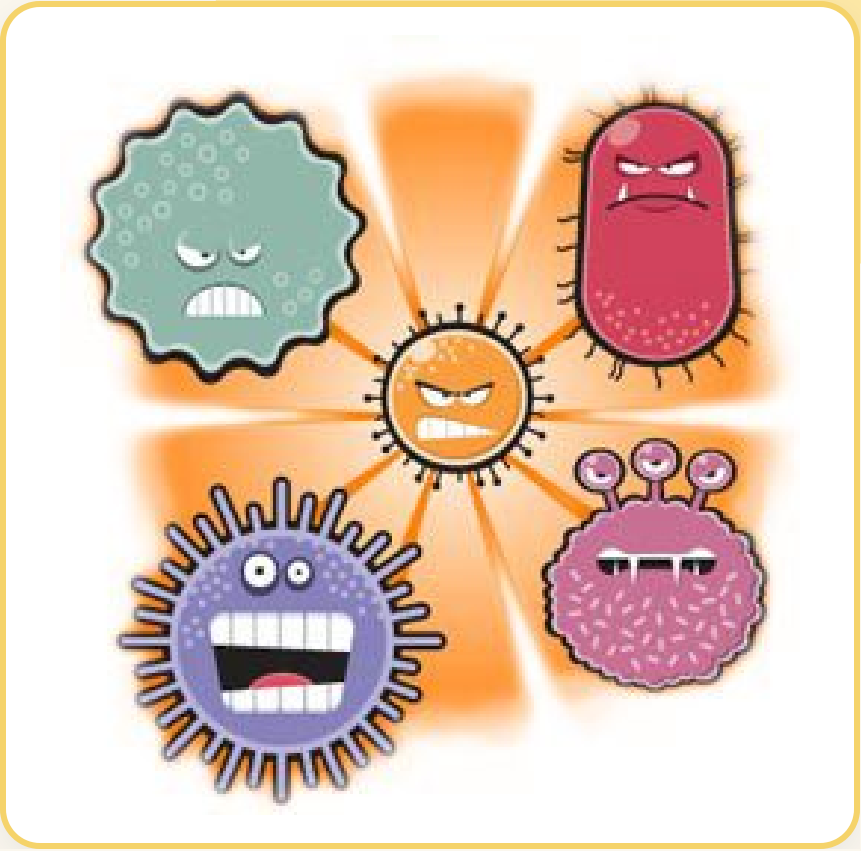
👉 We stay safe. 🦺

Learn

Germs

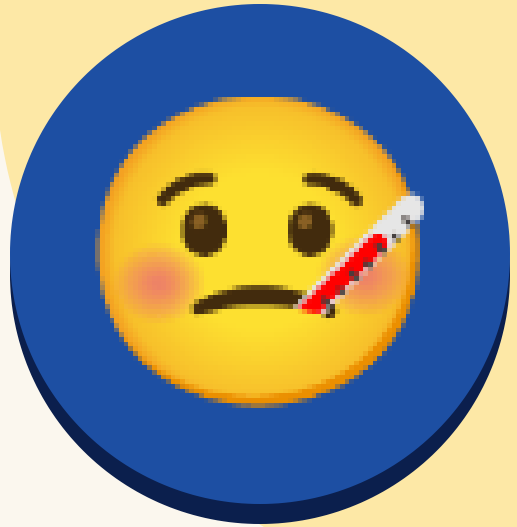
🦠 **Germs** are tiny.

🤢 Germs can make us **sick**.



Learn

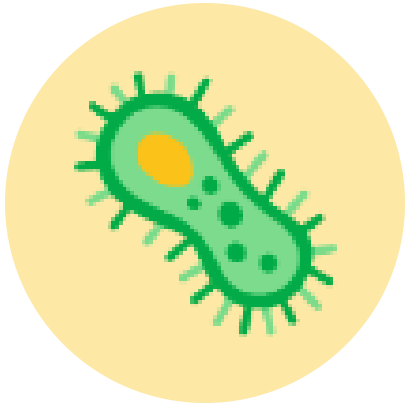
Sick? Stay Home



🤒 Sick? Do **not** cook.

🏠 Stay **home**. Tell the teacher.

🃏 Check 1 of 4



Which one keeps germs away?

Point to the picture!

🍭 Candy

🧼 Soap

✅ Answer · Card 1 of 4



Soap

Soap and water wash germs away.

Lab

Wash Your Hands



1. 💧 **Wet**
2. 🧴 **Soap**
3. 🎵 **Scrub** 20 seconds (ABC song)
4. 🚿 **Rinse**
5. 🧻 **Dry**

🃏 Check 2 of 4



How long do you scrub?

Point to the picture!

🎵 20 seconds: the ABC song

⚡ 1 second

✅ Answer · Card 2 of 4



20 seconds: the ABC song

Sing the ABC song. That is 20 seconds.

Learn

Gloves

🧤 **Gloves** on for ready-to-eat food.

🧼 Wash hands **first**.



Learn

Raw Meat Stays Apart

🥩 Raw meat on its **own** board.

🥦 Veggies on a **different** board.



🃏 Check 3 of 4



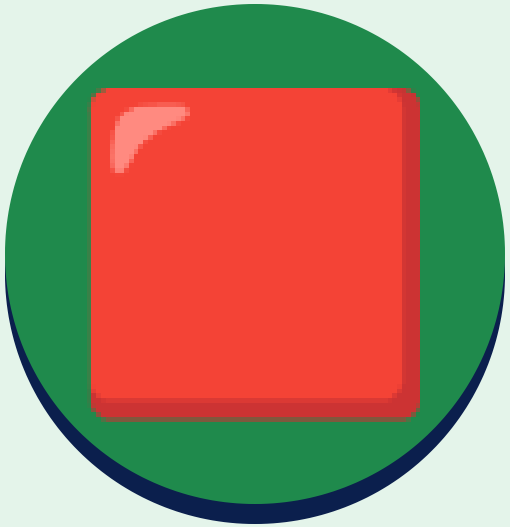
Raw chicken goes on...

Point to the picture!

🟥 Its own board

🥗 The salad board

✅ Answer · Card 3 of 4



Its own board

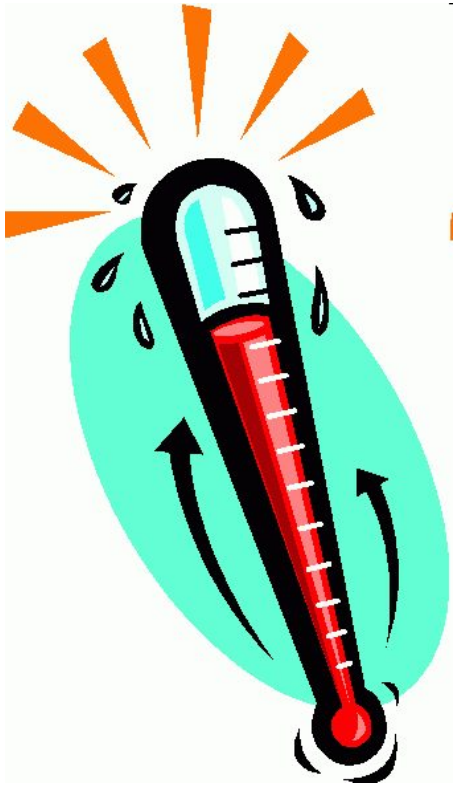
Keep raw meat away from other food.

Learn

The Danger Zone

🌡️ Germs grow fast in the **Danger Zone**.

🧊 Keep cold food **cold**. 🔥 Hot food **hot**.



Learn

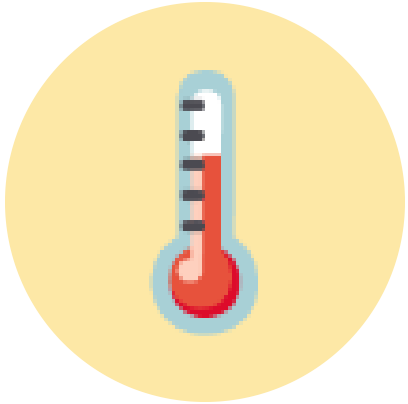
Cook Chicken All the Way



🍗 Chicken: **165°F**.

🌡️ Use a **thermometer**.

🃏 Check 4 of 4



Which one checks if food is cooked?

Point to the picture!

🥄 Spoon

🌡️ Thermometer

✅ Answer · Card 4 of 4



Thermometer

A thermometer tells the temperature.

Learn

Put Food Away

❄️ Leftovers go in the **fridge**.

🏷️ Put a **label** on it.



Wrap-Up

Recap



Wash hands
20 seconds



Gloves
for ready-to-eat food



Raw meat
on its own board



Danger Zone
cold cold, hot hot

Wrap-Up

Great Job!



🧼 I wash my hands!

🦺 I keep food safe!