

Family and Consumer Science - Culinary Arts Lab Contract 24-25

Culinary labs can be dangerous places. All students are expected to adhere to laboratory policies at all times. Parents/Guardians and students should review this information together. Signatures are required to indicate that students have reviewed these guidelines and agree to comply with these expectations at all times when working in the culinary lab at York.

Safety and Sanitation Protocols:

1. Safety

- a. Students are expected to use all equipment in a safe and sanitary manner and to practice proper equipment handling and maintenance of lab equipment to actively work to prevent fires, burns, cuts, tripping hazards, electrical hazards and other dangers of the kitchen area.
- b. Using knives or other equipment in an unsafe or inappropriate way that may cause harm to you or others will not be tolerated and will result in removal from the class.

2. Sanitation

- a. Hands must be washed with soap and hot water at the beginning of the lab and after touching hands to face/mask, hair or touching anything else contaminated. Hands are the most common vehicle for contamination.
- b. All students with long hair must tie it back securely during culinary labs. This must be done before class or outside the classroom. It is recommended that you get a pack of hair ties and keep them in your bookbag.
- c. Students must follow all procedures for controlling time and temperature in order to prevent opportunity for bacterial growth. Students should cook food to the proper internal temperature and never consume raw or undercooked food.
- d. Students are also responsible for cleaning in accordance with restaurant industry procedures for washing, rinsing and sanitizing dishware, equipment and the kitchen space when they cook. To ensure proper, necessary sanitation, please note that students may use and interact with foodservice safe chemical sanitizer solutions and products that are EPA-approved for use in food service. All sanitizers will be utilized in proper concentrations as outlined by the FDA and Illinois Department of Public Health.

3. Clothing and things worn on your body should be appropriate for the lab setting and not present a risk of injury to yourself or others. **Unsafe items include:**

- a. Hoods, hats, or hair that obstructs a student's vision (including peripheral vision), or blocks their ears and hinders hearing should not be worn.
- b. Anything long or dangling that could catch fire or get caught in a mixer or other piece of equipment. Examples include hoodie strings, lanyards, jewelry, or excessively baggy clothing. Long hair should be tied back.
- c. Students should wear clothing that protects their skin from burns, and accidental splashing of hot substances. Cropped shirts that expose the midriff, shirts with little or no coverage on the torso or arms, and very short skirts and shorts are not recommended on lab days in order to protect you from injury.
- d. Students should wear safe footwear in the lab to protect feet from accidental injury. Shoes with rubber soles that cover the toes, top of foot, and heel are recommended.

Lab Rules and Procedures:

4. **Per School Policy:** All classrooms at York are **Cellphone Free**. Students need to have their phones silenced and away from their person (stowed in a bag, backpack, or in their locker) during class, including any headphones, AirPods, earbuds, etc. Additionally, these items can also transfer biological and physical contaminants to food and are not acceptable in food preparation settings.
5. No bathroom passes will be issued during the first and last 10 minutes of class. Students need to be present at the beginning of class for important lab instructions and announcements. Students are expected to be present to assist their group with cleaning at the end of class.
6. Students must follow teacher directions for when and how to move about the classroom in a safe manner. Students are expected to stay in their assigned seat or at their assigned lab station until otherwise directed by the teacher.

Lab Organization and Efficiency:

1. To begin lab:

- a. When you are unsure of what to do...first read your recipe, then ask a group member, then ask the group next to you, then ask your teacher. (Ask 3 before me)
- b. Personal items should remain at your assigned seat. Store bookbags on the shelf below your lab table so they do not pose a trip hazard as students move around the room. Personal belongings should not be taken into your kitchen during labs since they can transmit contaminants to food and food preparation areas. If directed, your chromebook may be used in the kitchen for classroom activities. Take care to ensure that your chromebook cannot be damaged based on placement or use in the kitchen.

2. During lab:

- a. Students are expected to work collaboratively in their groups on all areas of lab work. If you are consistently out of the classroom during major lab skills your lab scores may be affected.
- b. Students MUST use acceptable behavior for a classroom laboratory setting. Shouting, improper use of any ingredients, equipment or supplies, and unsafe behavior will NOT be tolerated.
- c. Never handle hot equipment with wet towels or wet oven mitts.
- d. All spills (especially grease) must be wiped up as they occur. Rags and a broom and dustpan are available.

3. Cleaning/End lab:

- a. Students are expected to assist with the organization and efficiency of the shared culinary lab space. All equipment must be washed, rinsed, sanitized and stored in the correct location.
- b. Students/groups may be assigned additional classroom tasks to help with including:
 - i. starting/switching/folding laundry, assisting with storing supplies and/or other lab cleaning/maintenance tasks.
- c. When students are not working in the lab they are expected to be seated at the assigned seats. Students may not sit on the counters, desks/tables or on the backs of the chairs.
- d. Any food or ingredient supplies that are not used must be returned to the supply table. Do not over measure ingredients or take supplies meant for other groups/classes. Doing otherwise is considered stealing and the school theft policy will be adhered to.
- e. To-go containers may be available for taking food with you if the budget allows. You are also encouraged to bring reusable tupperware style containers from home if you have them.
- f. Dirty dish towels, rags, oven mitts, and aprons should be put directly into the washing machine. If the machine is running, *place* rags into the dirty laundry basket on top of the washing machine.
- g. At the end of lab students should rinse out sink and clean sink strainers. Sinks and counters must also be dried and/or sanitized at the end of the lab.
- h. Labs are planned so that there is sufficient time for you to complete the assignment. If you work efficiently you should be finished at the end of the hour. Passes to your next class will NOT be issued.
- i. You are required to label and properly store all products and leftovers. Proper labeling includes your period #, your kitchen #. If storing individual products or leftovers please also write your name on them.
- j. Please make sure that all equipment is clean and is turned off at the end of the hour. If food is still cooking, the teacher must be notified, a timer must be set, and a labeled cover/container left for storage.
- k. You and the other members of your kitchen group may NOT leave the classroom until your kitchen has been checked out by the instructor. Please alert your teacher when you are ready for this checkout. Labs should be wrapping up and being checked out by the last 5 minutes of class.
- l. If students are absent from class, students will be expected to make up the lab at home and show photo/video evidence of skills as well as obtain parent/guardian signatures or emails.

Student safety and engagement during labs is our top priority. Students are expected to participate in all parts of the lab experience. Unsafe behaviors and actions (purposeful or accidental) that may impact the safety of yourself and other students will not be tolerated in the culinary arts lab.

Complete the section below and TURN IN per your teachers instructions:

I acknowledge that I have reviewed this document. I understand that unsafe or inappropriate behavior is not acceptable in the classroom culinary lab. I understand that failure to follow the above rules and/or teacher directions may result in the suspension of lab privileges or removal from the class.

Student Name: _____ **Student Signature:** _____

Parent Signature: _____ **Date:** _____