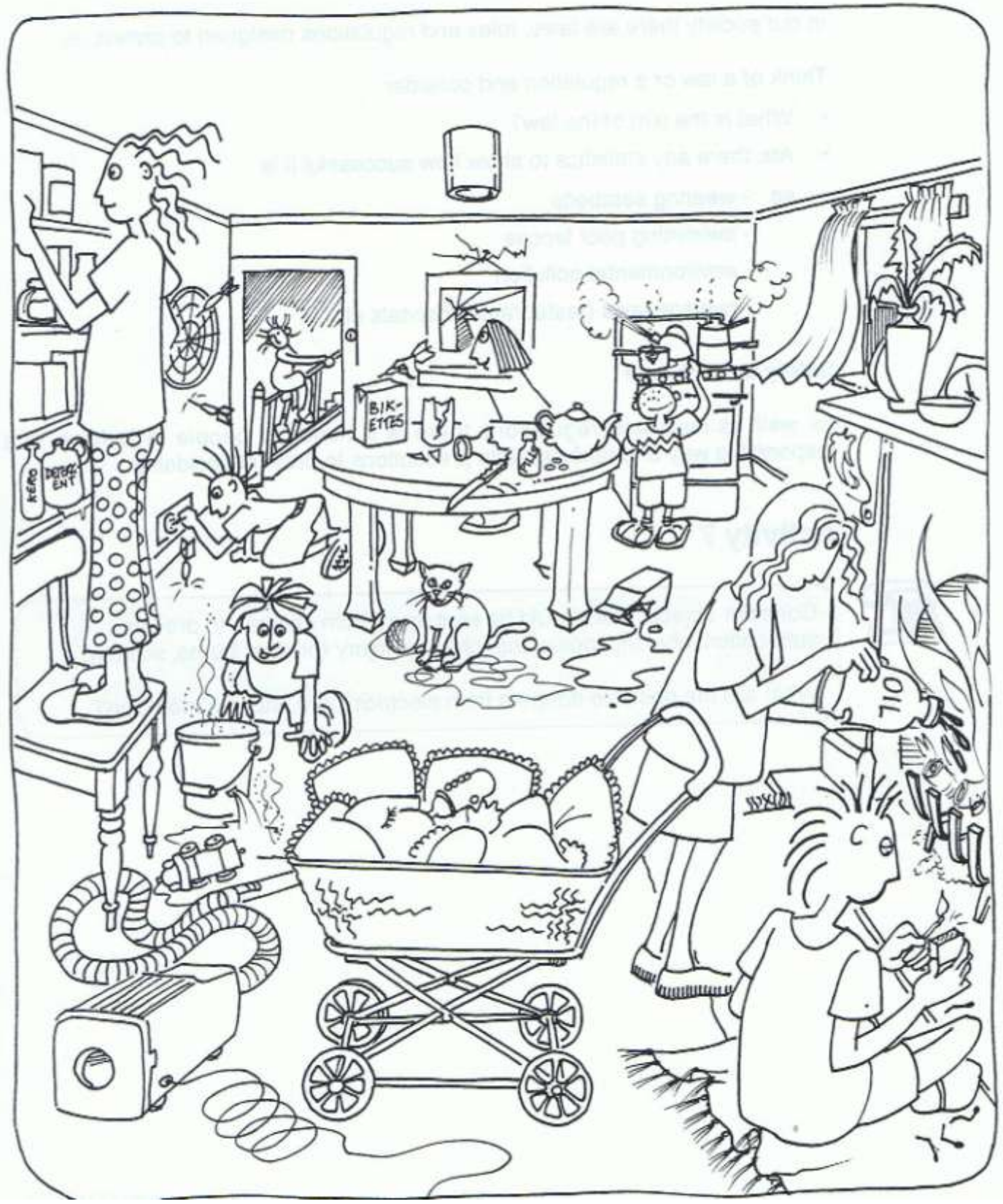


Safety hazards

Put a circle around any safety hazards that you can see in this illustration.



Year 8 Food Technologies

CLASS EXPECTATIONS CONTRACT

Name: _____ Homeroom: _____

In order to keep myself and others safe and to maximise my learning and the learning of others, I agree to follow the guidelines:

- Be punctual to class and have all necessary books, pencil case, Safe Operating Procedure Book and PPE with me.
- Follow all instructions given to me promptly.
- Work co-operatively with others and treat all people in the room with respect and courtesy.
 - ✓ Bullying and harass of any kind and for any reason will not be tolerate.
- Respect the property of others.
- Participate actively and responsibly in lessons and seek help and advice when required.
- Use safe work practice to ensure my safety and the safety of others.
 - ✓ Safe operating procedures, identify hazards etc.
- Will be present for all demonstration lesson, if not, I will make alternative time to see demonstration will my teacher.
 - ✓ No Demonstration! No Practical Activity!
- I understand that if I use unsafe practice during practical, I will be removed from the classroom, until such time I do.
- I will not participate without all necessary PPE.
- Complete all set homework by the required deadline to the best of my ability.
 - ✓ If unable to do so for a genuine reason, I will negotiate with my teacher prior to the set deadline or bring a written request for extension of deadline from home.
- Do my best at all times to be successful.
- Have fun!

Student's Signature: _____

Date: ____/____/2015

Parent's Signature: _____

Date: ____/____/2015

Teacher's Signature: _____

Date: ____/____/2015

Year 8 Food Technologies

Safe Work Practice Feedback

STUDENT 1

Name: _____

STUDENT 2

Name: _____

Criteria	Completed	Uncompleted	Comments
Recipe _____			
Hands washed.			
All PPE used.			
Appropriate items of plant used <ul style="list-style-type: none"> • _____ • _____ • _____ • _____ • _____ 			
Items of plant used in a safe manner and according SOPs.			
Benches Wiped down.			
Identified Hazards and controlled them (if any). <ul style="list-style-type: none"> • _____ • _____ 			
Washed dishes using the correct procedure.			

FINAL COMMENT:

OVERALL: Completed/Uncompleted

SIGNED: _____