

Family and Consumer Sciences High Quality Programs COVID-19 Resources

General Guidelines

- Access the [South Carolina COVID-19 resources](#)

Food Preparation Labs

- Intentional, direct teaching of the food safety and sanitation standards using industry approved material to all students enrolled in FCS/Culinary Arts classes to prepare students to safely prepare food in classrooms, at home and in restaurants/food service operations.

Example: [ServSafe](#) has free COVID-19 training and resources available

Incorporate COVID 19 procedures into written lab procedures.

- Practice food safety (i.e. wash food, wear gloves, use correct cutting boards and prevent cross contamination) as normally expected.
- Direct teaching of how to remove gloves in a safe and sanitary manner.
- Utilize the National Restaurant Association's free downloadable information [here](#).
- SRLA COVID-19 Hospitality Industry Guidelines - [COVID – 19 Guidelines](#)
- Disposable (one use) tasting spoons, plates, etc. should be used in all lab settings. Remove flatware from the individual kitchens to avoid the chance of using them for tasting by students.
- Remove flour, sugar, spices, etc. from individual kitchens and locate in a centralized space so use can be monitored.
- Start and end labs by washing hands, then sanitizing all work surfaces and equipment.
- Implement hand-washing policy to require two or more hand washes during lab. Students should stay in the lab area and not return to the desk or classroom area without changing gloves and washing hands.
- In addition to all classroom doorknobs, regularly disinfect cabinet and pantry doors and other high touch surfaces.
- Establish a work zone with equipment and/or work space assignments (minimum 2 linear feet per student of counter space).
- Communicate with custodial staff and find out what they are responsible for cleaning/ sanitizing and how often this will happen.
- Sanitizer: post instructions for dilution or have a teacher mix. Students may be

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sensitive to sanitizer. Prevent use of sanitizer by students who are sensitive.

- Provide sanitizer for each lab unit.
- Provide checklist for equipment sanitation: work surfaces, sinks including faucet and levers, stove dials and doors, refrigerator door handles. Sanitation to be completed prior to getting equipment and food/supplies.
- Use dishwasher or wash, rinse and sanitize all equipment prior to the end of class (follow ServSafe or Health Department Guidelines). Air dry equipment.
 - o If hand mixers or blenders are used, the handles and controls should be sanitized before storage.
- When possible, set up lab stations with only necessary equipment and premeasure ingredients. Limit student access to bulk ingredients such as flour and sugar.
- While not ideal, labs could be demonstrations by student teams or teacher-led demonstrations to limit the number of students in labs.
- Keep groups the same. Use smaller lab groups with clearly defined responsibilities for cleaning, gathering supplies, etc.
- Use disposable food service items (e.g. utensils, dishes). If disposable items are not feasible or desirable, ensure that all non-disposable food service items are handled with gloves and washed with dish soap and hot water or in a dishwasher and sanitize.
- Separate sampling into individual portions before eating. Assign each student individual food portions to sample away from others.
- Consider lab products and if equipment should be shared (with sanitation between) or individually assigned. Sanitize all equipment before starting and at the end of the lab.
- Culinary Arts/Foods laboratories (countertops, stovetops and sinks) should be sanitized after use and/or between classes. Sanitation guidelines can be found [here](#).
- Students actively preparing food in a Culinary Arts or Foods Lab should wear the following safety attire at all times: foodservice disposable gloves, face covering, apron or chef's coat. Aprons, skull caps and chef coats should be assigned to individuals and laundered after individual student use. These items should not be reworn by multiple students. Towels should be laundered

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after each lab. Ensure clean towels/aprons/potholders are handled with clean hands and wearing of a mask. At a minimum, provide plastic disposable aprons for students.

- Reduce the amount of paper handling. Laminate recipes or lab directions. If they need to be reused, sanitize them after use. Lab reports should be turned in electronically to reduce paper/writing utensil contact.
- Reduce recipes so less of a product is made.
- Culinary Arts/ Catering/School-based Enterprise: If food is offered at any event, have pre-packaged boxes or bags for each attendee instead of a buffet or family-style meal. Avoid sharing food and utensils and ensure the safety of children or guests with food allergies.

Fashion and Interior Design Labs

- If sewing machines are unable to be spaced 6 ft apart to ensure proper social distancing between students, collaborate with school administration to see if plexiglass walls can be added between machines.
- Sewing machines and tools should be made available per student. If that is not available or feasible, sewing machines (irons, ironing boards, cutting mats, etc.) should be disinfected between student use. Small sewing tools (shears, pins, pincushions, etc.) should be checked out to individual students if at all possible.
- Hand sewing kits including needles, pins, pincushions, thread could be made available for each student.
- Interior Design tools should be made available per/student. Small hand tools (rulers, pencils, etc.) should be checked out to individual students if at all possible

Early Childhood/Child Care

- RealCare Babies used in child development courses should be cleaned using the following guidance: *To disinfect Baby, remove and wash all clothing. Then, use rubbing alcohol or disinfectant wipes containing an alcohol concentration of 60% or greater. This is an antimicrobial solution which kills 99.99% of germs within 10-30 seconds. Gently wipe down Baby and accessories, and accessories and let them air dry for 30 minutes. (We do not recommend using bleach to disinfect). Additional guidance can be found [here](#).*

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- Early Childhood Education students participating in practicums in community or school- based childcare centers should wear masks, follow good personal hygiene and follow all [industry-based guidelines](#) for safely working in those settings. More information can be found [here](#).
- Early Childhood Education programs that provide preschool/childcare as a function of an FCS Education program or ECE course, should be closely monitored following industry standards for childcare.
- If working with a business or industry partner on a project, be aware of social distancing if meeting in person. Limit in person contact and try to implement virtual meetings or phone calls.

Remote Learning

- Remote learning is occurring. Students enrolled in FCS/Culinary Arts may be preparing food lab experiences at home and should practice food safety (i.e. wash food, wear gloves, use correct cutting boards and prevent cross contamination) as normally expected. Clean and sanitize before and after all labs.
- If possible, provide pre-measured ingredients for students to take home to complete lab experiences with asynchronous learning experiences.