

Kitchen Safety Activities

1. **Kitchen Safety Posters**: This works great when they are already in food lab groups because this way they make the posters specifically for their kitchen. Have each student in the group choose one kitchen safety rule and illustrate it. Inform the students that these have to be nice and as professional looking as possible. Of course, you may allow your students to use the computer for this but it also comes out great when they hand draw them as well and most of all, the students enjoy the down time of drawing, coloring, and expressing their creativity. The completed posters can be displayed in each of their assigned kitchens.
2. **What's Wrong with Your Kitchen?**: Before the students arrive, you can go into each of their assigned kitchens and break kitchen safety rules. Place spills on the floor, dish towels on the oven, knives in the sink, too many items plugged in and then have the students go in and correct every wrong. You grade the students based on if they fixed all the wrongs. To add more substance to the activity, you can time them and remind them that in emergencies, they have to be quick about thinking on their feet and determining the problem.
3. **First Aid Kits (Service Project)**: Students can host a class about the importance of first aid kits in the household. Students can research tips and information to create a first aid guide that can be given out and they can cover information about what should be included in a first aid kit. Students may also create some first aid kits that can be given away as door prizes as well. For those with the funding, they may bring in a certified person to teach a First Aid/CPR class and have students attend and pay the fee to become certified in First Aid/CPR. This would also be a great idea for other classes within your school such as Child Care, Health, Automotive, Construction, etc.

