

2017 - 2018 Education Curriculum

Lesson Plan Topic		Category	Date	Lesson Time	Mgr
** Lesson Time Averages 15 mins		Code	Completed	(Min 15 mins each)	Initial's
Aug	Properly Receiving Deliveries	2520			
1	Proper Personal Hygiene	2620			
Sept	Food Contact Surface Cleaning & Sanitizing	2620			
2	Customer "TLC" - Safety TIPS in The Cafeteria	4130			
Oct	Food Allergens	1160			
3	Receiving and Customer Satisfaction	2520			
Nov	Thermometer Use & Calibration	2610			
4	Service Temperatures	2610			
Dec	Oven Cleaning	2140			
5	Dining Table Cleaning	2620			
Jan	Proper Handwashing Procedures	2620			
6	Protect Your Back	3450			
Feb	Don't Cut Yourself - Knife Safety	3450			
7	Safe Food Handling	2610			
Mar	Food Handler Glove Use	2620			
8	Cross Contamination Prevention	2620			
April	Cleanup Procedures for Bodily Fluid Accidents	3450			
9	Fire Extinguisher Use & Safety - PASS	3450			
May	Burn Prevention	3450			
10	Closing the Kitchen and Preparing for Break	2640			
2 Lessons / month = Minimum 5 Education hours / year					
Optional / Additional Training Performed -					
1	Food Portioning - How & Why?	2210			
2	Cooling Food Properly	2520			
3	Ice Machine Usage	2620			
4	Food Production Records - What & Where?	2120			
5	Food Production Records - Who & When?	2120			
6	Food Production Records - Why?	2120			
7	Preventing Slip & Fall Injury	3450			
8	Proper Lifting	3450			
9	Properly Date Marking Ready to Eat Food	2520			
10	Quality Standards - A Food Service Check Up	2640			
11					
12					
13					
14					
15					