

Date

Subtheme

Start Time: Choose a start time.

End Time: Choose an end time.

Curriculum Area:

Conceptual Knowledge-Literacy

Conceptual Knowledge-Literacy

Materials:

- objects for reenacting
 - hairnet
 - gloves
 - soap
 - uniform
- video camera
- visual supports
- food safety video

Objective(s):

Students will identify vocabulary that corresponds to preparing and serving food at a community training site and in the home).

Students will use objects, picture symbols, photographs and printed words to identify vocabulary.

Introduction:

- Connect lesson to theme → staying clean at work
- Briefly review *Hygiene You Stink* story.
- *Hygiene You Stink* was all about staying healthy and clean at home. Today we are going to talk about staying healthy and clean at work.
- Play video <https://www.youtube.com/watch?v=KBvU4Bmu5O0> and stop at 2 minute mark.
- Talk about all the things she did wrong.
 - wash hands
 - gloves
 - hairnet
 - no eat/drinking
 - apron
 - uniform
 - wipes nose
 - sneezes in hand

Body:

- Make video with students acting out appropriate things you can do in the kitchen and at works. Allow students to choose the activity they want and have them practice 4-5 times before filming.
- Film students making good choices in the kitchen

Closing:

- Review reason we practice being safe and clean in the kitchen.
- String clips together to make video so students can watch it
 - see school safety example in drive

Accommodations:

Objects
Picture supports
Leveled prompting
Communication system

Multiple Intelligences:☒ Linguistic☒ Visual-Spatial☒ Intrapersonal☒ Bodily Kinesthetic☐ Musical☐ Naturalist☐ Logical-Mathematical☒ Interpersonal**Common Core Standards (<http://www.corestandards.org/read-the-standards/>) :**CCSS.ELA-LITERACY.L.11-12.6CCSS.ELA-LITERACY.SL.11-12.1CCSS.ELA-LITERACY.SL.11-12.2CCSS.ELA-LITERACY.SL.11-12.5**LCCE Competencies (Link to LCCE Competencies):**

Link lesson appropriately to LCCE competencies. Click on the link above to view competencies.

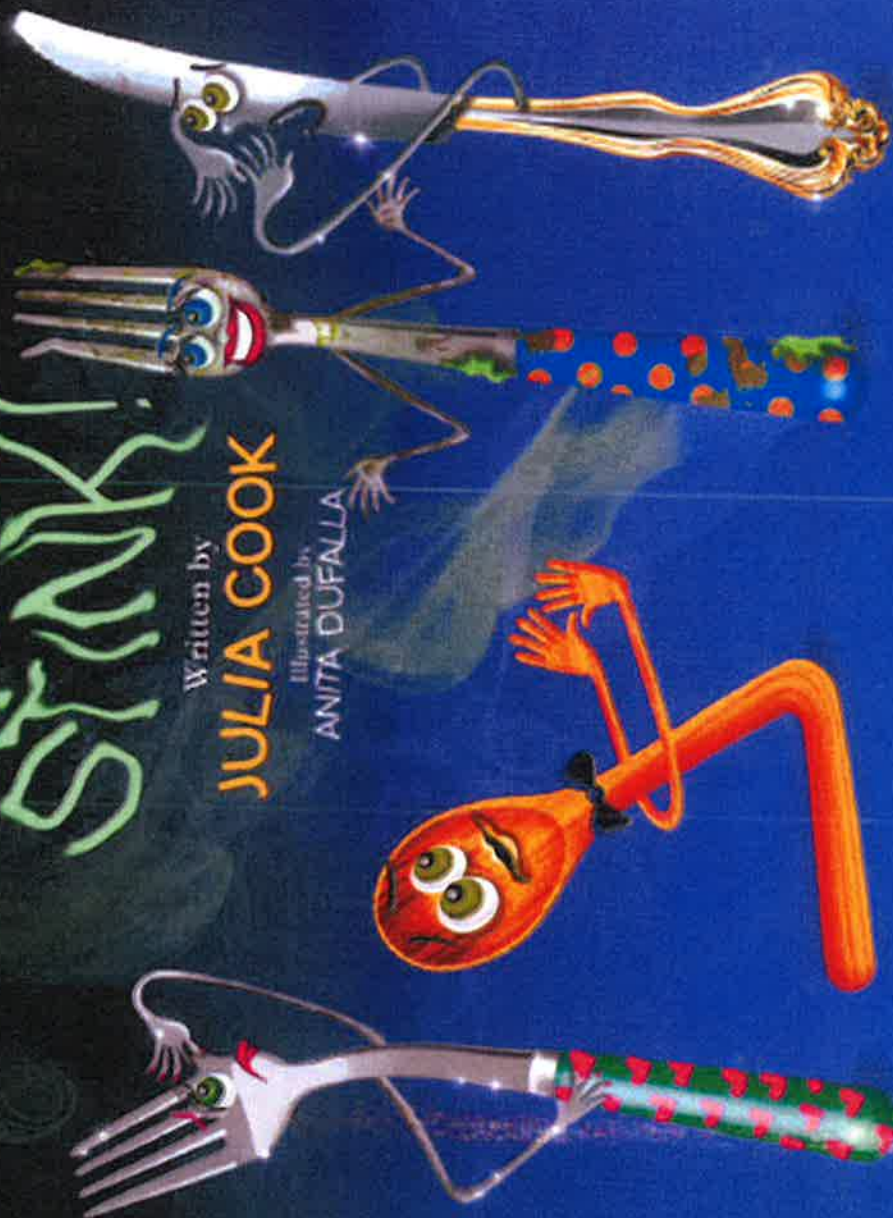
Hygiene... YOU STINK!

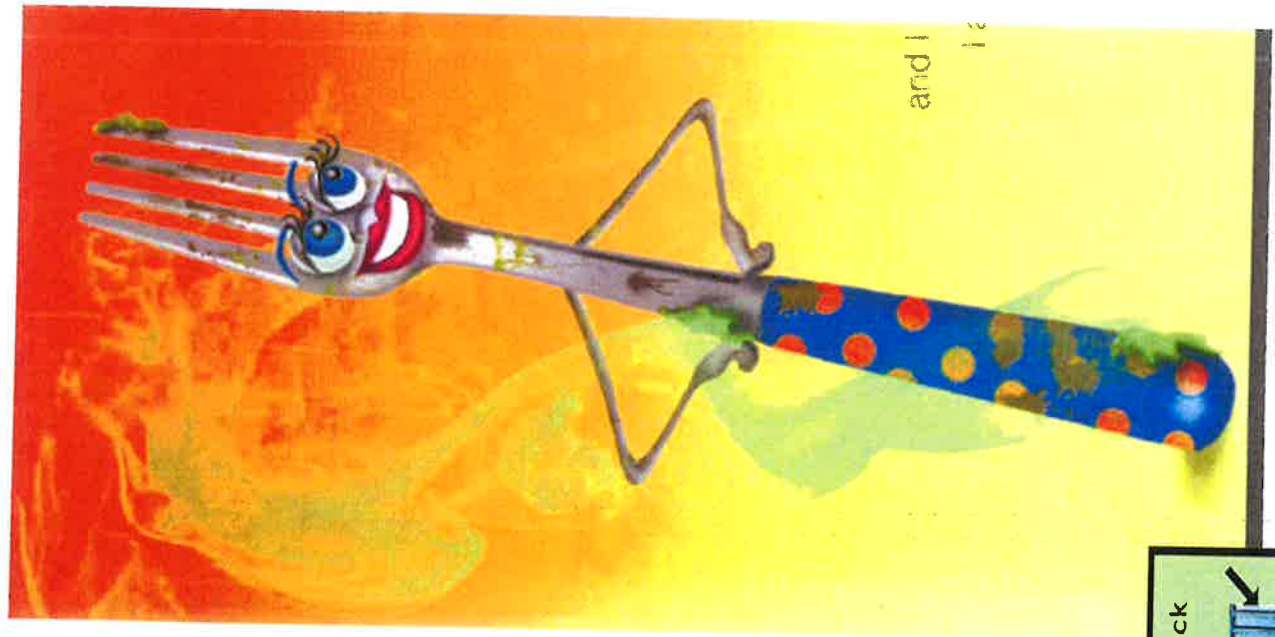
Written by
JULIA COOK

Illustrated by
ANITA DUFALLA



STOWN
Presents

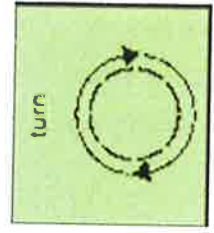
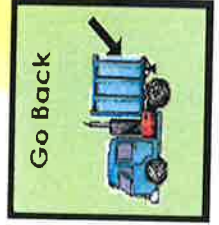




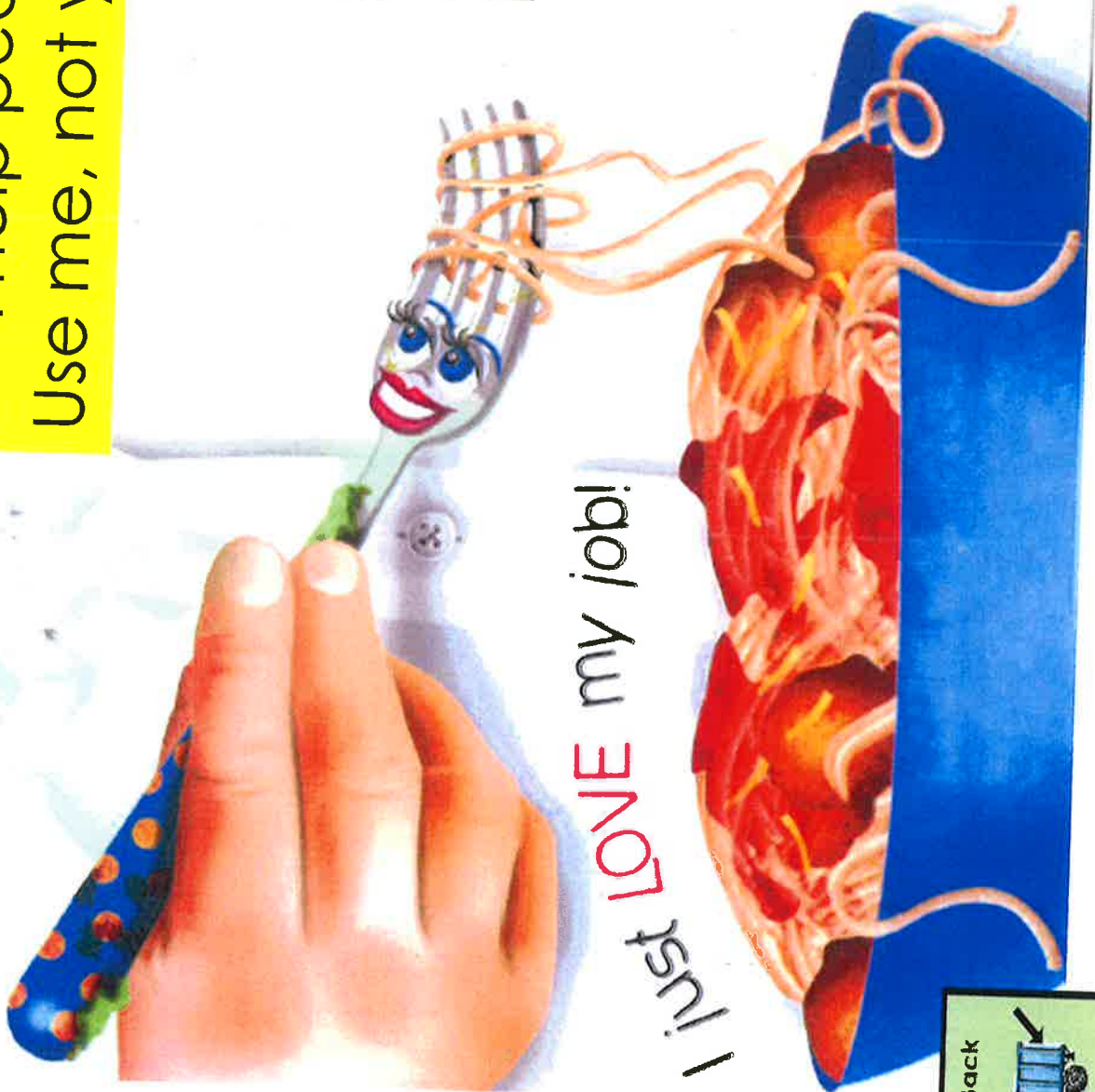
Hi. My name is Jean!

I'm a fork.

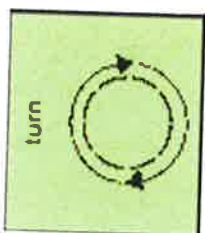
I'm the BEST fork.



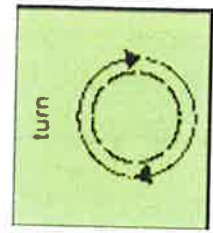
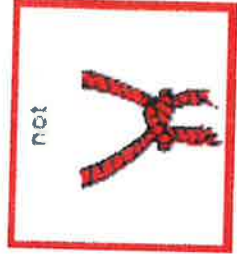
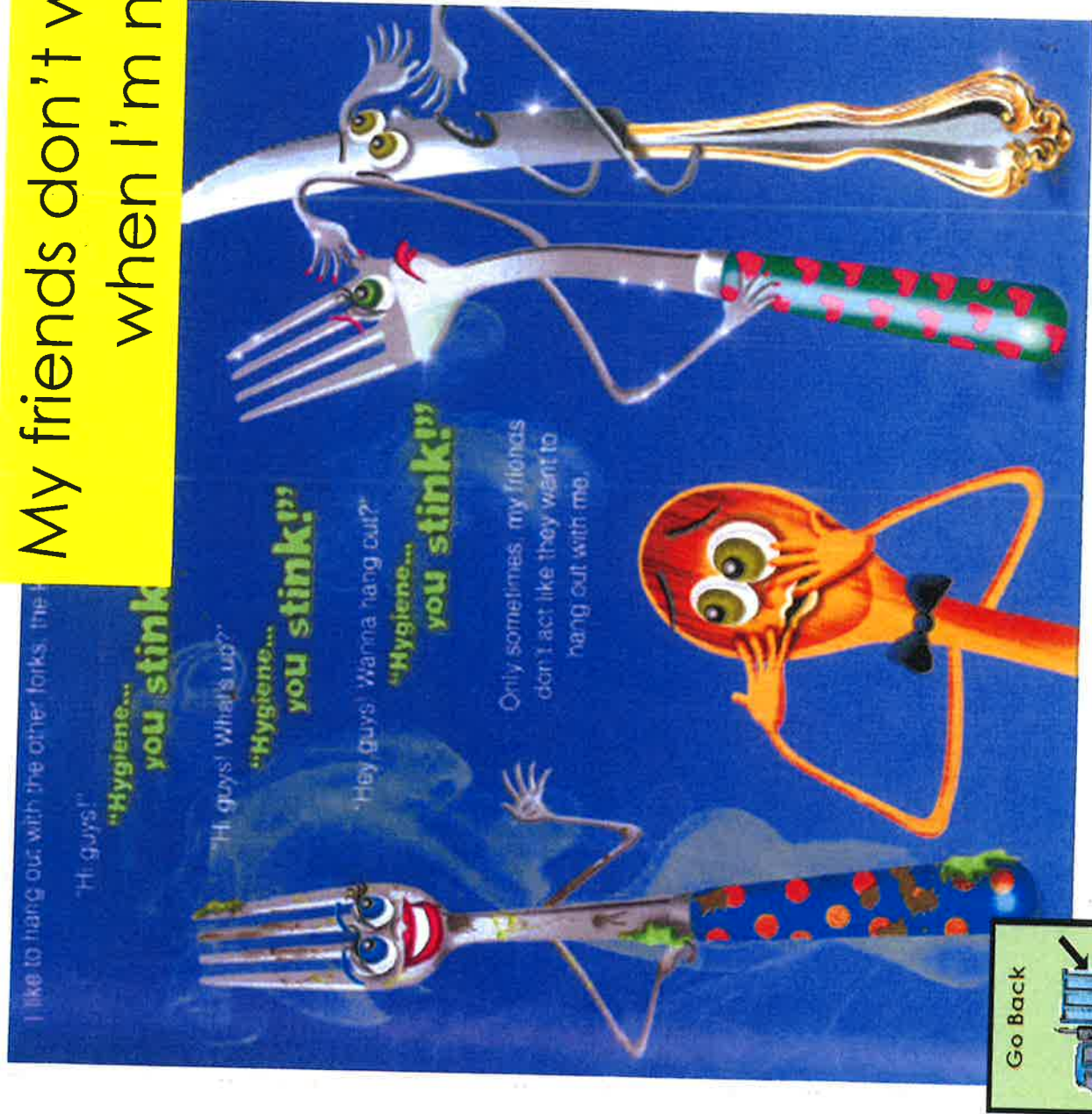
I help people eat.
Use me, not your fingers.



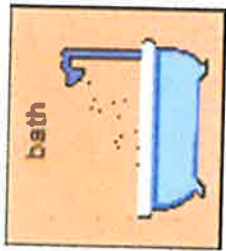
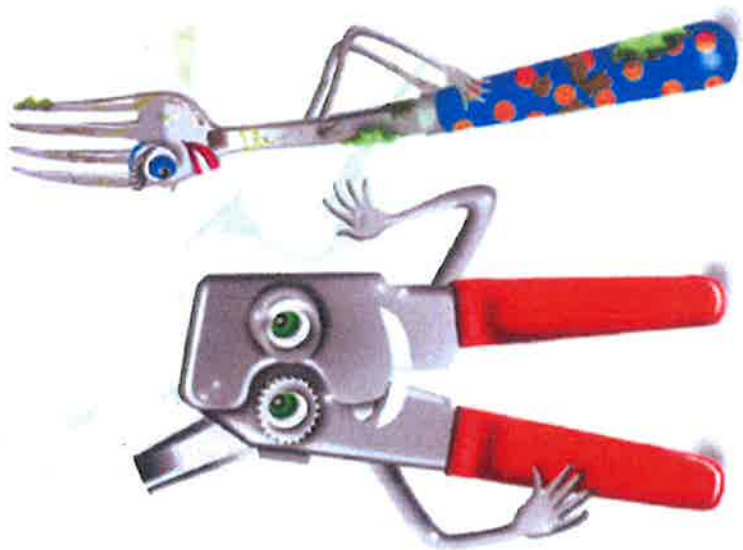
I just LOVE my job!



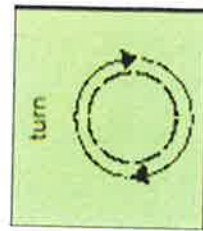
My friends don't want to hang out
when I'm not clean.



"Fork, you stink.
You need to take a bath
every day."



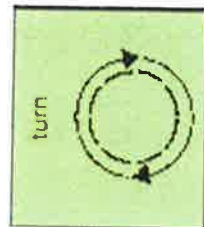
(dirt and germs) + (soap and water) = clean!

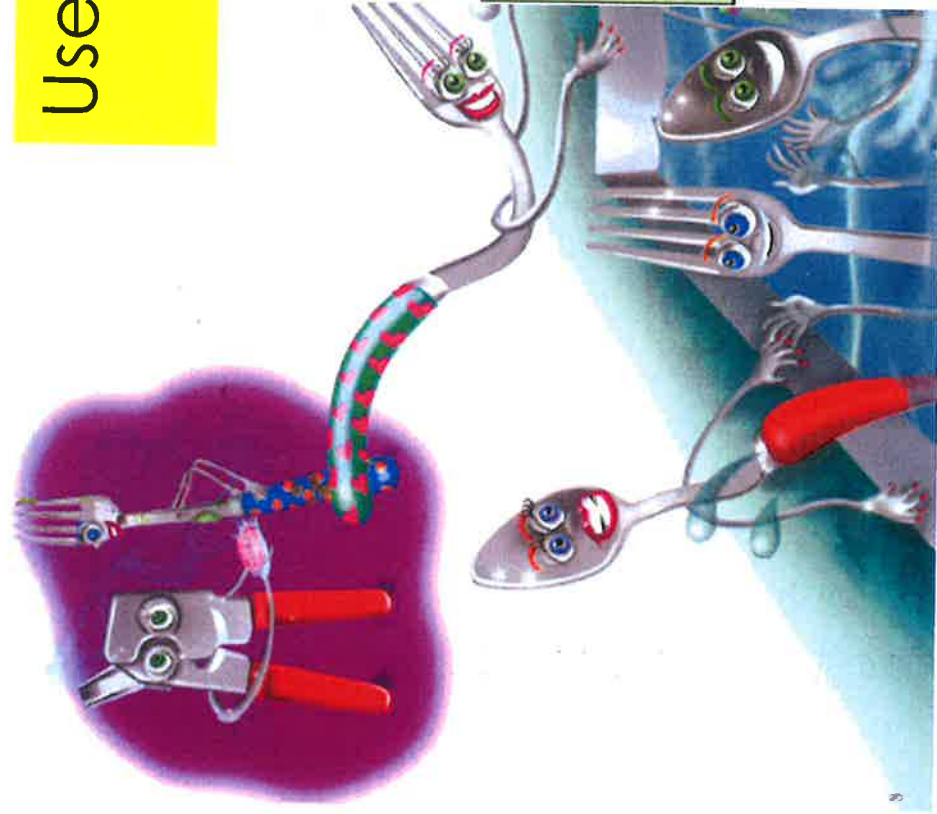




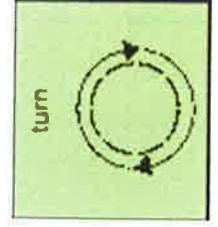
You get germs on you every day.

Germs can make you sick.





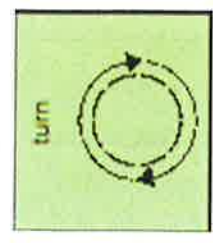
Use soap and water to wash
the germs away.

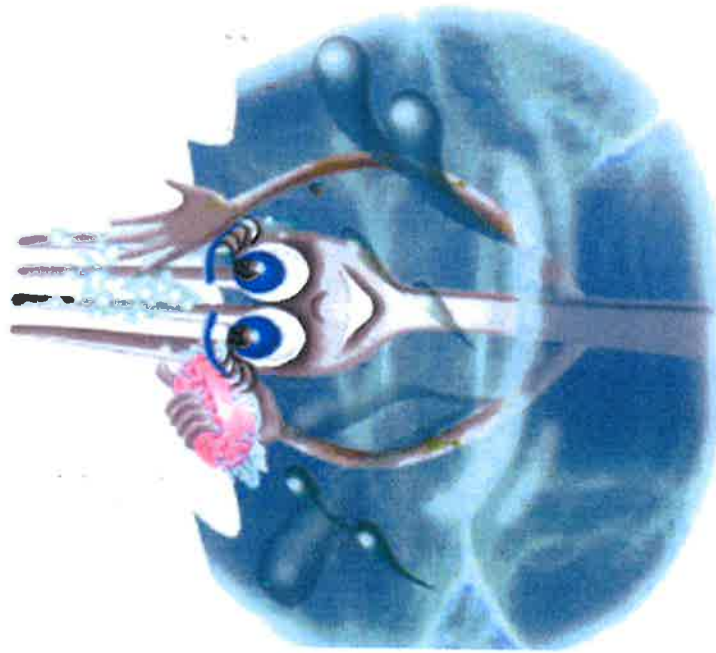




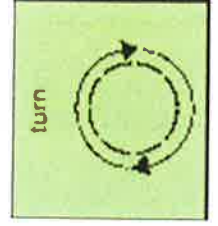
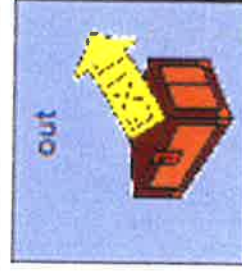
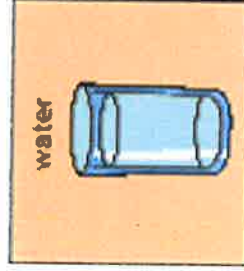
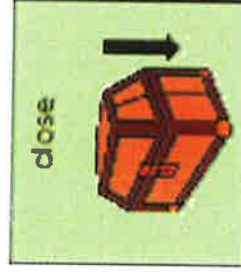
"But I'm scared," said the fork.
"What if soap gets in my eye?"

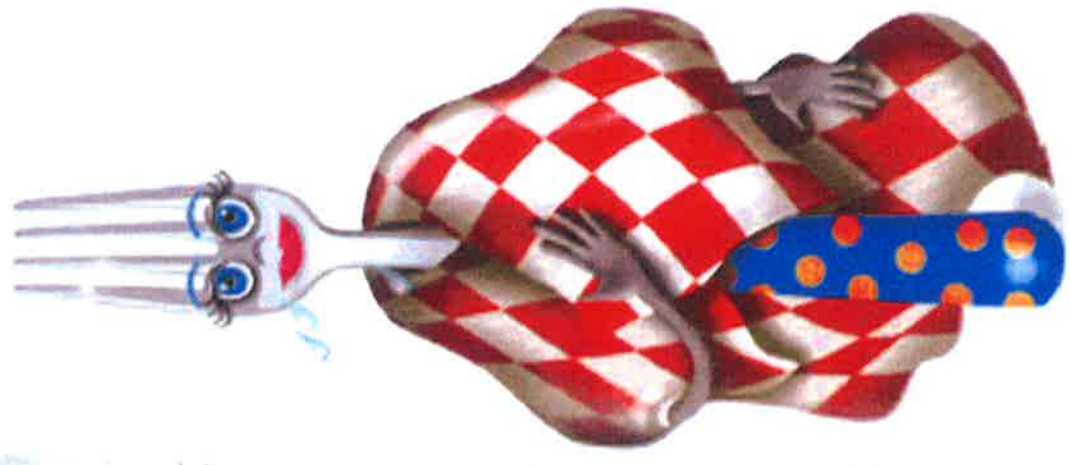
"And it's too cold when
I get out of the bath."



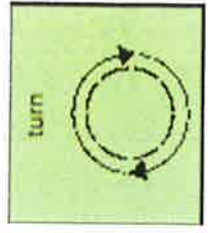
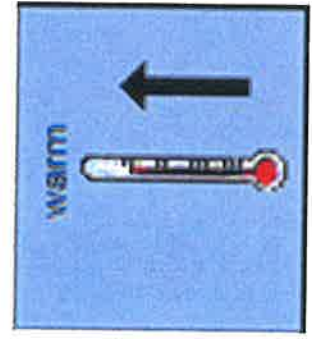


“Close your eyes tight when
you rinse so you don’t get
water in your eyes.”



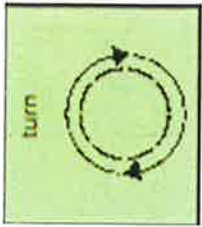
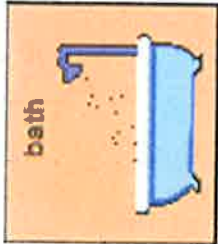


Use a clean towel
to dry yourself off quickly.
That will keep you from
feeling so cold.





“It’s OK to be scared.
But you need to take a bath.”



$$\left(\frac{\text{dirt}}{\text{germs}}\right) + \left(\frac{\text{soap}}{\text{water}}\right) = \text{CLEAN}$$

I'm
Clean!

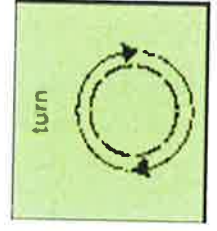
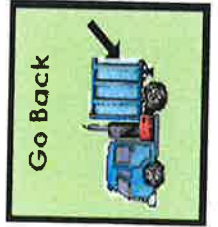


23

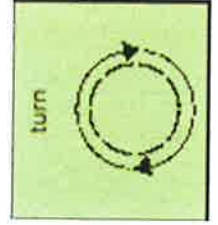
Use shampoo
to wash your hair.

Use soap
to wash your body.

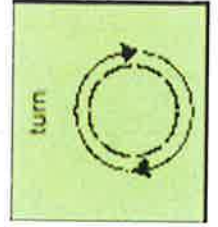
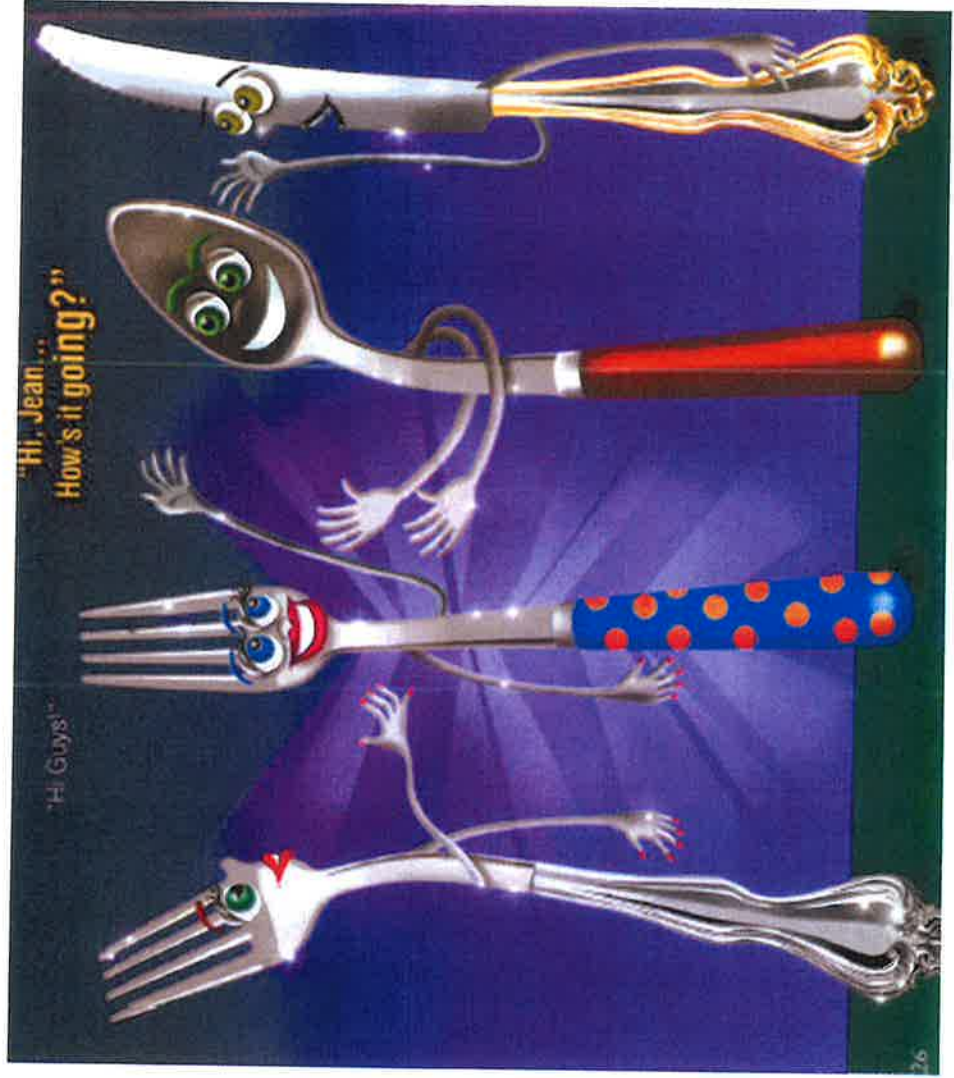
Use toothpaste
to clean your mouth.



Jean, the fork, took a bath.
Now she is clean, healthy, and happy.



She smells good. People
want to be her friend.



all done-finished



Go Back



wash hands



wear gloves



wear apron



wear hairnet



***have students choose which activity they would like to reenact for the video**

**only eat when &
where allowed**



sneeze in elbow



wear uniform



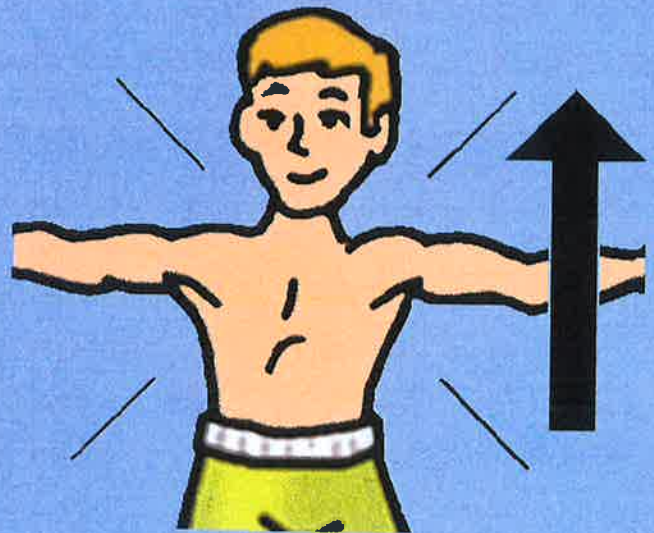
wear chef hat



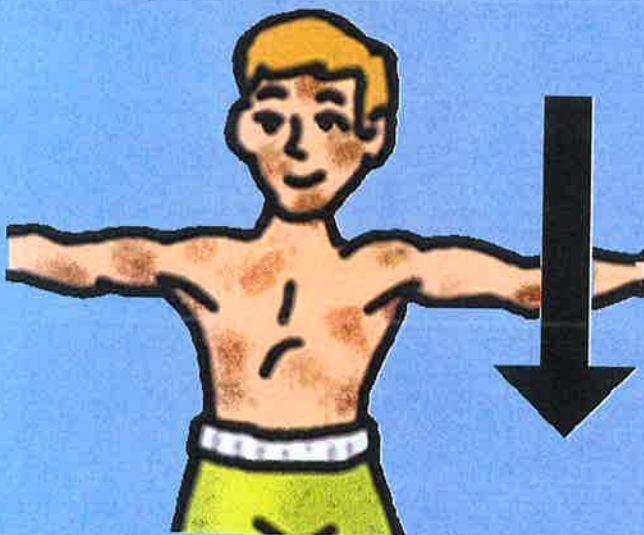
germs



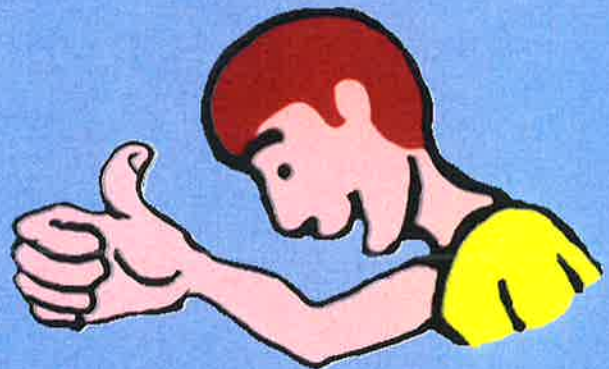
clean



dirty



good



*use when talking about why it is important to be safe and clean in the kitchen

bad

