

Lesson Title: Foodborne Illness	Length: 1 week	Grade Level: 7-12
Career Cluster and Pathway: Hospitality & Tourism	Unit of Study: Food Safety	Course: Foods
National FCS Standards: 9.2: Apply risk management procedures to food safety, food testing, and sanitation.		
9.2.1: Analyze factors that contribute to foodborne illness.		
9.2.5: Demonstrate practices and procedures that assure personal and workplace health and hygiene.		
Lesson Objective(s) Student will discover causes and methods to reduce foodborne illness		
Material Required:	Laptop, LCD projector	
Essential Question(s) What causes Foodborne illness and how can it be prevented? What are the three types of hazards that cause food contamination?		
Lesson Overview: Students individually and teams will discover causes of food-borne illness and ways to reduce the risk of food contamination.		
Introduction	Have you ever had food poisoning? How many Americans die from foodborne illnesses each year?	
Pre-assessment	Student guess the answer- Research answer as number has dropped in 1/2 in recent years.	
Activity 1	<i>The Great Food Fight- 13 min. on-line video avail. www.ift.org. video & multimedia</i>	
Activity 2	1-to-1 laptop activity: Two Forks Idaho avail. www.ift.org video & multimedia	
Activity 3	Assign each student a online poster on a foodborne illness http://www.glogster.com/	
Activity 4	Jigsaw teamwork activity- “Expert Information Charts;” “ Patient Case Study Cards” Lesson #2 Biology-Food Forensics , pg 6- 9. <i>Teacher’s Resource Guide-The Science and Scientists Behind Food...</i> www.schooldiscoveryeducation.com free download	
Activity 5	Lab-”Hello Jello”- L. Wiese. Baltic, SD – see attached lab experiment sheet.	
Evaluation/Assessment	Results from: Food Forensics, Two Forks Idaho scenario “Hello Jello” data sheet.	
Resources-web	http://www.ift.org/knowledge-center/learn-about-food-science/k12-outreach.aspx http://school.discoveryeducation.com/foodscience/pdfs/TeachersGuide.pdf	
Purchased Resources	<i>Successful Food Science Lesson Plans, by Susan Turgeson, CFCS</i> 5: Food Safety- Food Forensics- Lesson 2, pg. 83-85. Foodborne Illness Fact Sheet- Lesson 3, pg. 86-88. Two Forks Idaho Mystery- Lesson 4, 89-90 Learning Zone Express www.learningzonexpress.com DVD-Nutrition and Food Science- Discovery Schools with teacher’s guide. \$60. http://store.discoveryeducation.com/product/show/52669	