

## Week #\_\_\_: Special Exercise

*Here is a special group activity for you to use during the \_\_\_\_\_ segment of the training series. This activity underscores proper freezer storage.*

### DIRECTIONS FOR GROUP PLAY

1. **DON'T** read the story on the last page.
2. Choose a Story Reader.
3. The Story Reader asks the players for the words on page 2. (These words will be used to fill in the blank spaces in the story). For the most fun, don't indicate the subject! The results will be hilarious!!!
4. The Story Reader then reads the story filling in the words the group has chosen.
5. When the group has settled back down ☺ , read the original story (taken from the ServSafe® coursebook) to reinforce the cleaning and sanitizing skills taught in this section.

### REFRESHER:

In case it has been a while since you or your group have been in an English class, here's a list describing each requested word type:

VERB:	Any activity or sport, (for example, <i>running</i> )
ADJECTIVE:	Describes something or somebody. <i>Lumpy, soft, ugly, messy, and short</i> are adjectives.
NOUN:	A person, place or thing. <i>Sidewalks, bananas, and frogs</i> are examples of plural nouns.
PERIOD OF TIME:	<i>Day, 40 seconds, rainy season</i> are periods of time.

**START:**

***Message To The Group:*** **DO NOT** look at the story on the next page. Fill in the blanks on this page with the type of words called for. Then, using the words you've selected, fill in the blank spaces in the story. Just wait 'til you see what you've created!

1. NOUN: \_\_\_\_\_
2. ACTION: (ie, \_\_\_ing) \_\_\_\_\_
3. PLURAL NOUN: \_\_\_\_\_
4. VERB: \_\_\_\_\_
5. NOUN: \_\_\_\_\_
6. ADJECTIVE: \_\_\_\_\_
7. VERB: \_\_\_\_\_
8. PLURAL NOUN: \_\_\_\_\_
9. ADJECTIVE: \_\_\_\_\_
10. VERB: \_\_\_\_\_
11. PLURAL NOUN: \_\_\_\_\_
12. NOUN: \_\_\_\_\_
13. ADJECTIVE: \_\_\_\_\_
14. VERB: \_\_\_\_\_
15. VERB: \_\_\_\_\_
16. VERB: (ie, \_\_\_ed) \_\_\_\_\_
17. NOUN: \_\_\_\_\_
18. VERB: (ie, \_\_\_ed) \_\_\_\_\_
19. VERB: \_\_\_\_\_
20. NOUN: \_\_\_\_\_

## FREEZER STORAGE

Frozen \_\_\_\_\_<sup>(1)</sup> should be stored at temperatures that will keep it frozen. \_\_\_\_\_<sup>(2)</sup> does not kill all \_\_\_\_\_<sup>(3)</sup>. However, it does \_\_\_\_\_<sup>(4)</sup> their growth substantially. When storing food in freezers, you should follow these guidelines:

- ✓ Check \_\_\_\_\_<sup>(5)</sup> and \_\_\_\_\_<sup>(6)</sup> temperatures regularly.
- ✓ \_\_\_\_\_<sup>(7)</sup> frozen food using the FIFO method. Check use-by dates.
- ✓ Store foods in their original \_\_\_\_\_<sup>(8)</sup> or wrap them tightly in \_\_\_\_\_<sup>(9)</sup> containers. Clearly \_\_\_\_\_<sup>(10)</sup> containers with the \_\_\_\_\_<sup>(11)</sup>, delivery date, and/or use-by date.
- ✓ Use caution when placing hot \_\_\_\_\_<sup>(12)</sup> in the freezer. \_\_\_\_\_<sup>(13)</sup> foods may raise the temperature inside the unit and partially \_\_\_\_\_<sup>(14)</sup> contents.
- ✓ Regularly \_\_\_\_\_<sup>(15)</sup> foods that may be damaged by lengthy freezing.
- ✓ Never refreeze thawed food until it has been thoroughly \_\_\_\_\_<sup>(16)</sup>. Thawed \_\_\_\_\_<sup>(17)</sup> is more likely to support the growth of microorganisms.
- ✓ Keep the unit \_\_\_\_\_<sup>(18)</sup> as much as possible.
- ✓ \_\_\_\_\_<sup>(19)</sup> freezers regularly. Move food to another \_\_\_\_\_<sup>(20)</sup> while defrosting.

***Following is the complete excerpt taken from the ServSafe Essentials® Coursebook:***

## **FREEZER STORAGE**

Frozen food<sup>(1)</sup> should be stored at temperatures that will keep it frozen. Freezing<sup>(2)</sup> does not kill all microorganisms<sup>(3)</sup>. However, it does slow<sup>(4)</sup> their growth substantially. When storing food in freezers, you should follow these guidelines:

- ✓ Check unit<sup>(5)</sup> and food<sup>(6)</sup> temperatures regularly.
- ✓ Rotate<sup>(7)</sup> frozen food using the FIFO method. Check use-by dates.
- ✓ Store foods in their original containers<sup>(8)</sup> or wrap them tightly in moisture-proof<sup>(9)</sup> containers. Clearly label<sup>(10)</sup> containers with the contents<sup>(11)</sup>, delivery date, and/or use-by date.
- ✓ Use caution when placing hot food<sup>(12)</sup> in the freezer. Warm<sup>(13)</sup> foods may raise the temperature inside the unit and partially thaw<sup>(14)</sup> contents.
- ✓ Regularly check<sup>(15)</sup> foods that may be damaged by lengthy freezing.
- ✓ Never refreeze thawed food until it has been thoroughly cooked<sup>(16)</sup>. Thawed food<sup>(17)</sup> is more likely to support the growth of microorganisms.
- ✓ Keep the unit closed<sup>(18)</sup> as much as possible.
- ✓ Defrost<sup>(19)</sup> freezers regularly. Move food to another freezer<sup>(20)</sup> while defrosting.