

FOOD SAFETY

Senior High

Description

Safe food handling practices can prevent illness. Family and Consumer Science students can help educate younger children. Many of these children prepare their own snacks after school, often without adult guidance. There is a need to teach hand washing, safe food handling techniques and good food choices.

Family and Consumer Sciences Classes

- Foods
- Child Development
- Family Living
- Personal and Family Wellness

Classroom Activities

- Review food handling tips and safety issues.
- Have students prepare a presentation for younger students utilizing the planning process.
- Have students use Glo Germ kit to practice hand washing with younger students. Students can write skits illustrating how germs make you sick. Take samples from around the school and grow germs in a petri dish.
- Discuss what foods are safe and how bacteria grows on foods.
- Have student prepare a snack lab for younger students to demonstrate safe food handling techniques.

Class Connection of FCCLA Projects

- STAR Events--Illustrated Talk, It's About Kids, Interpersonal Communications, Service Learning
- Student Body Project
- Families First

Resources

- 4-H Curriculum and video on [Changes and Choice with Food](#).
- Families First Manual
- Student Body Manual

Connection to Minnesota Graduation Standards

- Community Service
- Health