**Sanitation Week 2 Lesson Plans**

**Learning Objectives:**

* Read the following chapters: (7th edition Serve safe course book)
* Chapter 5 The Flow of Food: An Introduction
* Chapter 6 The flow of Food: Purchasing and Receiving
* Review the lecture power point slides (either found in the Files in canvas)
* Take Quiz 2 Chapters 5-6 – week 2 in canvas – it is timed so be sure to be ready to zip right through! DO NOT take the quiz until after you have read and studied the power points and chapters. Remember to take quiz by the end of day next Monday.
* Watch video 2 and answer questions in essay form, upload essay in canvas
* What should you have in your essay – answers to the following questions:
* What do you do with your essay – upload into canvas essay week 1 video essay
* Video link provided in module, in canvas.
* Video Essay Questions for Week 2:

1. What temperature can you receive Milk?
2. What temperature can you receive eggs?
3. What are some reasons you might reject frozen items?
4. If items are received at 45 or lower how many hours do you have to get them below 41?
5. If an item, you are receiving seems damaged should you except it anyway? Why or Why not?

***To sum it up:***

You have 6 things to accomplish BEFORE NEXT Monday.

1. Read Chapters 5-6
2. Review and study power point slides chapters 5-6
3. Watch video 2
4. Write Essay answering questions from the video #2
5. Take Quiz 2 Chapters 5-6
6. Start on next week reading chapters 7-8

Class – remember this is an online class but you still need to engage into class each week. Your quizzes time out every Monday and you will not be able to retake the quiz if you try after Monday’s. Please take this class seriously because SANITATION is the most important thing in the kitchen. Safe food and practice is the professional training needed to be successful.

Please call or email me if you need any help!!!

Todd Leonard CEC

801-633-4336

tleonard@uvu.edu