

2014 - 2015 Education Curriculum

Lesson Plan Topic

**** Lesson Time Averages 15 mins**

**Date
Completed**

**Lesson Time
(Min 15 mins each)**

**Mgr
Initial's**

Month	Lesson Plan Topic	Date Completed	Lesson Time (Min 15 mins each)	Mgr Initial's
Aug	Food Handler Glove Use			
1	Proper Handwashing Procedures			
	Food Allergens			
Sept	Wiping Cloth Bucket - Mixing & Use			
2	Germ Warfare - Sanitizer Spray Bottles			
	Ice Machine Usage			
Oct	Cafeteria Dining Table Cleaning & Sanitizing - General Info			
3	Procedures for Cleaning and Sanitizing Dining Tables			
	Fire Extinguisher Use & Safety - PASS			
Nov	Customer "TLC" - Safety TIPS in The Cafeteria			
4	Quality Standards - A Food Service Service Check Up			
	Thermometer Use & Calibration			
Dec	Proper Food Handling			
5	Holding Hot and Cold Foods			
	Proper Lifting			
Jan	Proper Prep for a 3 Compartment Sink			
6	Germ Warfare - Sanitizer Sinks			
	Food Taste Testing - 5 Steps for Safety			
Feb	Proper Receiving			
7	Receiving and Customer Satisfaction			
	Kitchen Hazards - Spotting Trouble			
Mar	Food Production Records - WHY??			
8	Food Portioning - How & Why??			
	Hot & Cold Food Temperatures			
April	Food Production Records - What & Where			
9	Food Production Records - Who & When			
	Cooling Food Properly			
May	Closing the Kitchen and Preparing for Break			
10	Oven Cleaning - 2014 Update			
	Burn Prevention			
	* 2 Lessons / month = 5 Education hours / year			
	** 3 Lessons / month = 8 Education hours / year			
Additional Training Performed -				
1				
2				
3				