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| Snack Lesson Plan |
| Theme: Name:  |
| Tuesday:  |
| Wednesday:  |
| Thursday:  |
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## Snack Procedure

# F- Assessment

1. Put a hair net on.
2. Wash your hands.
3. Make your bleach bottle 1 Tbs bleach – 1 quart of water
4. Sanitize all counter tops and tables in kitchen.
5. Prepare trays:
	* Individual servings
	* 1 Pitcher
	* Napkins
	* Utensils

1. Label/ Date opened food in Fridge and Cupboard
2. Make Dish water
* Sink 1 - Soap and Warm Water
* Sink 2 – Warm rinse water
* Sink 3 - ¼ cup Bleach and 1 gallon of water (3/4 full)
* Take lids of pitchers apart
* Air dry dishes in dish drainer
* Wash and dry trays
* Wipe down counters, refrigerator, stove and both sinks
* SHARP OBJECTS WASHED IMMEDIATELY AND PUT in the storage box above the sink.
* Turn off Stove!!!!!
1. Laundry: Thursday take it to Food Service. PUT IT IN THE WASHING

MACHINE, ADD ¼ CUP OF LAUNDRY SOAP AND BLEACH. START IT.

1. Leftovers need to be thrown out daily.
2. If we are low on something make a list give to the instructor.