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Date:

Chemical **UNIT OR BACKGROUND Knowing Hazards to Food** Biological Physical (Lessons) Lesson Topic Biological Hazards to Food **IS ABOUT** 1. Bacteria 3. Yeast Conditions that cause foodborne illness (food poisoning) 2. Mold

DISCUSSION: Relationship -1) Lesson to Unit AND 2) Importance of Lesson to Daily Life

1) Biological Hazard is one type of Food Hazard 2) Knowing Biological Hazards will keep my family safe and help me pass my Food Sanitation Test

Self- Test Questions (Evaluation):

- 1. Do I know that bacteria are a biological food hazard?
- 2. Do I know that mold is a biological food hazard?
- 3. Do I know that yeast is a biological food hazard?

Tasks/Strategies:

- Mnemonic: Barf Your Meat
- Video, Poster, Discussion, Charts
- Food experiment

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