

Child Care Health Consultation Lesson Plan

Contractor Name: Standard Lesson Plan

Date Submitted: December 23, 2014

☐ **Children's Health Promotion**

Adult Training on Content Area V: Health and Safety	Health and Safety Standards	Training Levels
Select one standard and one level	<input checked="" type="checkbox"/> Promoting Risk Management Practices	<input type="checkbox"/> 1 <input checked="" type="checkbox"/> 2 <input type="checkbox"/> 3 <input type="checkbox"/> 4 <input type="checkbox"/> 5
	<input type="checkbox"/> Protecting Children and Youth	Source: Core Competencies for Early Childhood and Youth Development Professionals (Kansas and Missouri), 2011
	<input type="checkbox"/> Promoting Physical Health	
	<input type="checkbox"/> Promoting Mental Health	
	<input type="checkbox"/> Promoting Healthy Eating	

Title: Food handling in Child Care

Training Goal: Child Care Providers will practice proper hygiene and sanitation to ensure food safety in their facilities

Learning Objective(s): Participants will

Identify how poor hygiene causes food borne illness

Recognize proper temperature controls and thermometer calibration for thawing, cooking, holding, cooling, & reheating food

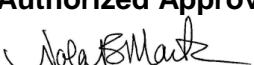
Recognize situations where cross contamination of food can occur

Topical Outline of Content	Training Method(s)	Time (in minutes)
Introduction		
Personal hygiene and how it can cause food borne illness <ul style="list-style-type: none"> • Hand washing • Fingernails • Jewelry • Personal cleanliness 	Lecture & discussion	15 min
Time and temperature abuse <ul style="list-style-type: none"> • Thawing • Cooking • Holding • Cooling • Reheating • Thermometer calibration 	Lecture & discussion	15 min
Cross Contamination <ul style="list-style-type: none"> • Food storage • Food preparation • Chemicals 	Lecture & discussion	15 min
Video: Personal hygiene, prepping and cooling	Video	30 min
Post Test	Test	15 min

Method(s) of Outcome Evaluation:

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APPROVED FOR 1.5 CLOCK HOURS

Date Approved: December 22, 2014	Authorized Approval Signature: 	Date Expires: December 2017
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