



Cornell Food Safety Teachers' Workshop Agenda

SATURDAY, OCTOBER 22TH 10:00-4:00PM

Activity	Presenter	Time	Location
Welcome & Introductions	Dr. Alicia Orta-Ramirez	10:00-10:10AM	
Keynote Address	Dr. Martin Wiedmann	10:10-11AM	117 Stocking Hall
Historical Examples/Current Events	Rachel Pfuntner	11:00-11:30 AM	
Nature of Science	Travis Chapin	11:30AM-12:00PM	
Lunch		12:00-12:45PM	
Case Study: Foodborne Outbreak Investigation	Rachel Pfuntner	12:45-1:30PM	
Strawberry DNA Extraction	Travis Chapin & Rachel Pfuntner	1:30-2:00PM	301 Stocking Hall
DNA Overview & Model	Travis Chapin	2:00-2:40PM	
Break		2:40-3:00PM	Stocking Hall
PathogenTracker Game & GAPs Activities	Dr. Alicia Orta-Ramirez	3:00-3:15PM	
Food Safety as a Career Option?	Dr. Alicia Orta-Ramirez	3:15-3:30PM	117 Stocking Hall
Discussion, Conclusions	Travis Chapin & Rachel Pfuntner	3:30-4:00PM	

Learning Outcomes;

The overall goal of this workshop is to provide high school teachers with food-safety based options for practical, relevant, hands-on activities that can be brought into their classrooms. This will be accomplished by working through the process of investigating a foodborne illness outbreak using epidemiological and molecular biology methods. Specifically, it is our goal that at the end of this workshop teachers will be well equipped to help their students:

1. **propose** habits that can decrease foodborne illness
2. **identify** possible symptoms of foodborne pathogens
3. **compare** and **contrast** the incubation periods of four common foodborne pathogens
4. **practice** the steps of an outbreak investigation and **apply** them to a hypothetical scenario
5. **explain** DNA replication as it occurs naturally and in the test tube
6. **describe** how the Polymerase Chain Reaction (PCR) works
7. **assess** the cause of the outbreak and **propose** control measures
8. **evaluate** the nature of science in light of the outbreak investigation