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Supplemental Activity: TEACHER GUIDE
Ham & Cheese Muffins
Connect Four

Safety & Sanitation Connect Four
Grade Levels: Middle School / High School Introductory Level

Objective: Students will apply knowledge of safety and sanitation to food preparation skills.

Resources:

- Classroom resources regarding kitchen safety and sanitation
- Connect Four – Set I (questions & answers with answer key)
- Connect Four – Set II (questions & answers with answer key)
- Either SMARTBoard template or questions (provided) on black dots

SMARTBoard Files: Two files of Connect Four for SMARTBoard have been created – one file for Set I and one file for Set II. Open file and game is ready to go. Divide students into two groups – the red dots and the black dots. Check accuracy of student’s response by touching the geometric shape that appears below each question or dragging the shape to the side – the correct answer will appear. When a question is answered correctly return to the Connect Four game board (link provided) and player moves one of their team’s dot on to the Connect Four board. The game is won when a team gets 4 dots in a row – it can be vertically, horizontally or diagonally. There are a total of 30 questions in each file.

SMARTBoard Application: Teachers with access to a SMARTBoard may use the Connect Four template at SMART Exchange. To locate the SMARTBoard ‘Connect Four’ file, go to <http://exchange.smarttech.com> and in the Search All Resources field, type in Pork Connect Four. You can access the template by opening in SMART Notebook Express. Two sets of Connect Four questions and answers, ready to use with SMARTBoard, have been provided. In addition, you may use the questions and answers provided in this document as a resource while playing the game.

Game Simulation (when SMARTBoard is not available): Each group of players (2 or 4) needs a student to serve as the “game official” who will verify answers as correct or incorrect during the game and serve as the timer. Place black circles on flat surface, question side facing down. Create six rows with five in each row for a total of 30 circles.

Players take turns picking a circle. They read the question out loud and have 15 seconds to give their answer. When answers are given it is the “game official” that indicates if answer is correct or not. When the answer is correct the “game official” collects circle from player and gives him/her a red or yellow circle (depending on color of their team) to take the place of the circle with question that they just answered correctly. When the answer is incorrect the black circle is placed back on the flat surface, in the same spot, with the question side down.

Game is won when a team gets 4 in a row - it can be vertically, horizontally or diagonally. Proceed to next page to locate questions to cut apart circles for Connect Four activity.





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Connect Four Safety & Sanitation Questions – Set I

(cut apart)

1. Turn pot and pan handles toward the _____ when cooking so they won't get tipped over.

2. Clean up spilled food or liquids from the floor _____.

3. _____ leftovers immediately after serving.

4. Keep hot foods hot and _____.

5. _____ means becoming infected with harmful bacteria.

6. _____ is the most deadly form of food poisoning that is found in raw ground beef and unpasteurized milk.

7. Raw eggs and undercooked fish and poultry causes this type of food poisoning.

8. Foods that are likely to spoil quickly – such as fresh fruits and vegetables – are called _____.

9. _____ describes materials that are capable of burning easily.

10. Keep hot foods at _____ degrees Fahrenheit or above.

11. Keep cold foods at _____ degrees Fahrenheit or below.

12. Hamburger needs to be _____ cooked to reduce the chance of E. Coli being carried.

13. When cutting raw meat, fish or poultry wash your hands, knife and _____ with soap and hot water.

14. Whenever cooking clean as you _____.

15. Keep cupboard doors and drawers _____ when not in use.

16. Don't stand on a chair to reach items on _____ shelves.

17. Water is a good _____ of electricity.

18. _____ knives are safer than dull ones.



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Connect Four Safety & Sanitation Questions – Set I (continued)

(cut apart)

- 19. Cut food _____ from your body.
- 20. Wash knives and sharp objects _____ from other utensils.
- 21. Use a cutting board for _____ cutting jobs.
- 22. If a grease fire starts, turn off the heat and _____ the fire with a tight fitting lid.
- 23. Don't wear clothing with _____, loose-fitting sleeves when cooking.
- 24. Never pick up _____ glass with your bare hands.
- 25. Dry your hands before using _____ equipment.
- 26. Disconnect appliances by pulling out the _____, not by pulling on the cord.
- 27. When boiling a liquid it is safer to remove the pan's cover so the steam travels _____.
- 28. Always _____ a toaster before trying to pry food from it.
- 29. Foods that have been cooked should not stand at room temperature for more than _____.
- 30. Use ceramic, plastic or _____ containers in the microwave.





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Connect Four Safety & Sanitation Questions – Set I
ANSWER KEY

1. Turn pot and pan handles toward the center of stove or counter when cooking so these won't get tipped over.
2. Clean up spilled food or liquids from the floor immediately.
3. Refrigerate leftovers immediately after serving.
4. Keep hot foods hot and cold foods cold.
5. Contamination means becoming infected with harmful bacteria.
6. E. Coli is the most deadly form of food poisoning that is found in raw ground beef and unpasteurized milk.
7. Raw eggs and undercooked fish and poultry causes this type of food poisoning. Salmonella
8. Foods that are likely to spoil quickly – such as fresh fruits and vegetables – are called perishable.
9. Flammable describes materials that are capable of burning easily.
10. Keep hot foods at 135 degrees Fahrenheit or above. (*Temperature listed according to National Restaurant Association.*)
11. Keep cold foods at 40 degrees Fahrenheit or below.
12. Hamburger needs to be fully cooked to reduce the chance of E. Coli being carried.
13. When cutting raw meat, fish or poultry wash your hands, knife and cutting board with soap and hot water.
14. Whenever cooking clean as you go.
15. Keep cupboard doors and drawers closed when not in use.
16. Don't stand on a chair to reach items on high shelves.
17. Water is a good conductor of electricity.
18. Sharp knives are safer than dull ones.
19. Cut food away from your body.
20. Wash knives and sharp objects separately from other utensils.
21. Use a cutting board for all cutting jobs.
22. If a grease fire starts, turn off the heat and smother the fire with a tight fitting lid.
23. Don't wear clothing with long, loose-fitting sleeves when cooking.
24. Never pick up broken glass with your bare hands.
25. Dry your hands before using electrical equipment.
26. Disconnect appliances by pulling out the plug, not by pulling on the cord.
27. When boiling a liquid it is safer to remove the pan's cover so the steam travels away from you.
28. Always unplug a toaster before trying to pry food from it.
29. Foods that have been cooked should not stand at room temperature for more than 2 hours.
30. Use ceramic, plastic or glass containers in the microwave.





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Connect Four Safety & Sanitation Questions – Set II (continued)

(cut apart)

1. When using a conventional oven and you substitute a glass baking dish for a metal one reduce the temp by ____ degree Fahrenheit.

2. When using a garbage disposal it needs a ____ flow of water.

3. Clean the ____ of an electric can opener after each use.

4. When using cloth towels and sponges during clean-up wash these in the ____ cycle of a washing machine.

5. Metal cookware is ____ to use in the microwave.

6. Using damp pot holders may cause a ____ burn.

7. Using ____ water when running a garbage disposal helps reduce odors.

8. Appliances come with a ____ that states the kinds of repairs the company will cover during a specified time period.

9. Restaurant containers used for leftovers ____ safe to use in the microwave, unless so labeled.

10. Regularly wipe the inside of the refrigerator with a solution of ____ and water to help prevent bacteria growth.

11. To keep food safe the refrigerator temperature should be between ____ and 40 degrees Fahrenheit.

12. When removing a hot pan from the oven place on a ____.

13. ____ soapy water is best for dish washing.

14. It is ____ sanitary to air dry clean dishes versus drying with cloth towels.

15. A wire cooling rack is designed for ____ under the hot pan to allow for even cooling.

16. When baking several pans of food at once, place these ____ opposite from one another on shelves in oven.

17. Glass containers, that are heat-resistant, are ____ to use in the microwave.

18. When small appliances are setting on the counter keep away from ____.





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Connect Four Safety & Sanitation Questions – Set II (continued)

(cut apart)

19.
Look for
a _____ seal
on electrical
appliances to assure
the model meets
standards for
safety.

20.
A _____
oven has a
fan that helps
circulate the
heated air.

21.
A _____
freezer is more
energy efficient.

22.
Plastic
containers
labeled _____ are
OK for use in a
microwave.

23.
For food
safety keep the
temperature of the
freezer at _____
Fahrenheit.

24.
A _____
oven saves
energy and cooks
faster than other
oven types.

25.
On the
range top,
match the _____
to the size of the
burner.

26.
_____ foil is
not safe to use
in a microwave.

27.
It is not an
efficient kitchen
plan to place the
_____ next to the
oven.

28.
Gas
appliances will
display the _____ seal
if the model meets
safety & performance
standards.

29.
To save
energy bake
_____ food items
at once.

30.
In the
refrigerator,
allow enough
room for air to
_____ between
items.



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Connect Four Safety & Sanitation Questions – Set II
ANSWER KEY

1. When baking in a conventional oven and you substitute a glass baking dish for a metal one, reduce the temperature by 25 degrees Fahrenheit.
2. When using a garbage disposal it needs a continuous flow of water when in use.
3. Clean the blade of the electric can opener after each use.
4. When using cloth towels and sponges during clean-up wash these in the hot cycle of a washing machine.
5. Metal cookware is unsafe to use in the microwave.
6. Using damp pot holders may cause a steam burn.
7. Using cold water when running a garbage disposal helps reduce odors.
8. Appliances come with a warranty that states the kinds of repairs the company will cover during a specified time period.
9. Restaurant containers used for leftovers are not safe to use in the microwave, unless so labeled.
10. Regularly wipe the inside of the refrigerator with a solution of baking soda and water to help prevent bacteria growth.
11. To keep food safe the refrigerator temperature should be between 32 degrees and 40 degrees Fahrenheit.
12. When removing a hot pan from the oven place on a wire cooling rack.
13. Hot soapy water is best for dish washing.
14. It is more sanitary to air dry clean dishes versus drying with cloth towels.
15. A wire cooling rack is designed for air flow under the hot pan to allow for even cooling.
16. When baking several pans of food at once, place these diagonally opposite from one another on shelves in oven.
17. Glass containers, that are heat-resistant, are safe to use in the microwave.
18. When small appliances are setting on the counter keep away from sink / water.
19. Look for a UL seal on electrical appliances to assure the model meets standards for safety.
20. A convection oven has a fan that helps circulate the heated air.
21. A full freezer is more energy efficient.
22. Plastic containers labeled microwave safe are OK for use in a microwave.
23. For food safety keep the temperature of the freezer at zero degrees Fahrenheit.
24. A microwave oven saves energy and cooks faster than other oven types.
25. On the range top, match the pan size to the size of the burner.
26. Aluminum foil is not safe to use in a microwave.
27. It is not an efficient kitchen plan to place the refrigerator next to the oven.
28. Gas appliances will display the AGA seal if the model meets safety & performance standards.
29. To save energy bake several food items at once.
30. In the refrigerator, allow enough room for air to circulate between items.



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