

COOKING CLASSES IN SCHOOLS

Some schools offer cooking classes as an elective. While food safety is part of the curriculum, there are a few points to remember:

01 HOT WATER IS A MUST

Just like in school kitchens, hot water is necessary to prepare foods. Cooking labs should be postponed if there is no hot water in the classroom.

02 USE SAFE STORAGE

Cleaning chemicals should never be stored above food items. Any raw meat should be stored on the bottom shelves of a walk-in cooler or refrigerator.



03 DON'T REHEAT- EAT!

Best practice – don't cool and reheat. Eat all prepared food at the time of class.

04 USE A THERMOMETER

Make sure the classroom refrigerator keeps Time/Temperature Controlled for Safety (TCS) foods at 41 degrees and below. A thermometer should be always stored in the fridge.



RESOURCES



[www.snohd.org/222/
Food-Safety-Educational-Resources](http://www.snohd.org/222/Food-Safety-Educational-Resources)



[www.foodworkercard.wa.gov/
fwcmanual](http://www.foodworkercard.wa.gov/fwcmanual)