

# You going to eat that?

## Objective(s):

- ☀ Students will be able to describe the required living conditions and life cycle of bacteria
- ☀ Students will be able to explain how manipulating the environmental conditions can lead to safe food handling
- ☀

## Materials:

Power point on recent food borne illness in the U.S. and some famous historic outbreaks.  
Handouts describing the life requirements for different bacteria and the worksheet to describing 5 different food borne illness outbreaks

## Procedures:

1. Lecture – What is a bacteria?  
What does a bacteria need to survive? Life cycle and growth requirement  
Description of safe food handling procedures related to temperature, sanitation, cross contamination ect.
2. Activity - students read about the different bacteria characteristics and the 5 different outbreaks then students make choices as to which bacteria was responsible for which outbreak
3. Safe handling lab  
Tuna salad will be held at different temperature levels and they will be sampled and streaked onto agar plates to be cultured. Colony counts will be done on the plates after they are cultured to see how the holding temperatures affected the growth of bacteria in the different samples of tuna salad.

***SAFE MICORBIAL HANDELING, CUTURE, AND DISPOSAL MUST BE FOLLOWED DURING THIS ACTIVITY***

## Follow-up activities

1. Students will evaluate how safe food is handled in their own homes.