Food and Kitchen Safety - DUE DATE: April 26th at 10 pm!

\*\*You will share this document with me in google drive once you’ve completed the week’s tasks (DO NOT send me separate submissions please and thank you)

**Name: Grade Level:**

**REQUIRED TASKS: SAFETY VOCABULARY AND VIDEO OBSERVATIONS**

Review the posted Food and Kitchen Safety PowerPoints.

Then define these vocabulary terms:

1. Kitchen Safety—
2. Food Safety—
3. Sanitation—
4. Danger Zone—
5. Contamination—
6. Perishable –
7. Personal Hygiene –
8. Foodborne Illness –
9. E. Coli –
10. Salmonella –

Watch the Jamie Oliver video found at this link: <http://www.jamieoliver.com/videos/what-not-to-do-in-the-kitchen-health-and-safety-jamie-oliver-s-home-cooking-skills>

While watching, keep a list of things you see her doing wrong. Then fill in the table below.

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| What she did Wrong? | What she should have done? |
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OPTIONAL: My 2nd Activity Choice From this Weeks Board is \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Include paragraph or photo evidence here: