

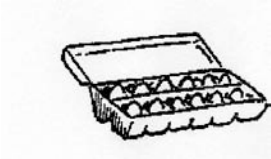


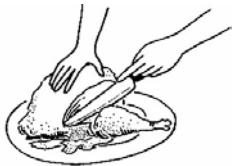





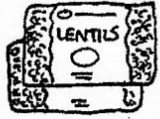


Foods

Cupboard or Refrigerator?





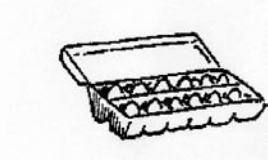
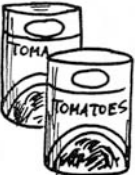

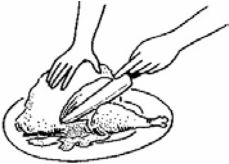





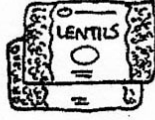
Food

Food

Blank space for writing or drawing.

Blank space for writing or drawing.

Teacher Reference

 <p>refrigerator</p>	 <p>cupboard (if not opened) refrigerator (if opened)</p>	 <p>refrigerator</p>
 <p>cupboard (if not opened) refrigerator (if opened)</p>	 <p>cupboard (if not opened) refrigerator (if opened)</p>	 <p>refrigerator</p>
 <p>refrigerator</p>	 <p>refrigerator</p>	 <p>refrigerator</p>
 <p>cupboard OR refrigerator</p>	 <p>refrigerator</p>	 <p>cupboard</p>

Glo-Germ Chart

Group	Task	Did germs spread?	Where did they spread?
1.	Put <i>Glo-Germ</i> on hands only.		
2.	Put <i>Glo-Germ</i> on food.		
3.	Put <i>Glo Germ</i> on the knife.		
4.	Put <i>Glo Germ</i> on the cutting board.		
5.	Put <i>Glo Germ</i> on the bowl.		

Groups who answer "No" to "Did the germs spread.?" win a prize!

All About Germs!

1.








Germs are small living things that can make you sick and **spread** illness. They are so small that you can't see or feel them.

2.



Germs can live on food and places where you prepare food.

They grow in warm places. They **spread** from cutting boards  to utensils , from counters  to sponges  and towels .

3.



You can keep your food safe by washing your hands with hot water and soap before you cook, handle or prepare food and before you eat. Wash your hands again when you finish. Wash your hands for 20 seconds.

4.



You can **prevent** germs from spreading. Always wash cutting boards, dishes, utensils, and counters with hot water and soap before preparing the next food. Put food in the refrigerator quickly to keep it cold.

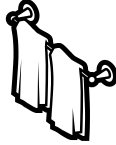
Quiz

Name: _____

Date: _____

A. Instructions: Write the correct letter on the line.

a.



b.



c.



d.



e.

1. counter _____ 2. sponge _____ 3. towels _____

4. cutting board _____ 5. utensils _____

B. Instructions: Write the correct word on the line.

hot	sick	spread	finish	grow
washing	small	food	seconds	see

1. Germs are _____ living things that can make you _____ .

2. They are so small you can't _____ them.

3. Germs can live on _____ and places where you prepare food.

4. They _____ from cutting boards to utensils.

5. Germs _____ in warm places. Keep food cold.

6. You can keep your food safe by _____ your hands with _____ soapy water.

7. Wash hands again when you _____.

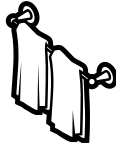
8. Wash your hands for 20 _____.

Quiz

A. Instructions: Write the correct letter on the line.



a.



b.



c.



d.



e.

1. counter c 2. sponge a 3. towels b
4. cutting board e 5. utensils d

B. Instructions: Write the correct word on the line.

hot	sick	spread	finish	grow
food	seconds	washing	small	see

1. Germs are small living things that can make you sick .
2. They are so small you can't see them.
3. Germs can live on food and places where you prepare food.
4. They spread from cutting boards to utensils.
5. Germs grow in warm places. Keep food cold.
6. You can keep your food safe by washing your hands with hot soapy water.
7. Wash hands again when you finish.
8. Wash your hands for 20 seconds.

Rubric: 1 point per correct answer. 15 points total. Pass = 12 points (75%)

My Goal: I will cook safely at home.

Directions:

1. Circle what was true for you BEFORE the Lesson.
2. Circle what your plans are for the FUTURE.
3. Circle ONE new safety tip you will try this week.
4. Do your Report.
5. Talk to a partner.

BEFORE THE LESSON... Did you...?	SCALE 1 = never 2 = sometimes 3 = always	IN THE FUTURE... Will you...?
1 2 3	...wash hands for <u>20 seconds</u> with hot water and soap.	1 2 3
1 2 3	... rinse sponges with hot soapy water.	1 2 3
1 2 3	... wash meats, fruits and vegetables before eating or cooking.	1 2 3
1 2 3	... wash the knife after cutting meat.	1 2 3
1 2 3	... wash the cutting board and utensils with hot, soapy water.	1 2 3
1 2 3	... put food in the refrigerator quickly.	1 2 3

MY REPORT

DATE:

1. Now I _____.
2. Next week, I will _____.

REPORT #2

DATE:

1. Now I _____