

# Careers in Action

## Summer Teacher Internship/Lesson Plan Writing Project

**This lesson has been endorsed by Leo Cantu, General Manager, Tony Romas Restaurant**

Jenell Seligman	Nutrition and Food Science	Summer 2007																																											
<b>Teacher's Name</b>	<b>Course/Subject</b>	<b>Date(s)/Time</b>																																											
<b>Content</b>	<b>Objective(s)</b>																																												
	TLW be able to demonstrate sanitation when handling food and equipment according to ServSafe® Food Safety guidelines																																												
	<b>Career Concentration(s)</b> <input type="checkbox"/> Agricultural Science <input checked="" type="checkbox"/> Human Dev., Management & Services <input type="checkbox"/> Art, Communications & Media <input type="checkbox"/> Industrial and Engineering <input type="checkbox"/> Business & Marketing <input type="checkbox"/> Personal and Protective Services <input checked="" type="checkbox"/> Health Science Technology																																												
<b>TEKS Reference: Family and Consumer Science; 122.42 Nutrition &amp; Food Science: 8 B, D</b> <b>TAKS Reference: Biology - Bacteria, Illness</b>																																													
<b>Process</b>	<b>Focus/Anticipatory Set</b>																																												
	September is National Food Safety Education Month. This lesson is the first of three lessons. The teacher will guide the learner through an experiment "Growing Microorganisms" to show																																												
	<b>Relevance/Connection to Workplace</b>																																												
	Employees in food service are required to have a certified Food Handler Permit. This lesson is in conjunction with SerSafe® training by the health department, to award students with Food Handlers Certification/Permit.																																												
	<table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <th style="width: 25%;">Bloom's Taxonomy in Lesson</th> <th style="width: 25%;">Multiple Intelligences</th> <th colspan="6">SCANS</th> </tr> <tr> <td> <input checked="" type="checkbox"/> Knowledge  <input type="checkbox"/> Comprehension  <input checked="" type="checkbox"/> Application  <input type="checkbox"/> Analysis  <input type="checkbox"/> Synthesis  <input checked="" type="checkbox"/> Evaluation                 </td> <td> <input checked="" type="checkbox"/> Linguistic  <input type="checkbox"/> Logical/Math  <input type="checkbox"/> Musical  <input type="checkbox"/> Spatial  <input checked="" type="checkbox"/> Bodily-Kinesthetic  <input checked="" type="checkbox"/> Intrapersonal  <input checked="" type="checkbox"/> Interpersonal  <input checked="" type="checkbox"/> Naturalist                 </td> <td style="text-align: center; vertical-align: middle;">Foundation</td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> </tr> <tr> <td></td> <td></td> <td style="text-align: center; vertical-align: middle;">Competencies</td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> </tr> <tr> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> </tr> <tr> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> </tr> </table>		Bloom's Taxonomy in Lesson	Multiple Intelligences	SCANS						<input checked="" type="checkbox"/> Knowledge <input type="checkbox"/> Comprehension <input checked="" type="checkbox"/> Application <input type="checkbox"/> Analysis <input type="checkbox"/> Synthesis <input checked="" type="checkbox"/> Evaluation	<input checked="" type="checkbox"/> Linguistic <input type="checkbox"/> Logical/Math <input type="checkbox"/> Musical <input type="checkbox"/> Spatial <input checked="" type="checkbox"/> Bodily-Kinesthetic <input checked="" type="checkbox"/> Intrapersonal <input checked="" type="checkbox"/> Interpersonal <input checked="" type="checkbox"/> Naturalist	Foundation									Competencies																							
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<b>Instructional Methodology (Activities)</b>		<b>Instructional Material(s)</b>																																											
<input checked="" type="checkbox"/> Lecture <input checked="" type="checkbox"/> Class/Group Discussion <input checked="" type="checkbox"/> Teacher Modeling <input checked="" type="checkbox"/> Question/Answer <input checked="" type="checkbox"/> Media Presentation <input checked="" type="checkbox"/> Guided Practice <input checked="" type="checkbox"/> Small Group <input type="checkbox"/> Independent Practice		Overhead Transparency of National Food Safety Education poster 2007, <a href="http://www.foodsafety.gov/septembr.html">www.foodsafety.gov/septembr.html</a> . Textbook <u>Guide to Good Food</u> Goodheart-Wilcox, Notes from Chapter 6 on Transparency: Nutrition, Food and Fitness Goodheart-Wilcox, <i>Teacher Resource</i> Reproducible Master 20-1 "Growing Microorganism "pages 261-262, 264-265. For Reteach Use <i>Teacher Resource</i> Transparency Master CT-20 "Zap Bacteria", Marked Internet sites																																											
<b>Detail(s) of Instructional Methodology (Activities)</b>		<b>Materials/Resources</b>																																											
Day 1(1) Introduce using the National Food Safety 2007 poster. (2)TTW guide TL through "Growing Microorganism" experiment. Day 2 (1)TTW give notes in textbook from chapter 6 pages 117-119, and lead a discussion through guidelines for food safety and sanitation, clean and separate. (2) TTW assign TL to search the Internet for an article related to food safety and sanitation then write a summary to be presented orally. Day 3 TLW continue to search and write the article summary. Day 4 TLW stand before the class to present their article summary. Day 5 TLW conclude the experiment "Growing Microorganism" by discussing the results of the experiment then answering questions.		Poster from National Food Safety on transparency, felt-tip pen, 2 petri dishes filled with gelatin mixture, tape, plastic wrap, examples of cleaning products, gloves, protective clothing, hair net, beard net, paper and cloth towels, colored cutting boards																																											
<b>Accommodations</b>		<b>Use of Technology</b>																																											
For Special Needs Populations-Visuals will be used with a word wall, ESL-need to have a Spanish/English dictionary and for special ed students use visuals and key words, Internet <a href="http://www.fightbac.org">www.fightbac.org</a>		Overhead, Computers for Students <a href="http://www.foodsafety.org">www.foodsafety.org</a> <a href="http://www.fightbac.org">www.fightbac.org</a> <a href="http://www.cfsan.fda.gov">www.cfsan.fda.gov</a> <a href="http://www.medlineplus">www.medlineplus</a> <a href="http://www.centerforfoodsafety.org">www.centerforfoodsafety.org</a> <a href="http://www.usda.gov">www.usda.gov</a> <a href="http://www.foodhaccp.com">www.foodhaccp.com</a> <a href="http://www.nsta.org">www.nsta.org</a> <a href="http://www.foodsafety.gov/september.html">www.foodsafety.gov/september.html</a>																																											
<b>Product</b>	<b>Assessment</b>																																												
	<input checked="" type="checkbox"/> Teacher Evaluation <input type="checkbox"/> Peer/Self Evaluation <input type="checkbox"/> Employer Evaluation <input checked="" type="checkbox"/> Written/Oral Presentation <input type="checkbox"/> Test/Quiz <input type="checkbox"/> Others; _____																																												
	<b>Bloom's Taxonomy in Assessment</b> <input type="checkbox"/> Knowledge <input type="checkbox"/> Analysis <input type="checkbox"/> Comprehension <input type="checkbox"/> Synthesis <input checked="" type="checkbox"/> Application <input checked="" type="checkbox"/> Evaluation																																												
<b>Reteach Activity/Homework</b>		<b>Lesson Closure</b>																																											
Nutrition, Food and Fitness Goodheart-Wilcox, transparency master CT-20 <i>Zap Bacteria</i>		TWL close by preparing classroom kitchens using food sanitation and safety guidelines.																																											