Being in a foods class requires you to understand and follow certain procedures and rules. They are meant to be followed every class.

**Sanitation Procedures:**

1. Keep books, purses and other personal items in your lockers, do not bring them into the foods lab.
2. Wear appropriate, clean clothing on lab days. Avoid long, loose sleeves and dangling jewelry.
3. Wear a clean apron. Put dirty aprons in the laundry basket to be cleaned.
4. Pull hair back and secure it so it stays away from your face and shoulders before you enter the foods lab.
5. Notify the teacher if you have any open wounds on your hands.
6. Wash your hands with soap before beginning the lab. Dry your hands with paper towels do not use the dish towels.
7. While working with food, avoid touching your hair, skin or face.
8. Wash your hands repeatedly when necessary – after coughing, sneezing or using the restroom.
9. Wipe all counter tops and tables at the beginning and end of each lab.
10. Use hot, soapy water for washing dishes. One sink full of hot, soapy water - one sink to rinse - air dry.
11. When tasting food, use a spoon other than the one used for stirring. Only use it once.
12. When possible, use a kitchen tool to complete tasks, not your hands.

**Foods Lab Rules:**

1. Work in your assigned kitchen with your assigned group.
2. Wash hands with warm soapy water and dry with paper towel.
3. Horse playing of any kind is NOT permitted in the lab.
4. Keep talking to a minimum, no yelling!
5. No cell phones in kitchens.
6. Use common sense!
7. Follow instructions for your lab exactly!
8. Treat all classmates, appliances and equipment with respect.
9. This is not your kitchen – ask to get any food from freezer, fridge or pantry.
10. Clean kitchens thoroughly before beginning lab and at the end of the lab. Sign out of kitchen and get it approved by Ms. B.

Failure to respect these rules will result in consequences such as not cooking, not being allowed in the lab, etc.

**Remember: Cooking is a privilege!**

Date: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

I, \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ (name) have seen the safety and sanitation PowerPoint on \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_(date). I have asked any questions or concerns I might have.

I have read the following safety & sanitation procedures and rules for working in the foods lab. I agree to follow these procedures and rules. Failure to observe these procedures and rules will results in not participating in the foods lab.

Any comments or questions:

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Do you have any allergies? Yes No

If yes, what are they? \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

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Print Name

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Signature