

Unit 2: Food Safety

Prep

BEHIND THE SCENES BLOG POSTS

Make an extra behind the scenes blog post of a recipe of your choosing relating to our current unit! Make sure you include all of the information specified for a behind the scenes blog post.

**250 XP EACH BLOG POST COMPLETED
(LIMIT 2)**

Work

REFLECTION

Reflect on an instance where you or someone you know practiced questionable knife safety. What did you/they do wrong? Why did you/they do it? What could have happened as a result of you/their poor knife safety? What should you/they have done instead? Summarize the incident and answer these questions in a short 1-2 page paper.

500 XP

WRITE A SONG OR RAP

Create a short song or rap about the importance of knife safety OR the purpose of different pieces of common kitchen smallwares.

WRITTEN: 500 XP

GAME TIME

Create a unit review game using Kahoot, Quizizz, Quizlet, jeopardy, or another option that has been pre approved by Ms. Jarvis. Your game must include 20 questions/ terms.

250 XP

DIFFERENT TYPES OF KNIVES

Make a short video detailing the proper use of each of the types of knives discussed in class. Make sure you explain why it's important to only use a knife for its intended purpose!

500 XP

KNIFE CUTS

Create a visual representation of the different knife cuts (an infographic, poster, etc.) Make sure you include the typical uses of each type of knife cut and a recipe featuring each knife cut too!

500 XP

COMIC

Create a short comic (1-2 pages) either digitally using canva/tool of your choosing or by drawing it by hand, that explains the consequences of poor knife safety OR the purpose of common kitchen smallware equipment.

500 XP

RECIPE SKETCHNOTE

Create a recipe sketchnote of a recipe made during this unit. Turn in a copy of the original recipe along with your recipe sketchnote. Find examples of sketchnotes on paplvinstructure.com

500 XP

MAKE A TASTY VIDEO

Make a cooking video of you making a recipe that features knife skills heavily! (Ms. Jarvis is happy to help you come up with an example).

Whatever recipe choose must be made from scratch. Your video should include the (correct) measuring of ingredients, using mise en place, the steps of the recipe, and the final product. The video must also include explanations of which ingredients are potentially hazardous and how to control for their hazards.

1,000 XP

PREP WORK RULES:

- 1) Prep Work Tasks may only be attempted once.
- 2) If not submitted by the due date, the Prep Work Task will not earn any XP.
- 3) The XP value for each prep work task is the maximum amount of XP that can be earned. That does not mean you will automatically earn that amount of XP for completing the Prep Work Task.