

## **Task Title: Cooking Frozen Foods**

OALCF Cover Sheet – Learner Copy

Learner Name:		 
Date Started:		
Date Completed:		 
Successful Completion:	Yes No	
Goal Path:	Employment	Apprenticeship
Secondary School	Post Secondary	Independence

**Task Description:** The learner will read heating directions for a frozen pizza.

### Main Competency/Task Group/Level Indicator:

- Find and Use Information/Interpret documents/A2.1
- Understand and Use Numbers/Manage time/C2.1

#### **Materials Required:**

- Pen/pencil and paper and/or digital device
- Timer (e.g. digital watch with timer function, kitchen timer, timer function on a smartphone)

### Learner Information

Frozen food instructions ensure that people can properly heat the food to the correct temperature. This is important because undercooked frozen food can make people sick.

Scan the frozen pizza "Baking Directions".



## Work Sheet

# Task 1: List the steps you should take before putting the frozen pizza into the oven:

Answer:

### Task 2: What should you put the frozen pizza on in the oven?

Answer:

# Task 3: Set a timer for the amount of time you should cook the pizza before checking to see if it's done. How many minutes did you set it for?

Answer:

### Task 4: How will you know that the pizza is cooked completely?

Answer:

# Task 5: According to the baking directions, what should you do once you take the pizza out of the oven?

Answer: