

Name: _____

Aligned to the following standards: AG3; CS.03; FFA.PL-A; FFA.PG-G; FFA.PG-J; FFA.CS-M; FFA.CS-N; CCSS.ELA.RI.9-10.1; CCSS.ELA.RI.9-10.2; CCSS.R.9-10.8; CCSS.W.9-10.1; CCSS.ELA.SL.9-10.4; MP3; MP5; MP6; CRP.02; CRP.04; CRP.05

Food Safety Squad

PART 1

Directions: Follow along with the case study below as you or your classmates play their roles. Complete the questions below the case study upon conclusion of the case study skit.

Case Study: The Curious Case of the Cookout Crisis

Cast of Characters

Narrator: (reader of all the italicized sections)

Paige Turner: prosecutor

Will Power: plaintiff

Justin Time: defense attorney

Judge: presides over the court

Patty Cakes: witness

Sue Shi: witness

Mrs. B. Honest: President of the Organization, witness

Tom Otto: defendant and witness

(The scene begins in the courtroom as the prosecutor makes her opening statement.)

Paige: Ladies and gentlemen of the jury, we are here to demonstrate that Tom Otto knowingly and irresponsibly served food at the community event that resulted in widespread illness among attendees. On the day in question, Mr. Otto provided food that caused severe discomfort and sickness to the community. We will also explore the circumstances and other food sources involved. I now call my first witness, Will Power! *(Will takes the stand.)*

Paige: Mr. Power, do you swear to tell the truth, the whole truth and nothing but the truth?

Will: Absolutely! I'll tell more truth than anyone can handle!

Paige: On the day in question, did you prepare, serve or consume food at the event chaired by Mr. Otto?

Will: Of course I did. *(Pauses and smirks at the jury.)* I never miss out on summer events with free food.

Justin: Objection! Irrelevant commentary.

Judge: Overruled. Proceed, Ms. Turner.

Paige: Mr. Power, please describe in your own words what happened at the food tent.

Will: Well, it all started when Tom Otto took charge of the food committee this year. He promised to handle the meat, specifically hamburgers and hot dogs, while the rest of the committee gathered the sides. I thought it sounded fine at first, but now I regret not handling it myself. I should have known better! Meanwhile, Tom was serving fresh, raw milk, which seemed like a hit. I stuck to soda, though. The next day, nearly everyone was sick—seriously ill.

Justin: Objection! Speculation!

Judge: Sustained. The jury will disregard the speculation. Mr. Power, stick to the facts.

Will: Fine, fine. Well, I made my famous potato salad the night before. It's always a hit. I added loads of mayo, sour cream and hard-boiled eggs. I even decorated it with sliced eggs and parsley. It was so good that people kept sneaking bites before the event—even my cat tried to get into it. The next day, though, people weren't just full—they were miserable.

Paige: Thank you, Mr. Power. You may step down. I call my next witness, Patty Cakes. *(Patty approaches the stand.)*

Patty: I just want to say, I like everyone involved—Tom, Will and all the others. I never intended for anything bad to happen. I wasn't feeling my best when I prepared my contributions—roast beef roll-ups and deviled eggs with bacon.

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After making them, I left them on my patio for Sue to pick up on her way to the event. That's all I know. Maybe Sue can add more.

Paige: Thank you, Miss Cakes. I now call Sue Shi to the stand. *(Sue replaces Patty at the stand.)*

Sue: I don't know exactly what went wrong, but I've never been so sick in my life! I honestly thought it was the end for me.

Justin: Objection! Overly dramatic.

Judge: Sustained. Stick to the relevant facts, Mrs. Shi.

Sue: Right. As Patty said, I picked up the food around 9 a.m. and loaded it into my car. Then I dropped off my kids at my aunt's place, which is a bit of a drive into the next county. I probably stayed there longer than I should have, but Aunt Sadie loves to chat. By the time I got to the event, it was already getting warm out, but I didn't notice anything unusual about the food.

Paige: Thank you, Mrs. Shi. I call my next witness, Mrs. B. Honest. *(Sue takes her seat as Mrs. B. Honest takes the stand.)*

Mrs. B. Honest: I feel awful about what happened, but it's not fair to place all the blame on Tom. No one knows for sure what caused it. Will does tend to exaggerate.

Paige: What did you observe?

Mrs. B. Honest: I arrived late and missed most of the serving, so I helped myself to the leftovers—some salad, deviled eggs and a cold burger. I even had a glass of milk from the tent. I felt fine at first but got sick later. Still, I don't think we should point fingers until we know for sure.

Paige: Thank you, Mrs. Honest. I rest my case. *(Mrs. Honest returns to her seat.)*

Justin: The defense calls Tom Otto to the stand. *(Tom nervously takes the stand.)*

Tom: This has been the most humiliating experience! I've volunteered for years, and now this!

Justin: Calm down, Mr. Otto. Tell the court what happened.

Tom: I bought quality meat, kept it refrigerated and cooked it properly. I even used clean containers for transport. I also brought fresh milk from my farm that morning, kept it on ice and served it with cookies. I can't imagine what went wrong, but I did everything by the book.

Justin: Thank you, Mr. Otto. No further questions, Your Honor. *(Tom returns to his seat.)*

Judge: (Looking at the jury) You've heard all the evidence. Consider the facts and determine who, if anyone, is responsible for the outbreak.

1. What food do you think caused the food poisoning?
2. What evidence do you have to support that?
3. Who do you think caused the food poisoning in the county?
4. Why do you think that person is responsible?
5. What can we do to help prevent foodborne illnesses related to this issue?

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PART 2

Directions:

Develop a 90- to 120-second video/reel that explains and depicts the importance of pasteurization and homogenization and the risks of consuming raw milk in our everyday lives. Be sure to use examples. Answer the questions below and then use the space to plan your video/reel. The website <https://www.fda.gov/food/resources-you-food/raw-milk> can help guide your research.

1. Define pasteurization:
2. Define homogenization:

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Reel/Video Rubric

Area	4 Points	3 Points	2 Points	1 Point
Content	All content is accurate. There are no factual errors.	Most of the content is accurate, but there is one piece of information that seems inaccurate.	The content is generally accurate, but one piece of information is clearly inaccurate.	Content is confusing or contains more than one factual error.
Clarity and Creativity	The video is easy to understand, and all elements are clearly written or spoken. Creativity was used.	The video is easy to understand, and most elements are clearly written or spoken. Some creativity was used.	The video is hard to understand with very quiet speaking or very hard-to-read writing. Little creativity was used.	The video is hard to understand, and one cannot follow the thought process. No creativity was used.
Narration and Preparedness	The video is clearly rehearsed and presented with no mistakes. Student spoke slowly and clearly.	One mistake is heard in the video.	Two mistakes are heard in the video.	Three or more mistakes are heard in the video. Student spoke very fast and was unclear.
Time	Video was 90 to 120 seconds in length.			Student was either under or over the allotted time frame.
Total				

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PART 3

Directions: Cut out your paper watch and tape it on your wrist. Visit your classmates and scan the QR code on their watches to fill out the table below. When done, answer the discussion questions.

HACCP Principle	Description In Your Own Words	Example	Hazzard Example (biological, Chemical, Physical)

Discussion Questions:

1. After completing the activity, which principle of HACCP do you think is the most critical for ensuring food safety? Why?
2. Imagine you are responsible for developing a HACCP plan for the Culver's processing facility. Which principle would you find most challenging to implement, and how would you address it?
3. How can you apply what you learned about HACCP to the food you prepare and eat in your everyday life?

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PART 4

Directions: Using the custard you made prior to watching the virtual field trip, list the product name and ingredients below.

PRODUCT AND INGREDIENTS

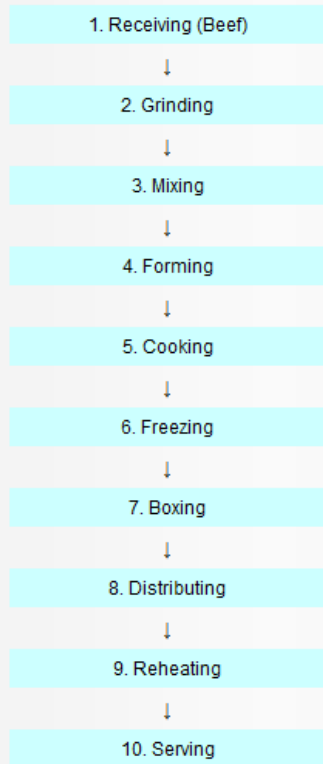
PRODUCT:

DATE: _____ APPROVED BY: _____

Name: _____

Directions: Using the custard you created prior to the virtual field trip, create a process flow diagram for your item. Assume you receive the milk in bulk shipment (raw). An example is shown below to help you.

Example flow diagram:



PROCESS FLOW DIAGRAM	
PRODUCT(S):	

DATE: _____ APPROVED BY: _____

Name: _____

Directions:

Using the custard you made prior to the virtual field trip, identify areas in the processing of your product that could be a hazard. Include the step, the hazard associated with the step and how to prevent the hazard from occurring. When done, answer the conclusion questions.

NOTE: Specify the potential hazard: chemical, biological, physical (refer to Paper Watch Activity for hazard descriptions).

HAZARD IDENTIFICATION/PREVENTIVE MEASURES		
PRODUCT/PROCESS:		
PROCESS STEP	HAZARD	PREVENTIVE MEASURE(S)

DATE: _____ APPROVED BY: _____

Name: _____

Conclusion Questions:

1. What are two or three potential risks during processing that could make food unsafe to eat?
2. Why is it important to keep records when producing food?
3. Why is it important to learn about how to keep food safe during processing?
4. How could you use what you learned today for other types of food?