

J. Russell Junior HSC Day 5

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**Juniors HSC Off-Site Instruction Packet  
Day 5**

**Juniors- Serve Safe 4 AND Advocacy 5**

- 1. Read over the Outline Notes for Serve Safe 4 on Purchasing, Receiving and Storage that you received on Day 4.**
- 2. Study the notecards of the vocabulary list. Study them with someone at home. There will be a quiz on these words.**
- 3. Complete the Assignment of 6 multiple choice questions.**
- 4. Complete the Assignment pages for Advocacy Day 5.**

## Study Notecards for Quiz

DVD #4

Vocabulary List

Name \_\_\_\_\_

1. Flow of food-- the process food goes through from purchase to serving.
2. Cross- contamination- transfer of microorganisms from one food surface to another.
3. Rejected items- food items received that have broken packaging, holes, leaking or water stains.
4. Expired items- the date on the food item has passed. Throw it out!
5. Inspection stamp- required on certain food items like meat, poultry and eggs.
6. FIFO- First in, First Out; items received first must be sold first.
7. Pantry- a storage area for dry foods.
8. Chemicals- can be poisonous. Should be stored away from food items.
9. Raw foods- uncooked food; use separate utensils and cutting boards.
10. Time-Temperature abuse- when food is held too long at wrong temperatures. 41'-135' F.
11. TCS---"**Time/Temperature Control for Safety Food**" abbreviated as "TCS".

Name: \_\_\_\_\_ (12 points)

Assignment #2

Serve Safe #4 --- Choose the Correct Answer

**1. When you are receiving a delivery of food for your establishment, it is important that you**

- A. refrigerate it before inspecting it.
- B. check the temperature and quality before accepting it.

**2. When a shipment of food arrives, employees should**

- A. store it immediately and inspect it later.
- B. inspect all foods immediately before storing them.
- C. stack the delivery neatly and inspect it within 12 hours.

**3. Time-temperature indicators are often used**

- A. to measure temperature through a probe with a sensor at the end.
- B. to measure the length of time specific foods should be cooked.
- C. to indicate whether foods have been time-temperature abused during shipment.

**4. What is the right way to measure the temperature of meat, poultry or fish when it is delivered?**

- A. Insert the thermometer stem or probe between two packages
- B. Place a probe on the surface of the food and wait fifteen seconds
- C. Insert the thermometer stem or probe into the thickest part of the product

**5. What is the right way to measure the temperature of liquids, such as fresh-squeezed orange juice packaged in cartons?**

- A. Pour the liquid into a cup or glass and measure the temperature of the liquid
- B. Place the thermometer stem or probe between two cartons
- C. Open the carton and insert the thermometer stem or probe, careful not to touch the container

**6. Which of the following statements about receiving fresh produce is NOT true?**

- A. produce should be washed before it is stored.
- B. it is important to check for signs of insect infestation.
- C. it is important to place produce into storage quickly.

## **JUNIOR ADVOCACY LESSON, DAY 5**

### **Reading Your Paycheck/Stub**

Day 4 lesson reviews the information listed on a paycheck stub such as personal information and deductions.

Turn to pages 40 and 41. You will see an example of a pay stub at the top of page 40. Each part of it is lettered A-J. Read the definitions of each part and locate it on the stub.

When finished, turn to page 41. You will see a sample pay stub with some missing information. Complete the blanks by entering the personal information and deductions in the correct places. Also, calculate the gross pay, total deductions and net pay.

What amount will Ms. Kreeps receive on her paycheck?