

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 the 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)