

Handout 1.4: Our Kitchen Safety Contract

For the teacher: print one per student and one poster-size copy for the wall. Students fill in the rules the class votes on in Lesson 1.4, Day 1. The poster gets every signature. The student copy goes home for the optional family signature and comes back to the FACS folder. There is no answer key for the rules, since the class writes them; the sanitation routine is fixed and printed below.



Our Kitchen Safety Contract

Class period: _____ School year: _____

Name: _____ Date: _____

Why this contract exists

This room is a shared kitchen. More than one class uses it. Everyone who cooks here is trusted with a stove, an oven, hot water, and food that other people will eat. These are the rules we wrote and voted on so that nobody gets hurt and nobody walks into a room the last class left dirty.

[Grade 8 stretch: one student writes the class's own one-line "why" here on the poster.]

Our rules

Every rule starts with “We will,” names what we do, and says what hazard it prevents.

Number	We will...	This prevents...
1	We will	
2	We will	
3	We will	
4	We will	
5	We will	
6	We will	
7	We will	
8	We will	
9	We will	
10	We will	

[Grade 8 stretch: what happens when a rule is broken, and who speaks first.]

The sanitation routine (every lab, every time)

This part is not up for a vote. Every lab starts and ends this way.

Start

1. Hair tied back.
2. Sleeves pushed up.
3. Wash hands: wet, soap, scrub 20 seconds, rinse, dry with a paper towel, faucet off with the towel.
4. Sanitize the surfaces: spray, wait, wipe with a clean cloth.

During

5. Clean as you go: the counter is clear before the next step, and nothing sits in the sink.

End

6. Station check before dismissal. The teacher checks the station against this list before anyone leaves:
 - Counter wiped and sanitized
 - Sink empty and wiped
 - Stove off and wiped
 - Towels hung, sponges rinsed
 - Trash in the can, recycling in the bin
 - Tools washed, dried, put away
 - Chairs in

The rules that come from me, not the vote

- No sharp knives in this course. Butter knives and kitchen shears only. Shears go point down in the bin.
- I open and close the oven door. I drain the pasta. I handle any pot of boiling water.
- No frying. We cook on the stovetop and in the oven, and we use pre-cooked meat.
- Nothing on the stove that is not a pot. Pot handles turned in.
- Dry mitts only.
- A grease fire gets a lid, not water. Then you get out and tell me.
- A burn gets cool running water for 10 minutes. A cut gets pressure and a raised hand. Both get me, right away.
- If you are hurt, you tell me. Nobody loses points for getting hurt. People lose points for hiding it.

Signatures

I read this contract. I helped write the rules. I agree to follow them every time I am in this kitchen.



Student signature: _____ Date: _____

Teacher signature: _____ Date: _____

Family member signature (optional): _____ Date: _____

A note for families: your student helped write these rules. If you sign, you are saying you read them together. This page comes back to school and stays in your student's FACS folder. *[Sal: add a line in Spanish, Turkish, and Portuguese here if you have the translations checked.]*

Word bank for the routine

[Check with a native speaker before printing.]

English	Turkish	Portuguese	Spanish
hair	saç	cabelo	cabello
sleeves	kollar	mangas	mangas
wash	yıkamak	lavar	lavar
clean	temiz	limpo	limpio
sanitize	dezenfekte etmek	higienizar	desinfectar
check	kontrol	verificar	revisar