

Food Safety

1. Food safety

1.1 Title slide



Notes:

Food safety is important to keep our families safe and healthy. We can reduce foodborne illnesses in the United States by improving food safety-related behaviors and practices.

1.2 Slide 2



Notes:

No one likes to be sick! Sometimes a simple mistake in how we handle and prepare food can lead to serious sickness.

1.3 Untitled Slide



Notes:

Hi! I'm Laura. I will teach you about common food safety mistakes. Let's begin with a couple of everyday scenarios!

1.4 question #1

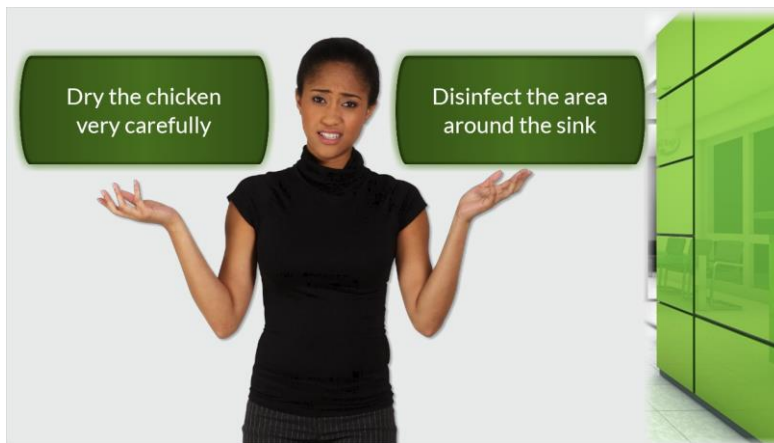
Imagine you bought fresh chicken at the grocery store and will be preparing it for dinner. Before marinating the chicken, you should:

Take it out of the package and give it a quick wash

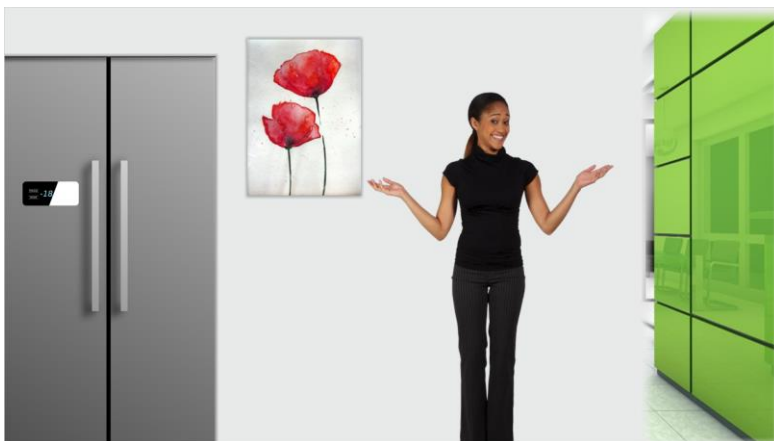
You don't need to do anything. Just place it in the marinade

A woman with dark hair, wearing a black shirt, is standing with her arms crossed and her hand to her chin in a thinking pose. The background is a green kitchen with cabinets and a window.

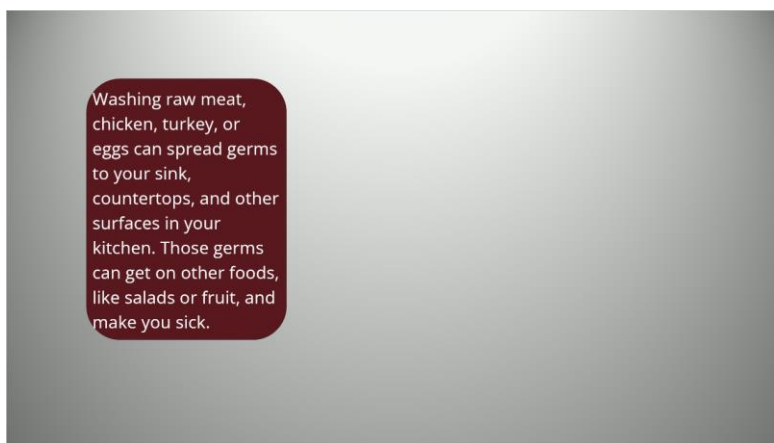
1.5 question 1 incorrect



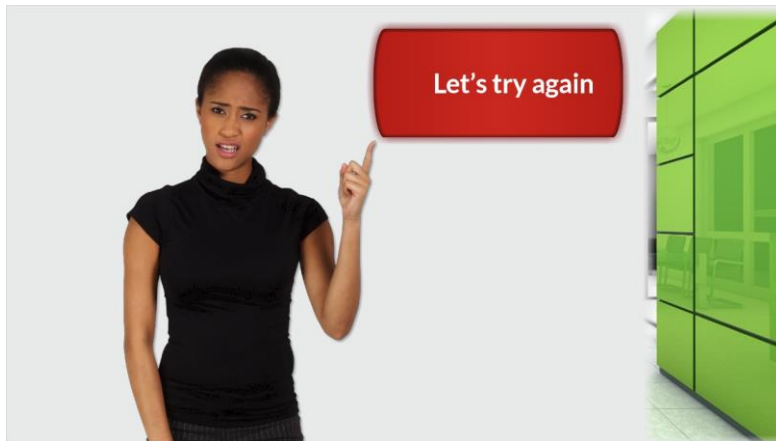
1.6 question 1 correct



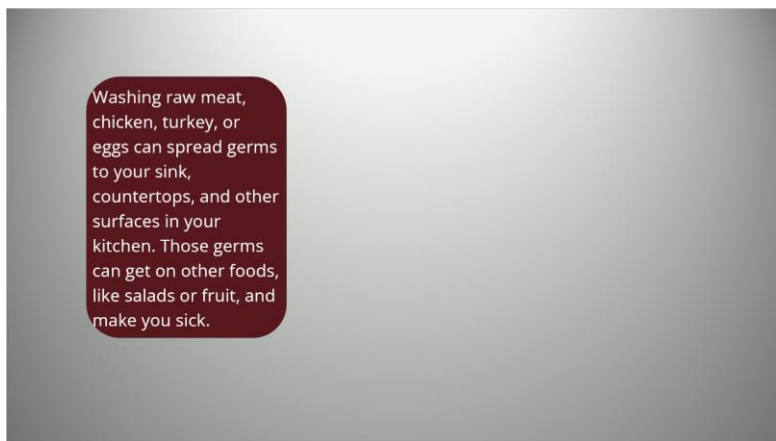
extra info (Slide Layer)



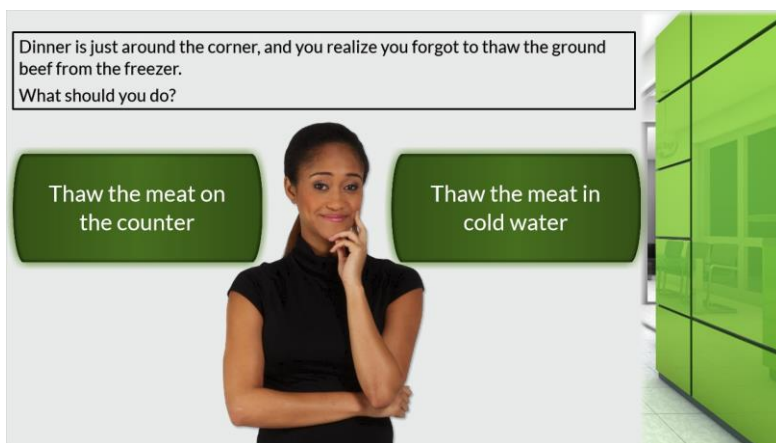
1.7 question 1 correct



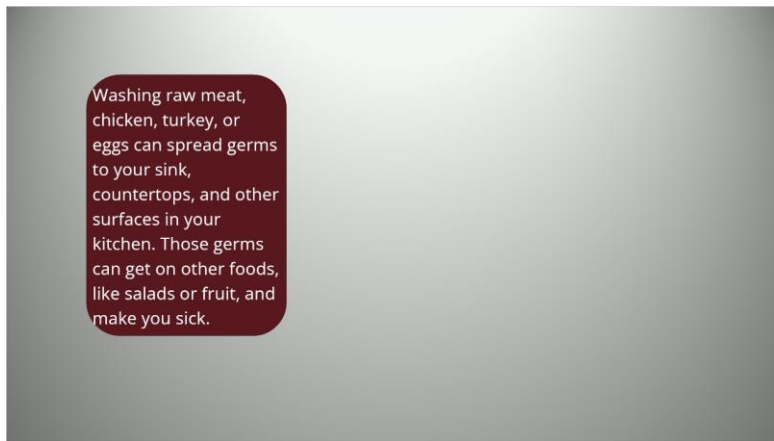
extra info (Slide Layer)



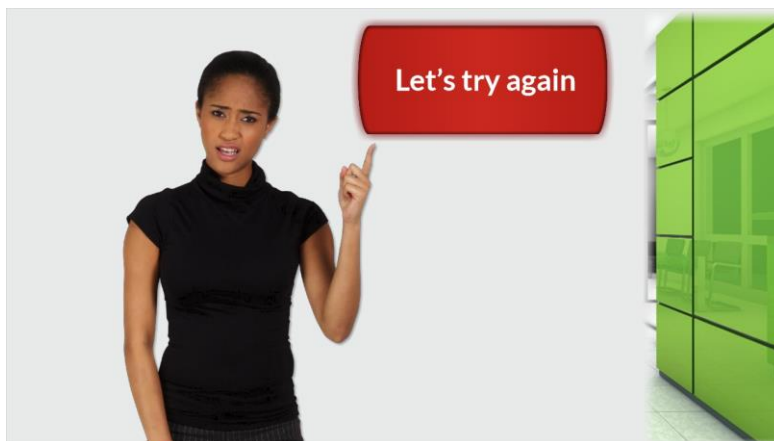
1.8 question 2



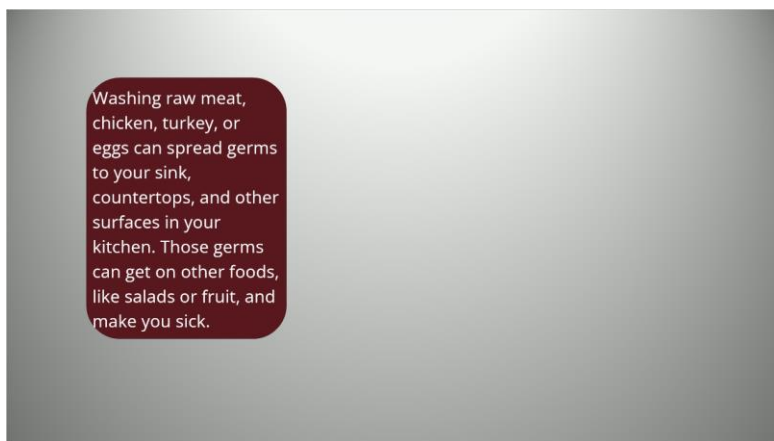
extra info (Slide Layer)



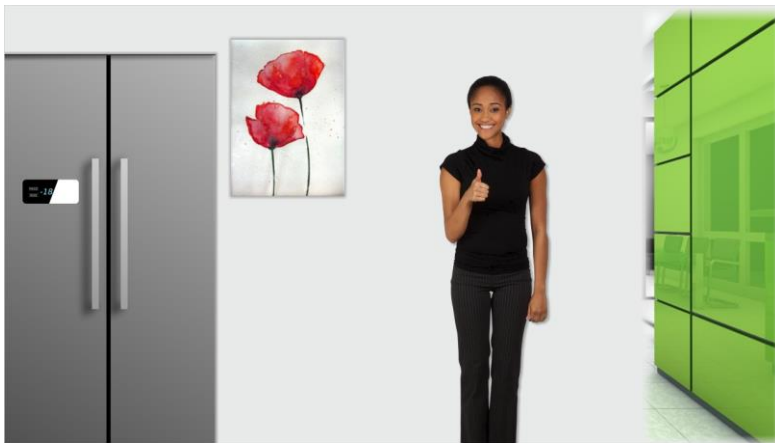
1.9 question 2 incorrect



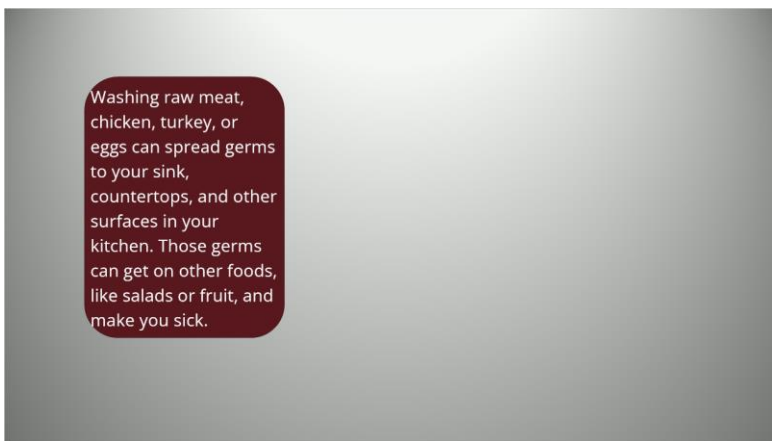
extra info (Slide Layer)



1.10 question 2 correct

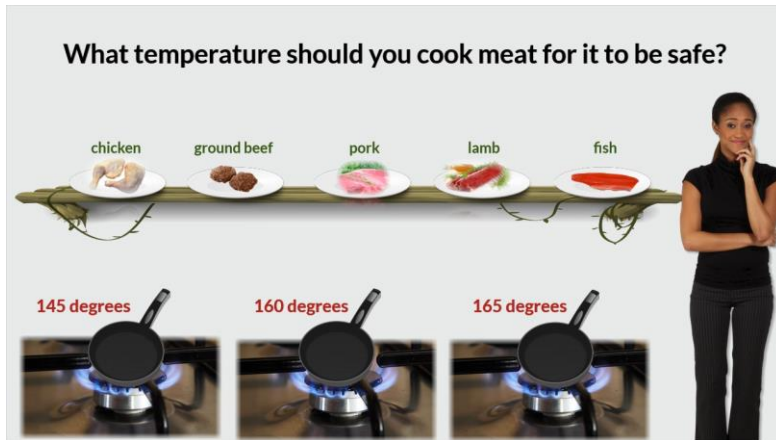


extra info (Slide Layer)



1.11 Drag and Drop

(Drag and Drop, 10 points, 1 attempt permitted)



Drag Item	Drop Target
Picture 9	Picture 6
Picture 30	Picture 27
Picture 29	Picture 26
Picture 28	Picture 26
Picture 14	Picture 26

Drag and drop properties
Return item to start point if dropped outside any drop target
Snap dropped items to drop target (Stack random)

Feedback when correct:

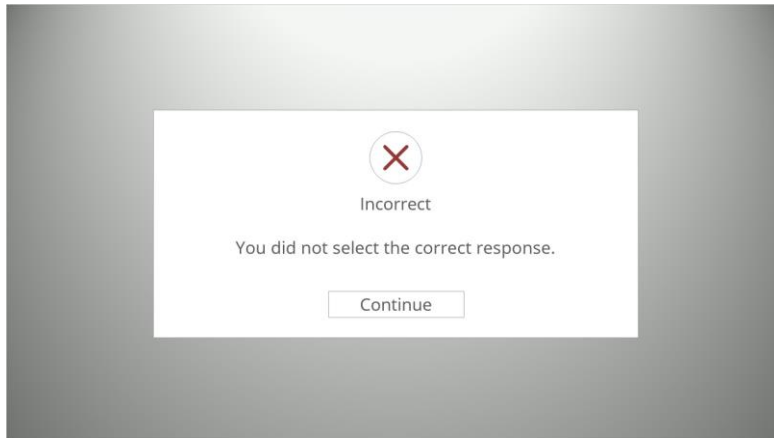
That's right! You selected the correct response.

Feedback when incorrect:

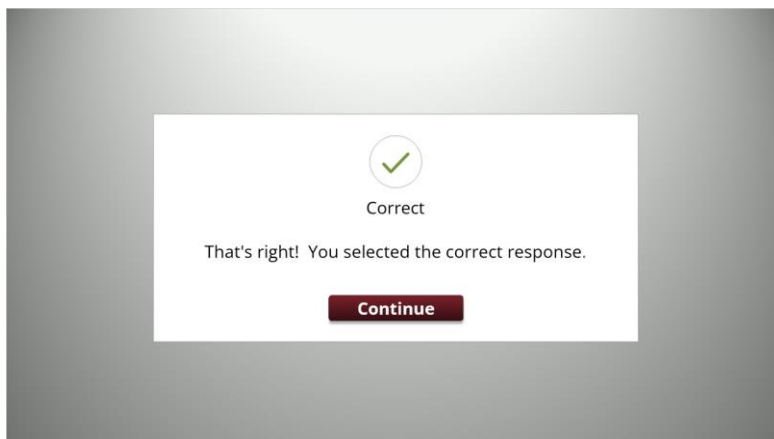
You did not select the correct response.

Notes:

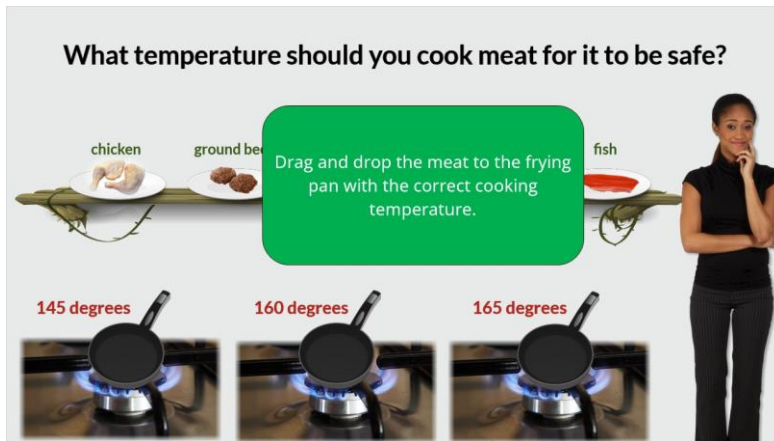
Incorrect (Slide Layer)



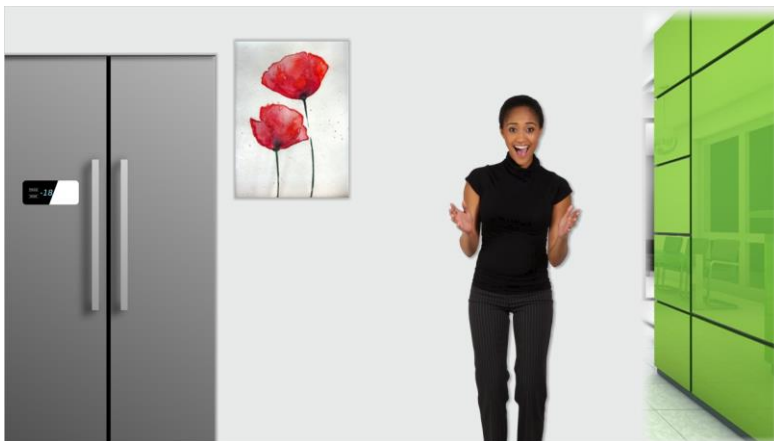
Correct (Slide Layer)



instructions (Slide Layer)



1.12 Untitled Slide



Notes:

1.13 Untitled Slide

Let's Summarize!

Raw meat, poultry, seafood, and eggs can spread germs to ready-to-eat food-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 food are cooked to a safe internal temperature.

Thaw frozen food safely in the refrigerator, in cold water, or in the microwave. Never thaw food on the counter because bacteria multiply quickly in the parts of the food that reach room temperature.

1.14 Untitled Slide

