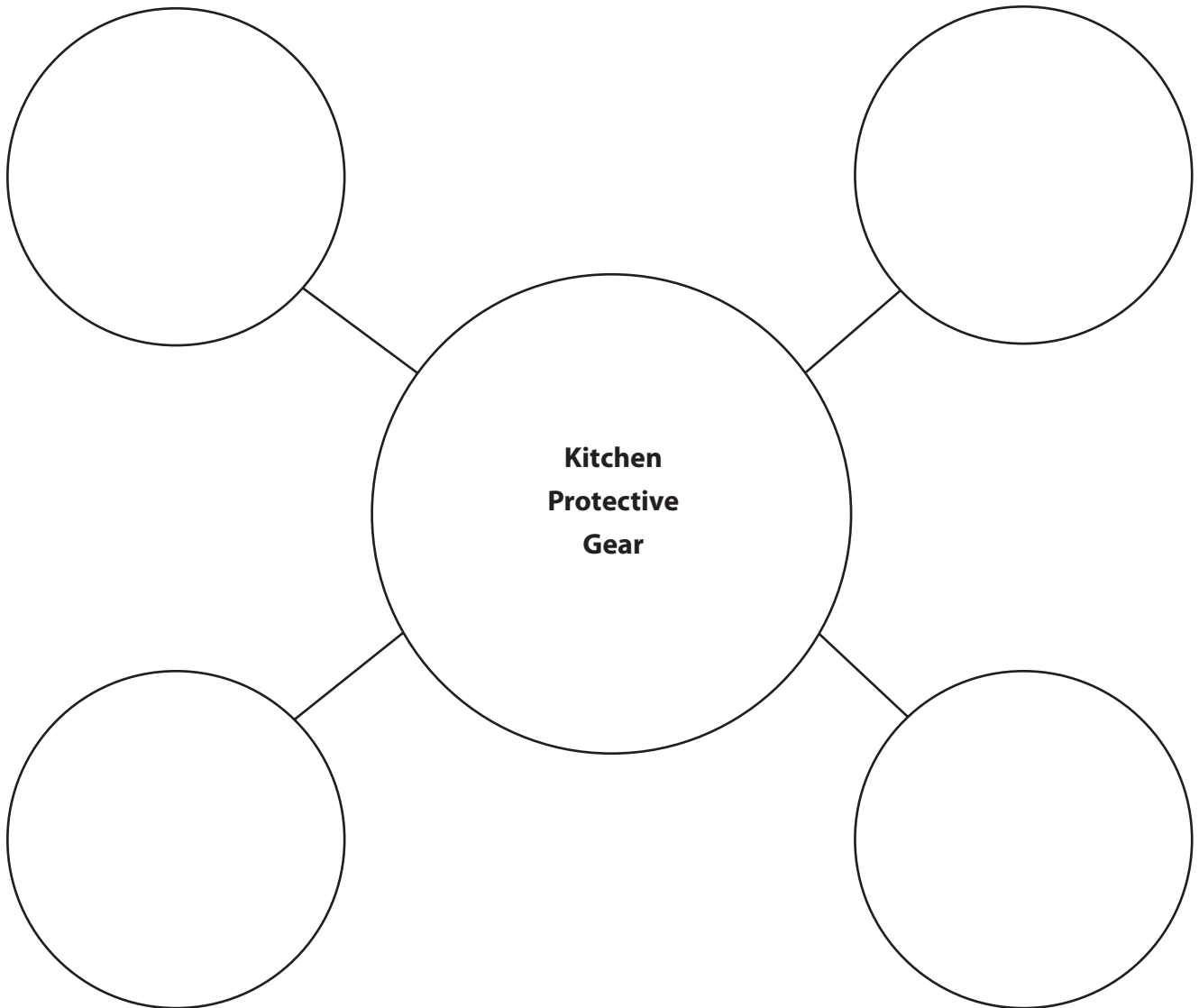


Section 1.1 - Safety Basics

As you read, you will discover information about four types of kitchen protective gear. Use a web diagram like the one shown to list them.



Section 1.2 - Sanitation Challenges

There are three types of hazards that can cause contamination in a kitchen. Use this problem-solution chart to identify each type of hazard, and then list the sources of contamination for each type of hazard. Finally, provide solutions to prevent that contamination.

Problem	Sources	Solutions