UNIT OR BACKGROUND
Knowing Hazards to Food

LESSON ORGANIZER
Name: Cindy McQueen
Date: 2-15-06

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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

Tasks/Strategies:

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

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1. Bacteria
2. Mold
3. Yeast

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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?