**Modules Taught**

*Module 1: Building a Case for Foodborne Illnesses*

**Performance Objectives**

1. Distinguish between three types of food safety hazards
2. Explain the relationship between food safety hazards and foodborne illness.
3. Identify common pathogens that cause food borne illness and recognize symptoms for each
4. Identify mode of transmission/contamination of microorganisms

**Teaching/Learning Procedures**

Power Point: Food Safety Investigation Lesson 1.1 and 1.2
Hands on Activity: Bacteria Everywhere (Lab activity)

*Module 2: Preventing Foodborne Illness at Home*

**Performance Objectives**

1. Identify ways that food can become contaminated
2. List and describe the 4 C’s of Food Safety
3. Identify three causes of food spoilage
4. Define the acronym FATTOM
5. Identify the factors that cause changes in different foods

**Teaching/Learning Procedures**

Power Point: Preventing Foodborne Illness
Video: Food Safety: Just the Facts or Dr. X’s Quest for Food Safety
Hands-on Activity: Hands-Off Bacteria (w/Glo-germ and black light) (DEMO)
When Food Goes Bad (Lab activity)