**Kitchen & food Safety/ Sanitation Assignment**

Create an informative brochure, booklet, poster, etc. that summarizes your knowledge about the following topics:

|  |  |
| --- | --- |
| **Kitchen Safety** | **Food Safety & Sanitation** |
| Safe operation of small and large appliances in the food’s lab | Personal hygiene |
| Safe use of knives | Safe food-handling procedures |
| Fire prevention & solutions | Proper dish-washing procedures |
| Physical injury prevention (e.g. Slips, falls, and bumps) | Proper food temperatures |
| Burn & electrical shock prevention | Proper food storage (room temperature, refrigerator, freezer) |
| Safe use of stove, ovens & microwave ovens | Thawing food safely |

**Criteria**:

* Provide accurate information
* Determine what is most important. What do we really need to know?
* Present facts neatly. Can be hand-written or typed.
* Use graphic and other visual to attract the eye – hand drawn or from the internet.
* Use colour appropriately – *do not* leave it as black and white. Make it visually appealing by adding colour.

**Due Date: ­­­­­­­­­\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Kitchen & food Safety/ Sanitation Assignment Marking Sheet**

Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Block: \_\_\_\_\_\_\_\_\_\_\_

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| **Needs Improvement** | **Criteria** | **Well Done** |
|  | 1. Project clearly states the ideas of the topics presented   /2 |  |
|  | 1. Kitchen Safety, Food Safety and Sanitation information is summarized in a clear and interesting manner.   Use of pictures/graphics enhances the information given.  /10 |  |
|  | 1. Pictures/graphics are appropriate for the topic and are colourful to add to the visual appeal.   /3 |  |
|  | 1. Information is legible (can be read easily) and spelling is correct.   /5 |  |
| **Total: \_\_\_/20** | | |