## Course Title - MD LIVING SKILLS Implement start year - 2018-2019 Revision Committee Members, email, extension -Sandy Langan slangan@Irhsd.org ext 8612 Kate Maloney kmaloney@lrhsd.org ext 8370 Jenna Stevens istevens@Irhsd.org ext 8844 Kathy Waldron kwaldron@lrhsd.org ext 8890 Unit # 2, topic - Safety Transfer Goal -Students will be able to independently use their learning to make informed decisions on household matters. Stage 1 - Desired Results **Established Goals** 21st Century Themes ( www.21stcenturyskills.org ) 2009 NJCCC Standard(s), Strand(s)/CPI# **Global Awareness** (http://www.nj.gov/education/cccs/2009/final.htm) Financial, Economic, Business and Entrepreneurial Literacy Common Core Curriculum Standards for Math and English Civic Literacy (http://www.corestandards.org/) X Health Literacy 9.2.8.B.3 Evaluate communication, collaboration, and leadership skills **Environmental Literacy** that can be developed through school, home, work, and extracurricular activities for use in a career. 9.3.12.BM-HR.6 Plan, monitor and manage day-to-21st Century Skills day business activities to foster a healthy and safe work environment. Learning and Innovation Skills: X Creativity and Innovation X Critical Thinking and Problem Solving X Communication and Collaboration Information, Media and Technology Skills: Information Literacy Media Literacy ICT (Information, Communications and Technology) Literacy

		X Flexik X Initiat Social X Produ	Career Skills:  collity and Adaptability tive and Self-Direction al and Cross-Cultural Skills activity and Accountability ership and Responsibility
Enduring Understandings:		Essential Questions:	
Students will understand that			
EU 1		EU 1	
•	Proper preparation and storage of food minimizes the likelihood of cross-contamination and reduces the risk of foodborne illness.	•	How can the knowledge of proper sanitation practices prevent foodborne illnesses/cross-contamination? When are leftovers not safe to eat?
EU 2		<b>5</b> 110	
•	Households need continued maintenance and repair to keep them in good working condition.	EU 2	What daily or weekly cleaning chores are needed to keep your house in good working condition?
EU 3		•	Who would you call for a household repair?
•	Appliances and electronics need to be used for their intended use and in the appropriate manner.	EU 3	How could the understanding the specific household equipment/appliances minimize accidents?
EU 4			equipment/appliances minimize accidents:
•	Everyday household cleaners and products are best used, stored and disposed of by following the directions on the label and heeding warning labels to minimize injury.	EU 4 •	What could happen if household products are stored incorrectly? What should you do if you are injured using a household product?
EU 5			·
•	Reading the "Drug Facts" labels on medicines and personal hygiene products minimizes the risk of physical harm.	EU 5	What can happen if you don't read everything on a "Drug Facts" label?

#### Knowledge:

Students will know . . .

#### EU 1

- The "Danger Zone" temperature range.
- Sources of cross-contamination.
- Food storage guidelines.

#### EU 2

- When household tasks need to be completed.
- Household tools and techniques for cleaning, maintenance and repair.

#### EU3

- Names and usage of household appliances.
- Different types of hazards when using household appliances/electronics.

## EU 4

- Hazardous vocabulary/symbols found on products/items.
- When to use and how to dispose of household cleaners/products.

#### EU 5

• Where to find "Drug Facts" label on medicine and/or hygiene products.

### Skills:

Students will be able to . . .

#### EU 1

- Prepare foods while practicing foodborne illness safety rules.
- Store and prepare foods in a manner that prevents crosscontamination.

## EU 2

- Identify specific cleaning products for given rooms.
- Identify household maintenance and repairs options.

#### EU 3

- Correctly use household appliances and electronics.
- Identify the Do's and Don'ts when using appliances/electroncis.

#### EU 4

- Explain hazardous vocabulary words and the physical effects.
- Sort products by disposal locations.

#### EU 5

 Analyze and determine the appropriate use for a given medicine or personal hygiene product based on the "Drug Facts" label.

## Stage 2 – Assessment Evidence

Other Recommended Evidence: Tests, Quizzes, Prompts, Self-assessment, Observations, Dialogues, etc.

• Written and Practical (hands-on) Safety/Sanitation Test: must obtain 85% proficiency prior to operating/using any kitchen appliance/equipment.

- Tests/Quizzes
- Question and Answer discussions
- Vocabulary Quizzes
- Structured teacher observations

# Stage 3 – Learning Plan

**Suggested Learning Activities to Include Differentiated Instruction and Interdisciplinary Connections**: Consider the WHERETO elements. Each learning activity listed must be accompanied by a learning goal of A= Acquiring basic knowledge and skills, M= Making meaning and/or a T= Transfer.

- Ktichen Safety and Sanitation Video (https://www.youtube.com/watch?v=6sWxa1vR0zU) (A)
- Cross-contamination Activity using GLOW GERM –(powder/gel) with UV Lamp to see transfer of foodborne illness. (M)
- Food Safety Awareness Posters: "Clean, Separate, Chill and Cook" Design posters to be placed in classrooms and/or life skills kitchenettes. (M)
- Food Safety "Danger ZONE" Lab Choose a recipe with a meat and side dish made with dairy. Practice using food thermometer: starting temp, cooking temp and COOKED temp. Then leave leftovers out and test temperature rises into the "Danger Zone". (M,T)
- FIGHT BAC! Complete and discuss "Clean, Separate, Chill and Cook" packet from USDA http://www.fightbac.org/food-safety-basics/the-core-four-practices/ (M)
- Take the "Can your Kitchen Pass the Home Safety Test?" Results determine santitary practices in their households. https://edis.ifas.ufl.edu/pdffiles/FY/FY92600.pdf (M)
- Home Safety Posters –Design various posters represetning the Do's and Don'ts of using specific appalicence or electronics in the home.(M)
- Create Household Resource Binder: Should Contain appliance manuals, utility providers and their contact information, repairmen and their contact information. (A,M,T)
- Design a Household Registry of required household tools and equipment using the Internet. (M)
- Matching Game Match pictures of household tools and equipment with given task or repair. (M)
- Use household tools to complete given task (hammer and screwdriver etc.) (A,T)
- Household Hazards Scavenger Hunt Identify products in the home that have hazardous warnings, vocabulary and symbols. (T)
- Hazard Vocbulary and Symbols BINGO- Match symbols to hazard vocabulary word.(A)
- Drug Facts Labels- Find three items within your home that have a DFL; take a picure then present and explain each of label's components to the class. (M,T)
- Students will demonstrate practical application of these skills through various field trips, including but not limited to restaurants, retail/grocery stores and municipal services and the mall. (T)