

Under each food item, write the letter of the shelving unit it belongs on.



1. Egg-free batter
B



4. Peanut butter
A



2. Whole-wheat bread
A



5. Sunflower seed butter
B

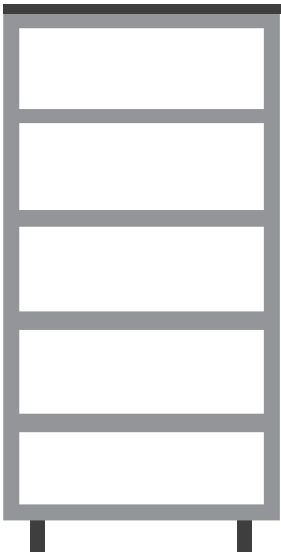


3. Soy sauce
A

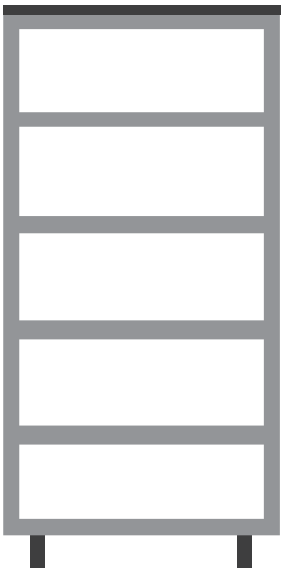


6. Beef jerky
B

SHELF A ALLERGENS



SHELF B NON-ALLERGENS



Activity 2: Act it Out!

Cut out the actions below. Give students/staff the cut-out scenarios and have them act the scenarios out to practice correct handling of equipment and utensils.

1 You are shredding parmesan cheese for a salad topping when you are asked to stop and make a special salad for a guest with a milk allergy.

2 You have just finished taking a delivery of food that included food with allergens. You now have to move to the line to prep sandwiches.

3 You are making pesto pasta and receive an order for the dish for a guest with a tree nut allergy.

1. Student should wash her hands and put new, single-use gloves on. Then the student should get new, clean equipment to use for preparing the special salad. The work station should also be cleaned and sanitized. When the salad is prepared, it should be marked to show it is free of milk allergens.
2. Student should remove his apron and replace it with a new one. Student should wash his hands properly and put new, single-use gloves on.
3. New, clean equipment should be pulled out to use. The student should put a new clean apron on, wash her hands, and put new single-use gloves on. The work station should also be cleaned and sanitized. When the dish is prepared, it should be marked to show it is free of the specified allergen.

