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Instructional Video
Design
Boubwah Ballod

Instructional Video Design Worksheet



One worksheet per video. If creating a micro-video series, use one worksheet for each video in the series.

Format	Level 1	Level 2	Level 3 and 4
Choose one of the following:	Tutorial video or screencast	Tutorial video, screencast, or presentation/lecture video	Series of micro-videos, tutorial video, training video, screencast, or presentation/lecture video
Title of Video and Topic: ____ Micro-video Series ____ Tutorial _X_ Training ____ Screencast _X_ Presentation/Lecture			
Grade or Target Age Group Level: 6th-9th Grade			
Video Duration (<i>Maximum 5 minutes, if creating a micro-video series, series must not exceed 5 minutes</i>):			
FCCLA Integration (<i>National Programs, Competitive Events, Meetings/Events, if applicable</i>):			
Video Learning Objective(s): The purpose of this video is to teach 6th to 9th graders about the importance of food safety by showing them what is wrong and having them answer questions about what is wrong.			
National Family and Consumer Sciences Standards (or others as appropriate): 8.2 Demonstrate food safety and sanitation procedures. 8.2.1 Identify characteristics of major foodborne pathogens, their role in causing illness, foods involved in outbreaks, and methods of prevention.			
Career Readiness Practices (Select all that apply):			
X Act as a responsible and contributing citizen and employee X Apply appropriate academic and technical skills ☐ Attend to personal health and financial well-being ☐ Communicate clearly and effectively and with reason ☐ Consider the environmental, social and economic impacts of decisions ☐ Demonstrate creativity and innovation ☐ Employ valid and reliable research strategies		X Utilize critical thinking to make sense of problems and persevere in solving them X Model integrity, ethical leadership and effective management ☐ Plan education and career paths aligned to personal goals ☐ Use technology to enhance productivity ☐ Work productively in teams while using cultural global competence	
Materials Needed to Create Video: Culinary arts classroom Video camera Video editing software School Building Culinary equipment Food			

Instructional Strategies: Stop video, asking students what procedures were wrong and filling out a worksheet

Key Topic/Step 1:

Timeframe:

Storyboard/Scripting (media/images/notes): _____

Key Topic/Step 2:

Timeframe:

Storyboard/Scripting: (media/images/notes):

Key Topic/Step 3:

Timeframe:

Storyboard/Scripting (media/images/notes):

Summary/Ending (summary of key learning, next steps for viewer, and call to action for viewer):

Application or Assessment of Learning:

Source (If Applicable: cite any published or copyrighted materials used in this video):

Additional Notes:

Boubwha

Hello, I'm chef Boubwha, owner and head chef of Soup and Steak.
Now I haven't always been the Michelin star chef I am today. It took learning and hard work. I
remember the first kitchen I worked in.

Boubwha

It was a local diner where I had my first job.

Waiter #1

1 Caesar with grilled chicken!

Chef #1

Hey boubwha could you cut the chicken so I can grill it?

Boubwha:

Yeah I got it.

(Cut chicken and hand to chef #1)

Chef #1

Get started on the salad.

Chef #1:

Hey boubwha you got that salad ready?

Boubwha:

Yeah I got it right here

(Boubwha hands plated salad)

(Chef #1 puts order up; order is taken)

(Chef #1 looks back at the cutting board)

Chef #1:

Hey boubwha...

Chef #1:

You did change your utensils out between cutting the chicken, right?

Boubwha:
Well no, that would just make more dishes for me.

Chef #1:
WHAT! You have to change your utensils boubwha or it can lead to cross contamination. You have to go get that salad right now!

(Boubwha runs into dining room to see dead patron)

Boubwha:
NOOOOOO!

Boubwha is fired and gets a job catering school event

Caterer:
Alright Boubwha, that's the last of them. These are going to room 6 for the cornhole team banquet.

Boubwha:
Don't worry I'll get these delivered safe and sound.

Boubwha rolls cart out

Boubwha arrives at school, gets text from DMV

Boubwha:
Oh yeah i got an appointment at the DMV, shouldnt take me too long!

Boubwha arrives at DMV, meets fellow person waiting at DMV

Boubwha:
How long have you been at the DMV?

Girl #1:
Since 1985

Boubwha:
Man i've been here for like 3 minutes

Boubwha leaves DMV

Boubwha
Man thank god they let me retake that picture

Boubwha delivers food

Customer Group:
What the heck! Wheres our food??

Boubwha
Oops. sorry i got hungry at the DMV

Boubwha leaves customers

Boubwha
I kinda feel bad i ate all their food, but thats ok

boubwha gets sick

Voiceover
Boubwha was Relegated to make sauce alone

(Robert get boiling sauce on his leg)

Robert *laying on ground*
AHHHH! MY LEG! BOUBWHA you aren't supposed to, hang panhandles over the edge of the counter!

(Boss bursts through door)

Boss:
Boubwha! What happened?

Boubwha:
Robert spilled a pot of boiling sauce on himself. (Look back down at Robert) Maybe if you weren't wearing long sleeves that wouldn't have happened. This is the worst day ever for me.

Boss:
Boubwha, you're fired!

(Boubwha leaves Robert and walks out with Home Alone face)

Boubwha: (Narration)

Now that I retired I've had time to reflect on my past. I learned so much from each one of these experiences . I never poisoned another person, never let TCS food sit in the danger zone, and I never let another leg get burned and permanently scarred.

Anthony Boubwha delivers outro and ending to his story

Credits

Roles

Boubwha: Tony Trujillo

Caterer: Cameron Archuleta

DMV Lady: Deanna Hernandez

Robert: Damyan Trigo

Waitress: Camillia Aguero

Chef: Amillia Aguero

Customer Group: Carino Cordova, Victor, Dominique Encinias

Boss: Brad Johnson

Dead patron: Westan Guerra

2023 kitchen and food safety training video worksheet

1.) What is the name of the Chef whose antics the video is based on?

- a.) Gordon Ramsey
- b.) Rachel Ray
- c.) Chef Boubwha
- d.) Guy Fieri

2.) What type of salad was ordered?

- a.) chicken caesar
- b.) fruit salad
- c.) egg salad
- d.) potato salad

3.) What was the issue with Boubwha placing the lettuce on the cutting board that he cut the chicken on?

- a.) he added flavor
- b.) he took away flavor
- c.) nothing
- d.) he cross contaminated

3.a) What should Boubwha have done to prevent the cross contamination?

select all that apply

- a.) change his knife
- b.) nothing
- c.) change his cutting board
- d.) take a shower

4.) Why was Chef Boubwha sick?

- a.) he ate Tcs food that was too far out of the danger zone to be edible
- b.) he was partying too hard
- c.) he ate food that didn't belong to him
- d.) he smelled too bad

5.) What did Boubwha or his crew do wrong?

Circle all that apply

- a.) his janitor had no shoes on
- b.) his janitor was not mopping correctly
- c.) his janitor had earbuds in
- d.) his janitor was not wearing proper attire
- e.) his janitor didn't get out of the way of the sauce
- f.) his janitor was too handsome and distracting
- g.) Boubwha left the pot handle too close to the edge

