Training
Lesson Plan
Good Housekeeping

Description

Introduction to Good Housekeeping for food service employees. Topics include facts about housekeeping, sample practices for housekeeping, and results of housekeeping.

By the end of this class participants will be able to:

1. Understand the importance of housekeeping.
2. Apply good housekeeping practices at work.

Duration: 15 minutes

Materials

Good Housekeeping Handout from http://www.ehs.ucr.edu/safety/diningservicessafety.html
☐ (one for each participant)
☐ Good Housekeeping Assessment

Procedure

1. Circulate roster among all participants (1 minute)

2. Distribute copies of the “Good Housekeeping” handouts to group (1 minute)

3. Review the content from each topic on handout (8 minutes)
   a. Good Housekeeping Facts
   b. Good Housekeeping Practices
   c. Good Housekeeping Results

4. Assess the participant’s comprehension using the “Test” section in the Good Housekeeping Assessment. (5 minutes)