HOSPITALITY AND TOURISM CLUSTER

## **LESSON 2**

Lesson Plan Title:	GloGerm and PPE	Instructor:	
Suggested Total Time	<b>: for Lesson (minutes):</b> 45 minut	es (1 day)	
Content Focus - What	Will Students Learn? (Content S	Skill Sets)	
Students will learn ho	ow to properly wash hands, clea	an surfaces and how to properly wear personal protective equipment.	
Baking & Pastry • 0972.HO.1980.4 Ide	ntify safe food handling process	ses	
0972.HO.1013.6 Exhibi	ly knowledge of cleaning and sa t understanding of prevention, nstrate personal hygiene	anitizing methods causes, and response to workplace injuries	
Materials and Resour	ces- What do you need to assen	nble and prepare before the lesson?	
Materials: Glo Germ Gel for hand washing Glo Germ Powder for surface cleaning UV Light Soap Paper Towels Warm, running water Aprons Food Service Gloves Hats or hair nets		<ul> <li>Resources:</li> <li>Glo Germ Handwashing Instructions</li> <li>Glo Germ Surface Cleaning Instructions</li> <li>Proper PPE for Food Service PPT</li> <li>The Professional Image video</li> </ul>	
Lesson Outline: What	learning activities will your stu	idents do?	
Time Sequence/Description of Learning Activity		of Learning Activity	
5 minutes 5 minutes	<ul><li>lesson.</li><li>Ask students if they Germ Gel for handwa</li><li>Ask students if they</li></ul>	Read through the Glo Germ Handwashing and Surface Cleaning Instructions prior to starting	
10 minutes	Follow the steps in the applying the Glo Germ g	<b>Discover/Engage/Practice:</b> Follow the steps in the Glo Germ Handwashing Instructions and allow students to practice applying the Glo Germ gel and washing their hands. Discuss results – Did students properly wash their hands? Were there any "germs" seen from the UV light?	
10 minutes	Instructions. Have stude etc. Allow students to p	After learning proper handwashing, follow the steps in the Glo Germ Surface Cleaning Instructions. Have students clean a non-porous surface such as a table, desk, doorknob, etc. Allow students to practice applying the Glo Germ Powder and evaluate their cleaning techniques. Did students properly clean the surfaces? Were there any "germs" left on surfaces?	
10 minutes	Show the Professional I Service using the PPT.	Show the Professional Image video. After the video, explain the proper use of PPE for Food Service using the PPT.	
10 minutes	Have students practice • Hair covering • Gloves • Aprons	• Gloves	

5 minutes	<ul> <li>Check for Understanding/Summarize/Close:</li> <li>Clean up the work areas and put away all supplies. Discuss the results from the Glo Germ activities.</li> <li>If time allows, you can have students complete the Grade 5 or Grade 6 Additional Activity</li> </ul>
Modifications, Suppo	rt, and Extensions (for those students with IEP)
Reflection- Did the st	udents learn the content outlined in the lesson focus? Why or why not?