





Melissa DePaoli

Title of Lesson – Food Borne Disease

Objectives – Students will be able to identify 4 different food borne diseases as well as preventative measures. Students will also be able to identify proper food handling techniques for certain foods.



Background

- 1/3 
- Physiology – Organisms have a variety of mechanisms to combat disease. As a basis for understanding the human immune response:
 - *Students know* the role of the skin in providing nonspecific defenses against infection.
 - *Students know* the role of antibodies in the body's response to infection.
 - *Students know* how vaccination protects an individual from infectious diseases.
 - *Students know* there are important differences between bacteria and viruses with respect to their requirements for growth and replication, the body's primary defenses against bacterial and viral infections, and effective treatments of these infections.
 - *Students know* why an individual with a compromised immune system (for example, a person with AIDS) may be unable to fight off and survive infections by microorganisms that are usually benign.
 - *Students know* the roles of phagocytes, B-lymphocytes, and T-lymphocytes in the immune system.
- LifeKnowledge Precept 
- Key Terms - Please see attached power point

Logistical Information

- 106 minutes
- Food Borne Illness Center Website
<http://www.nal.usda.gov/fnic/foodborne/fseducation/fsestoriesdb.html>
- Laptop computer, LCD projector

Interest Approach

I will pretend that I am a detective and investigate what students ate for breakfast and lunch. I will ask them what they ate, where at and if they are feeling ok. It will give them some time to think about the things they eat, who prepares them and where they come from.



Summary of Content



1. Power point of key terms (Students will take notes)
2. “Story Time” Discussion of food borne disease and its history (Students will participate and will be told different stories of different outbreaks)
3. Notes on types of diseases and examples of each disease
4. Food prep/Handling – The proper way
5. Student Activity with diseases
6. Quick quiz

Subject Matter (outlined)	Teaching Methods
1. Power point of key terms	Teacher led discussion
2. Question about fast food workers	Teacher/Student led discussion
3. History of food borne disease	Teacher led discussion
4. Types of disease <ol style="list-style-type: none"> a. Bacteria <ol style="list-style-type: none"> 1. Campylobacter 2. Salmonella 3. E. Coli b. Parasites <ol style="list-style-type: none"> 1. Ghiardia c. Viruses 	Teacher led discussion
5. Food Prep/ Handling <ol style="list-style-type: none"> d. Proper cooking and storage temperature e. Irradiation f. Washing hands 	Teacher/Student led discussion

Review



Students will be given scenarios that deal with different viruses and bacteria. They will use what they have learned and apply it to their scenario.

Evaluation/Quick Quiz

See attached

Power point

See attached

ACTIONS:

