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| **Course Name:** Food Safety  **Objective:** Reduce the incidence of food safety hospitalizations in hospital ER and urgent care centers thereby freeing up space for other types of urgent care issues or emergencies.  **Tools:** Articulate Storyline, WellSaid Labs | | |
| **Slide: 1.1 Title slide** | | |
| **On-screen text (OST)** | **Voiceover (VO)** | **Programing/Animation** |
| Food safety | Preventing foodborne illnesses is vitally important in keeping our families safe and healthy. Improving food safety-related behaviors and practices will reduce the incidence of food safety hospitalizations and urgent care visits. (Narrator) | **Programing:**  Slide advances automatically.  **Animation:**  **Images:**  A picture containing food, indoor, plate  Description automatically generated |
| **Slide: 1.2 Introduction Slide** | | |
| **On-screen text (OST)** | **Voiceover (VO)** | **Programing/Animation** |
| Why is food safety important? | No one likes to be sick!  Sometimes a simple mistake in how we handle and prepare food can lead to serious illness.  During this short interactive training, you will learn some useful information about food safety. (Narrator) | **Programing:**  Slide advances automatically.  **Animation:**  fade  Video insert |
| **Slide: 1.3 Introduce Laura** | | |
| **On-screen text (OST)** | **Voiceover (VO)** | **Programing/Animation** |
|  | Hi! I’m Laura. I will teach you how to avoid some of the most common food safety mistakes. Let’s begin with a couple of everyday scenarios! (Laura) | **Programing:**  Slide advances automatically.  **Animation:**  circle  Video Insert |
| **Slide: 1.4 Question #1** | | |
| **On-screen text (OST)** | **Voiceover (VO)** | **Programing/Animation** |
| Imagine you bought fresh chicken at the grocery store and will be preparing it for dinner. Before marinating the chicken, you should:  Choice A: Take it out of the package and give it a quick wash.  Choice B: You don’t need to do anything. Just place it in the marinade. | Imagine you bought fresh chicken at the grocery store and will be preparing it for dinner. Before marinating the chicken, you should:  Take it out of the package and give it a quick wash.  You don’t need to do anything. Just place it in the marinade. (Laura) | **Programing:**  User selects “Choice A” or “Choice B” button. Slide advances to slide 5 if user selects “choice A”. Slide advances to slide 6 if user selects ‘Choice B”  **Animation:**  Fade |
| **Slide: 1.5 Question 1 mistake** | | |
| **On-screen text (OST)** | **Voiceover (VO)** | **Programing/Animation** |
| Choice A: Dry the chicken very carefully.  Choice B: Disinfect around the sink. | Oops! That was not the best choice.  What should you do now? (Laura) | **Programing:**  User selects “Choice A” or “Choice B” button. Slide advances to slide 7 if user selects “choice A”. Slide goes back to slide 6 if user selects ‘Choice B”.  Slide goes back one when user click on the “back” button located in the upper right-hand corner.  **Animation:**  Fade |
| **Slide: 1.6 Question 1 correct** | | |
| **On-screen text (OST)** | **Voiceover (VO)** | **Programing/Animation** |
| s is the correct choice! Don’t wash meat, chi turkey, or eggs. Cooking | That’s right! You don’t need to wash meat, chicken, turkey, or eggs. Cooking these products thoroughly will kill harmful germs. (Laura) | **Programing:**  Slide advances automatically.  **Animation:**  Fade |
| **Slide 1.7 question 1 part b incorrect** | | |
| **On-screen text (OST)** | **Voiceover (VO)** | **Programing/Animation** |
| Let’s try again! | Washing raw meat, chicken, turkey, or eggs can spread germs to your sink, countertops, and other surfaces in your kitchen. Those germs can get on other foods, like salads or fruit, and make you sick. (Laura) | **Programing:**  Slide goes back to 1.4 when user clicks “Let’s try again”.  Slide goes back one when user click on the “back” button located in the upper right-hand corner.  **Animation:**  Fade |
| **Slide 1.8 question 2** | | |
| **On-screen text (OST)** | **Voiceover (VO)** | **Programing/Animation** |
| Dinner is just around the corner, and you realize you forgot to thaw the ground beef from the freezer. What should you do?    Thaw the meat on the counter.  Thaw the meat in cold water. | Dinner is just around the corner, and you realize you forgot to thaw the ground beef from the freezer. What should you do?  Choice A: Thaw the meat on the counter  Choice B: Thaw the meat in cold water.  (Laura) | **Programing:**  User selects “Choice A” or “Choice B” button. Slide advances to slide 9 if user selects “choice A”. Slide advances to slide 10 if user selects ‘Choice B”  Slide goes back one when user click on the “back” button located in the upper right-hand corner.  **Animation:**  Fade |
| **Slide 1.9 question 2 incorrect** | | |
| **On-screen text (OST)** | **Voiceover (VO)** | **Programing/Animation** |
| Let’s try again! | Oops! That was not the best choice.  Harmful germs can multiply very quickly at room temperature.  (Laura) | **Programing:**  Slide goes back to 1.8 when user clicks “Let’s try again”.  Slide goes back one when user click on the “back” button located in the upper right-hand corner.  **Animation:**  Fade |
| **Slide 1.10 question 2 correct** | | |
| **On-screen text (OST)** | **Voiceover (VO)** | **Programing/Animation** |
|  | That’s right! You can thaw meat in the refrigerator, in cold water, or in the microwave. And, always marinate food in the refrigerator no matter what kind of marinade you’re using. (Laura) | **Programing:**  Slide advances automatically.  **Animation:**  Fade |
| **Slide 1.11** | | |
| **On-screen text (OST)** | **Voiceover (VO)** | **Programing/Animation** |
| What temperature should you cook meat for it to be safe?  140 degrees  160 degrees  165 degrees | When cooking the following meats, what temperature should you use?  Drag and drop the meat to the corresponding frying pan with the correct cooking temperature.  Chicken, ground beef, pork, lamb, fish.  (Laura) | **Programing:**  User must drag and drop the meat and place it in the correct pan. User must get all the objects in the correct pan in order for the slide to advance. Once all objects are in the correct pan, user hits arrow. Then, user will see “That's right! You selected the correct response.” User clicks “continue” button and slide will advance to the next slide.  **Animation:**  Fade  Sizzling of the pan when mouse hovers over pan.  “Chicken” when user clicks on chicken.  “Ground beef” when user clicks on ground beef.  “Pork” when user clicks on pork.  “Lamb” when user clicks on lamb.  “Fish” when user clicks on fish.  Food objects will glow green when they are placed on correct plate. Food objects will glow red when they are placed in incorrect pan.  Objects will automatically go back to plate if they are placed in the wrong pan.  **Images:**  Plates on a shelf are displayed.  Pot on a burner    Chicken ground beef, pork, lamb, fish |
| **Slide 1.12** | | |
| **On-screen text (OST)** | **Voiceover (VO)** | **Programing/Animation** |
|  | Congratulations. You have learned more about how to keep yourself and your family safe and healthy. (Laura) | **Programing:**  Slide advances automatically.  **Animation:**  Circle |
| **Slide 1.13** | | |
| **On-screen text (OST)** | **Voiceover (VO)** | **Programing/Animation** |
| Remember:  [Raw meat, poultry, seafood, and eggs can spread germs](https://www.cdc.gov/foodsafety/foods-linked-illness.html) to ready-to-eat foods—unless you keep them separate.  Food is safely cooked when the internal temperature gets high enough to kill germs that can make you sick.  Use a food thermometer to ensure foods are cooked to a safe internal temperature.  Thaw frozen food safely in the refrigerator, in [cold water](https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation/food-safety-basics/big-thaw-safe-defrosting-methods), or in the microwave. Never thaw foods on the counter because bacteria multiply quickly in the parts of the food that reach room temperature. | Let's summarize the most important points.  [Raw meat, poultry, seafood, and eggs can spread germs](https://www.cdc.gov/foodsafety/foods-linked-illness.html) to ready-to-eat foods—unless you keep them separate.  Food is safely cooked when the internal temperature gets high enough to kill germs that can make you sick.  Use a food thermometer to ensure foods are cooked to a safe internal temperature.  Thaw frozen food safely in the refrigerator, in [cold water](https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation/food-safety-basics/big-thaw-safe-defrosting-methods), or in the microwave. Never thaw food on the counter because bacteria multiply quickly in the parts of the food that reach room temperature. (Narrator) | **Programing:**  Slide advances automatically.  **Animation:**  Dialogue will fade in along with the voice over.  Fade |
| **Slide 1.14** | | |
| **On-screen text (OST)** | **Voiceover (VO)** | **Programing/Animation** |
|  | Remember to always prepare and store food safely! Bon Appetit! | **Programing:**  Training ends  **Animation:**  Video insert |