

Leith Academy

ΚΑΛΩΣ
ΗΡΘΑΤΕ!



Welcome to



"Jee Ayaan Nu"
(Welcome)



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WILKOMMEN

Welcome

خوش آمدید

Home Economics



Good Practise
in our kitchen



1.
Put coats
and bags in
classroom

Why do we
do this?





So we don't
trip up over
our bags or
get food on
our
coats when
we are
cooking in
the kitchen



2.
Tie back long
hair BEFORE
entering the
kitchen

Why do we
do this?





So we don't get hair in our ...



3.
Wear an
apron.
Help
each other
tie a bow

Why do we
do this?





So we keep our clothes ...



4.
Remove all
jewellery
&
Keep nails short,
clean and nail
polish free

Why do we
do this?





So bacteria from our nails and jewelry don't
contaminate our ...



5.
Collect your
cleaning
items

Why do we
do this?





So we can
clean our
dishes and
work
surfaces as
we cook



6.
Wash your
hands in
HOT soapy
water

Why do we
do this?





So we don't contaminate our food with bacteria from our ...



7.
Fill basin with
hot soapy
water

Why do we
do this?





So we can clean our ...



8.
AFTER
COOKING
Polish your sink
&
remove any food
from the
plughole

Why do we
do this?





So we can
leave our
dishes and
work area
clean for the
next class



9.
AFTER
COOKING
Wipe your table
clean THEN spray
with anti-
bactericide

Why do we
do this?





So we remove bacteria and prevent ...



10.
AFTER
COOKING
Raise your hand
to get your unit
checked

Why do we
do this?





So we can
leave our
classroom
clean and
tidy for the
next class



11.
AFTER COOKING
Sweep the floor
around your unit
&
put your wet dish
cloths in the
laundry basket

Why do we
do this?





So we can leave our classroom clean and ...



Well Done!

Looking
forwards to
cooking
together in
Leith
Academy
soon.