OVERVIEW:

1. NUMBERS OF CASES:
2. WHO IS RESPONSIBLE FOR KEEPING OUR FOOD SAFE?
3. FARM TO TABLE CONTINUUM (FARM,PROCESSING, TRANSPORTATION, RETAIL, HOME)
4. MODULE 1: UNDERSTANDING BACTERIA
	1. POWERPOINT OF 12 MOST UNWANTED (SHOW RESOURCES ON WEBPAGE)
	2. STUDENT PROJECTS
	3. BACTERIA EVERYWHERE LAB
	4. DR. X
	5. 4C’S OF FOOD SAFETY
		1. CHILL
		2. COOK
		3. CLEAN
		4. SEPARATE
5. MODULE 2: FARM

EVERYONE ALONG THE CONTINUM IS RESPONSIBLE

CHAIN OF FOOD (HANDOUT)

1. MODULE 3: PROCESSING & TRANSPORTATION
	1. BLUES CLUES
	2. MYSTERY JUICE
	3. IRRADIATION WEBQUEST
	4. ULTRA HIGH PRESSURE TREATMENT
2. MODULE 4: RETAIL AND HOME
	1. FAST FOOD FOOTWORK
	2. SCIENCE OF COOKING A HAMBURGER (4 LABS)
	3. COLIFORM COUNTS
3. OUTBREAK AND FUTURE TECHNOLOGY
	1. OUTBREAK INVESTIGATION
	2. BEEF BLASTERS