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of America

# San Leandro Unified School District Training – Day 2

Chef Avia Hawksworth '91

June 2025



# Program Overview

- Lecture 1 – 1 hr
- Demos & Hands-on Production 2.5 – 3 hr
- Dinner/Critique 30 min
- Review & Preparation for the next day 30 min

|                           |                                |                         |
|---------------------------|--------------------------------|-------------------------|
| Day 1                     | <b>Day 2</b>                   | Day 3                   |
| Introduction              | <b>Food Safety Review</b>      | Market Basket Challenge |
| Mise en Place             | <b>Exporing French Cuisine</b> | Seasoning & Flavor      |
| Knife Skills              | <b>Production Review</b>       | What next?              |
| Exploring Mexican Cuisine |                                |                         |
| Production Review         |                                |                         |



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# Food Safety Review



# Learning Objectives

- **Identify** common foodborne pathogens and their sources.
- **Recognize** the conditions that allow bacteria and pathogens to grow.
- **Implement** best practices to prevent foodborne illnesses in school kitchens.
- **Understand** how food handlers can contaminate food and how to prevent cross-contamination.
- **Identify** critical control points (CCPs) in school food operations and strategies to maintain food safety standards.

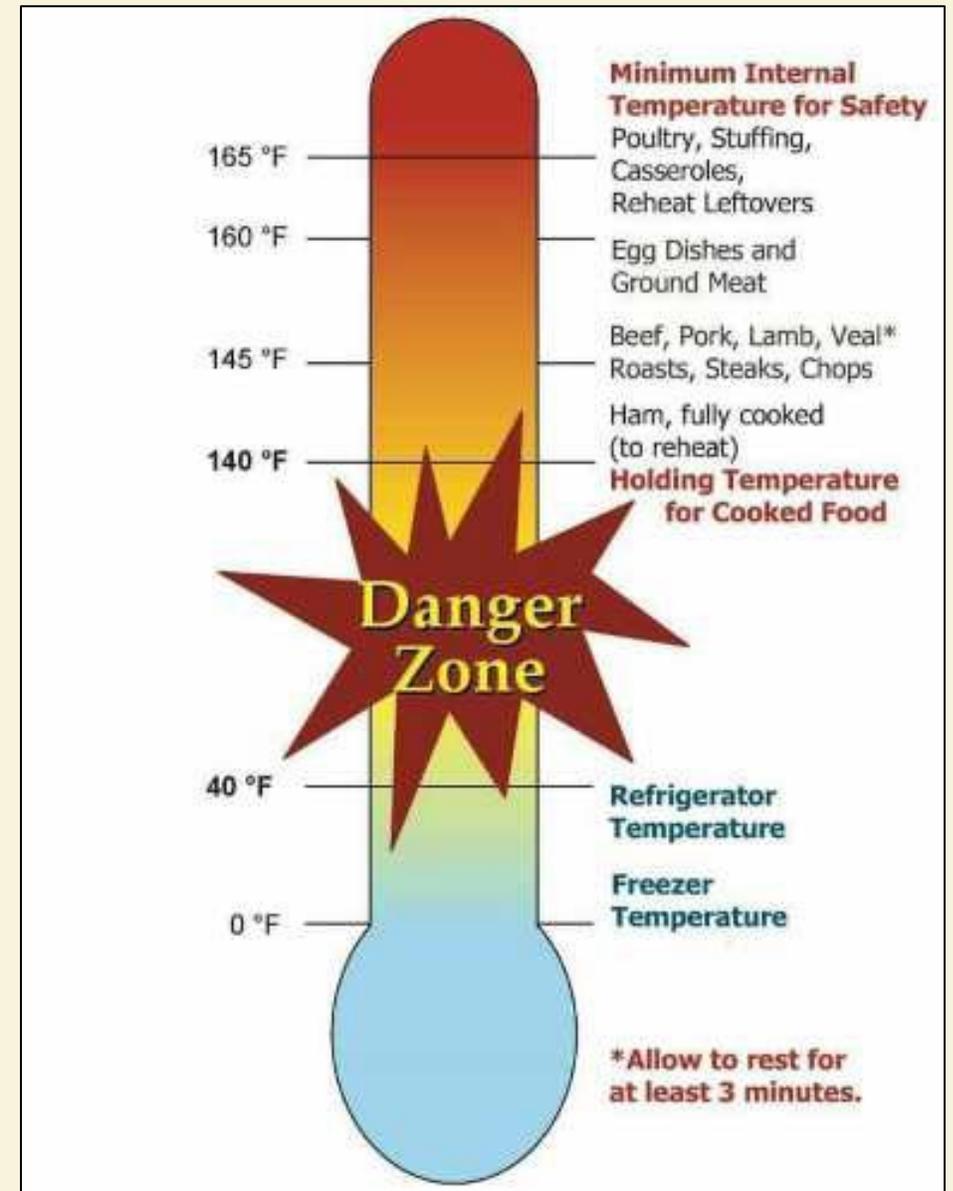


# Key Terms

- Foodborne illness
- Pathogens
- Cross-contamination
- TCS (time & temperature control for safety Foods)
- TDZ (temperature danger zone)
- Hot holding
- Cold holding
- Cooling process
- Reheating
- FIFO
- Sanitizing vs Cleaning
- Personal hygiene
- RTE foods
- HACCP
- CCPS
- Corrective Action

# Temperature Danger Zone

- 41°F - 135°F
- Ideal for pathogen growth



# Preventing Foodborne Illness

- **Control time and temperature**
- **Prevent cross-contamination**
- **Practice Good Personal Hygiene**
- **Purchase food from approved, reputable suppliers**
- **Proper food labeling**
- **Follow HACCAP & Know CCPS**



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# Day 2 Production



# Today's Focus

- French Cuisine
- Mise en place!
- Communication & Cleanliness

# Day 2 Review & Looking Ahead

- Feedback
- Day 3 brief discussion



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Any Questions?