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