

OCTELAB SAFETY NET

APPENDIX A - PROJECT / LEARNING ACTIVITY MATERIALS, PHYSICAL RESOURCES

PROJECT / LEARNING ACTIVITY TITLE: **The Gnocchi Project**

COURSE CODE AND TITLE: **TIJ1O1 Exploring Technologies**

VERSION PREPARED DATE: **April 20, 2012**

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PROJECT / LEARNING ACTIVITY MATERIALS LIST FOR THIS PROJECT / LEARNING ACTIVITY

MATERIAL	QUANTITY	DESCRIPTION	SOURCE	WHMIS MSDS ATTACHED	SAFE STORAGE	WASTE DISPOSAL
Large baking potatoes	5 per group	Russet or other baking potatoes, 3 lbs cooked and riced	<input checked="" type="checkbox"/> new, purchased <input type="checkbox"/> new, donated from community, industry <input type="checkbox"/> recycled from inside school <input type="checkbox"/> recycled from outside school PREPARATION REQUIRED FOR USE: DETAILS:	<input type="checkbox"/> Y <input checked="" type="checkbox"/> N	Cool, dry place	Compost or garbage
All-purpose Flour	1 lb	1 lb of good quality All purpose flour	<input checked="" type="checkbox"/> new, purchased <input type="checkbox"/> new, donated from community, industry <input type="checkbox"/> recycled from inside school <input type="checkbox"/> recycled from outside school	<input type="checkbox"/> Y <input checked="" type="checkbox"/> N	dry area, off of the floor	garbage or compost

			PREPARATION REQUIRED FOR USE: DETAILS:			
Eggs, Large	1	1 large size, uncooked, fresh egg	<input checked="" type="checkbox"/> new, purchased <input type="checkbox"/> new, donated from community, industry <input type="checkbox"/> recycled from inside school <input type="checkbox"/> recycled from outside school PREPARATION REQUIRED FOR USE: DETAILS:	<input type="checkbox"/> Y <input checked="" type="checkbox"/> N	Fridge Between 1° C and 5° C	Garbage or Compost
Parmesan - Reggiano	¼ Cup	Quality Parmesan Reggiano Cheese, freshly grated	<input checked="" type="checkbox"/> new, purchased <input type="checkbox"/> new, donated from community, industry <input type="checkbox"/> recycled from inside school <input type="checkbox"/> recycled from outside school PREPARATION REQUIRED FOR USE: DETAILS:	<input type="checkbox"/> Y <input checked="" type="checkbox"/> N	Fridge Between 1° C and 5° C	Garbage or Compost
Nutmeg, Ground	Pinch	Either Ground or whole nutmeg	<input checked="" type="checkbox"/> new, purchased	<input type="checkbox"/> Y <input checked="" type="checkbox"/> N	Keep dry	none

PHYSICAL RESOURCES USED FOR THIS PROJECT / LEARNING ACTIVITY

EQUIPMENT, TOOL, MACHINE	SUBJECT – SPECIFIC NEEDS	INSPECTED FOR SAFETY FEATURES	STUDENT TRAINING PLAN IDENTIFIED	MAINTENANCE SCHEDULE
<p>NOTE: TEACHER EXPERIENCE AND SAFETY PROFICIENCY IS ASSUMED.</p> <p>DETAIL EQUIPMENT:</p> <p>Stove. Either Electric or Gas</p> <p>Pot and Boiling Water</p> <p>Pan for sauce and finished Gnocchi</p> <p>Knife for chopping Potatoes</p> <p>Peelers for Potatoes</p> <p>Ricer for Potatoes</p> <p>Colander</p> <p>MANUAL APPLICABLE / AVAILABLE (LOCATION):</p>	<p>MACHINE GUARDING AND SHIELDING APPLICABLE</p> <p><input type="checkbox"/> YES <input type="checkbox"/> NO <input checked="" type="checkbox"/> N/A</p> <p>EMERGENCY STOP / PANIC BUTTON APPLICABLE</p> <p><input checked="" type="checkbox"/> YES <input type="checkbox"/> NO <input type="checkbox"/> N/A</p> <p>LOCK-OUT TAG APPLICABLE</p> <p><input type="checkbox"/> YES <input type="checkbox"/> NO <input checked="" type="checkbox"/> N/A</p> <p>OTHER (SUBJECT-SPECIFIC)</p> <p><input checked="" type="checkbox"/> YES <input type="checkbox"/> NO <input type="checkbox"/> N/A</p>	<p><input type="checkbox"/> Teacher DATE: _____</p> <p><input type="checkbox"/> Board DATE: _____</p>	<p>DETAIL STEPS:</p> <p>SIGNAGE:</p> <p>RESOURCES:</p> <p>Always use oven mitts to handle hot equipment like pots and pans.</p> <p>Caution when moving with hot liquids in the foods lab – never underestimate wet weight of a pot with hot liquids. Never drop items into hot water pots or they will splash hot water out onto people.</p> <p>FREQUENCY OF RETRAINING ADVISED:</p> <p>Semester</p>	<p>DAILY:</p> <p>WEEKLY: Regularly inspect elements – gas connections daily, for burnt on materials, etc.</p> <p>MONTHLY: Inspect pot handles and lids.</p> <p>ANNUALLY: Ensure pots and implements are in good condition for safe use.</p> <p>CONTACT FOR REPAIR: (replace)</p>