

Subject: Hospitality and Tourism

Grade: 10

Course Code: TFJ20

Lesson Topic: Food Safety

Duration: 75min.

Teacher:

Overall Expectations: A2: demonstrate an understanding of tools and equipment commonly used in the various sectors of the tourism industry

Specific Expectations: A2.2: describe proper procedures for using a variety of tools and equipment commonly used in various sectors of the tourism industry

Lesson Learning Goals:

(Written in student friendly language - shared with students)

Key Question:

What will students know, understand, be able to do, and communicate?

(Knowledge/Understanding, Thinking, Communication, Application)

K/U- Students will have an introduction to food safety. They will learn the proper way to handle different types of food, proper hygiene, cross contamination, and the danger zone for foods.

T- Students will have a short in-class activity to identify potential dangers for foods

C- The in-class activity will end with different groups presenting the potential dangers and solutions they listed during the in-class activity.

A- Students will describe solutions to the potential dangers they brainstorm in the Thinking section.

Accommodations and/or Modifications

Key Question:

What will I do to assist individual learners or provide enrichment for others?

Provide students with one on one consultation.

Peer tutoring.

Follow the IEP

Resources and Materials Required:

Notes on Food Safety; In-class activity handout

Safety Considerations: Safe use of tools and equipment, training, danger zones for food storage, evaluating where problems can happen.

Time	Lesson Sequence and Instructional Strategies (Setting the stage, instructional strategies, consolidation)	Assessment Opportunities
30 min	<p><u>Note Taking – Handout</u></p> <p>Introduction to food safety. Students will:</p> <ul style="list-style-type: none"> • Be given a general outline of how to safely store and handle foods. • Learn how cross contamination is, how it can happen, and how to prevent it in the workplace. • Learn what the danger zone is, and how to maintain this range when storing and handling foods 	Verbal quizzes for the entire class as a group throughout the class and at the end of lesson to confirm student understanding of the material.
20 min	<p><u>In-Class Activity</u></p> <p>Students will work in groups of 3-4 and attempt to identify where potential food safety hazards exist. The goal will be to not only identify the hazard, but to also brainstorm ways to eliminate these hazards. Students will present to the rest of the class after 10 minutes.</p>	Circulate the room. Ask guiding questions to ensure students are on the right track.
10 min	<p><u>Quiz</u></p> <p>Students will be given a short 10 minute quiz</p>	