SAFETY, SANITATION AND PERSONAL HYGIENE

Standards:
Demonstrate procedures for a clean and safe environment

Explain the function of security, safety, sanitation, housekeeping, maintenance and engineering

Focus Competencies:
- Demonstrate an understanding of good personal hygiene/health procedures
- Demonstrate an awareness of responsible reporting of illness symptoms
- Demonstrate an awareness of safety, security and environmental issues related to the hospitality, tourism industry
- Examine the rules and procedures required in the handling of various materials in the hospitality and tourism industry

Expected Student Outcomes:
- Practice good personal and professional presentation (hygiene)
- Demonstrate knowledge and skills of sanitation / safety issues in the hospitality and tourism industry
- Identify the symptoms of illness and injury
- List correct procedures for reporting illness and injury
- Demonstrate an awareness of the state regulations regarding the safe handling of chemicals
- Explain Occupational Safety and Health Administration (OSHA) requirements regarding various situations
- Utilize safety and security procedures as required by OSHA
- Demonstrate skills and knowledge about the importance of safety and sanitation
- Demonstrate an understanding of various security procedures in the hospitality and tourism industry
Suggested Activities

- Demonstrate appropriate hand washing techniques. Test for effectiveness using the Glo-germ process.
- Using a black light, analyze the bacteria/germs taken from the kitchen work area.
- Each student will design an unsafe kitchen and then as a class, will identify the problems and present possible suggestions for correction.
- Test uncooked and cooked chicken and hamburger for levels of contamination (both refrigerated and unrefrigerated).
- Demonstrate safe handling of knives and equipment.
- Apply skills and knowledge in making a safety poster/video/tri-fold.
- Develop a Sanitation/personal hygiene demonstration that could be used in a training video.
- Do an analysis of your school’s safety, security and sanitation procedures. Create a plan to address problems found.
- Participate in a teen workplace safety training.
- Guest Speakers
  Security issues and procedures in the Lodging industry
  Safety issues in the Landscape/Maintenance areas of the industry
**Assessments**

- Develop and present a video/poster/tri-fold.
- Demonstration of proper safety and sanitation techniques
- Written tests
- Research paper on a sanitation/safety/security topic

**Time** 6-9 hours (12-18)

**Resources**

**Organizations:**
- Occupational Safety and Health Administration
- Public Health Department
- Fire Department
- Center for Disease Control
- NRA (National Restaurant Association) Serve Safe
- NH Department of Education
- NH Department of Labor (new curriculum on safety, sanitation & hygiene)
- NH Travel Council
- American Hotel and Lodging Association
Books/Magazines:

Trade Journals and Professional Publications
Nations Restaurant News  www.nrn.com
Journal of Food Products Marketing
Journal of Food Production Management

Guest Speakers
Chef from the Industry
Health Inspector
Human Resource Directors of Various Businesses in the Industry
Hotel Owner/Manager
Security personnel from various industry business
OSHA representative
AFL-CIO – worker safety focus
Hospitality Risk management Specialists
Videos

American Hotel and Lodging Assoc.  (workplace safety videos, housekeeping procedures)
20/20 or Dateline undercover videos of the industry.
Teachers Video:  800-262-8837  (Cooking Videos)
Delmar Videos:
1).  Baker
2).  Catering Assistant
3).  Cheesemaker
4).  Cook
5).  Dietary Assistant
6).  Food Preparer
7).  Food Service Manager
8).  Host
9).  Order Taker

Websites

www.jobshadow.org

Software

Field Experiences

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