

J. Russell SR HSC Day 6

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**Seniors HSC Off-Site Instruction Packet
Day 6**

- Serve Safe 5, Making Change AND Advocacy 6

- 1. Read over the Serve Safe 5 Outline Notes.**
- 2. Study notecards for a quiz.**
- 3. Complete the Assignment 2 for Serve Safe 5 Using Day 4 notes.**
- 4. Complete the Coffee Shop Math. Show your work and coins used.**
- 5. Complete the Assignment pages for Advocacy Day 6. Upload the Day 6 part 2 workbook pages.**

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Day 6

SS 5 Study Questions Name _____

Circle the best answer to each question.

1 What is the most important factor in choosing a food supplier?

- A It is recommended by others in the industry.
- B It has a HACCP program or other food safety system.
- C It has documented manufacturing and packing practices.
- D It has been inspected and complies with local, state, and federal laws.

2 What is the best method of checking the temperature of vacuum-packed meat?

- A Lay the thermometer stem or probe on the surface of the top package.
- B Place the thermometer stem or probe between two packages of product.
- C Open a package and insert the thermometer stem or probe into the product.
- D Insert the thermometer stem or probe through the package into the product.

3 What is the correct temperature for receiving cold TCS food?

- A 32 °F (0°C) or lower
- B 41°F (5°C) or lower C 45°F (7°C) or lower
- C 50°F (10°C) or lower

- 4 Milk can be received at 45⁰F (7⁰C) under what condition?
- A It is thrown out after 2 days.
 - B It is cooled to 41⁰F (5⁰C) or lower in 4 hours.
 - C It is immediately cooled to 41⁰F (5⁰C) or lower.
 - D It is served or used in the operation within 2 hours.
- 5 What causes large ice crystals to form on frozen food and its packaging?
- A Cross-contact
 - B Cross-contamination
 - C Time-temperature abuse
 - D Incorrect cleaning and sanitizing
- 6 Whole potatoes were coated with olive oil and salt, baked in-house, and stored in a cooler for several days. What must be included on the label for the baked potatoes?
- A List of all ingredients
 - B List of common allergens
 - C Date that the food was received
 - D Date that the food should be discarded
- 7 When must you discard tuna salad that was prepped on July 19?
- A July 21
 - B July 23
 - C July 25
 - D July 27
- 8 What is the problem with storing raw ground turkey above raw ground pork?
- A Cross-contamination
 - B Poor personal hygiene
 - C Time-temperature abuse
 - D Cross-contact with allergens

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9 How many inches (centimeters) from the floor should food be stored?

A At least 1 inch (3 cm)

B At least 2 inches (5 cm)

C At least 4 inches (10 cm)

D At least 6 inches (15 cm)

COFFEE SHOP MATH

Day 6

Name _____

Look at the menu prices and answer each question. Calculate the correct change and then show what money you would give them using the least amount of coins.

Show your math!!

Coffee .30

Chocolate sundae .50

Hot Chocolate .20

Carrot Cake .40

Strawberry cake .45

Milkshake .25



1. Mary ordered strawberry cake and coffee. She gave you \$1.00.
2. Nancy ordered carrot cake and hot chocolate. She gave you a \$5.00 bill.
3. Tom ordered strawberry cake, carrot cake and 2 milkshakes. He gave you \$2.00.
4. Matt ordered a chocolate sundae and gave you \$1.00.
5. Susie brought her family. They ordered 2 hot chocolates, 1 coffee, 1 milkshake, 2 strawberry cake, and 2 carrot cakes. She gave you a \$20 bill.

SENIOR ADVOCACY LESSON, DAY 6

Following and Understanding Directions

On the job it is important to follow instructions and directions exactly. Sometimes even the smallest change can have serious consequences. On page 18 you will read about Morton's Decision. Pay special attention to the bullets on the left side of the page. These are tips to help you understand and remember instructions.

Turn to page 19. Complete Morton's Decision Chart. Think about his situation and the pros and cons to his choices. What is his best choice?

Upload the Day 6 part 2 workbook pages