

Gloves – A Must for Food Workers

Pre-reading

Questions:

- Why do food workers need to wear gloves?
- What other kinds of jobs might require glove use?

Definitions:

- Prepare – to get ready for something
- Latex gloves – light-weight, disposable, thin rubber gloves
- Germ – a very small organism that causes sickness
- Serve – to give someone food
- Clean – free from dirt and germs



Photo courtesy of WUSD

Reading

Trish works in a school lunch room. She helps prepare and serve the meals.

14 When she starts work, she washes her hands. Then she puts on latex gloves. The
29 gloves help keep germs off the food.

36 Trish makes the main dish. She fries the beef for tacos. Trish puts on a clean
52 pair of gloves for the next task. She puts taco shells on baking sheets and puts them
69 in the oven.

72 It is break time. Trish takes off her gloves. She drinks a glass of water and
88 talks with a friend. She uses the bathroom and washes her hands.

100 When Trish returns to work, she puts on a clean pair of gloves. She is ready to
117 serve the food.

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Understanding

1. Where does Trish work? _____

2. What two things does Trish do when she starts work? _____

3. Why does she wear gloves? _____

4. Trish puts on a _____ pair of gloves for each new task.
5. When does Trish take off her gloves? _____

Writing

Choice A: Retell the story in your own words.

Choice B: Write about how you are careful not to spread germs at home or at work.
