Lesson 1

1. SOS
   1. Foodborne Illness, lesson 2, page 13
   2. Bacteria Are Just Like You, lesson 3, page 20
2. Keeping Your Food Safe, lesson 8 and PowerPoint
3. Food Safety in Schools
   1. Basic Facts About Microorganisms, lesson 3, pages 57-62

Lesson 2

1. SOS
   1. The Temperature Danger Zone, lesson 4, page 52
   2. It’s All In Your Hands!, lesson 5, page 71
   3. “The Chicken Who Crossed the Lettuce” Contamination and Cross-Contamination, lesson 6, page 82
2. Food Safety in Schools
   1. Personal Hygiene, lesson 2, page 27
   2. Use Disposable Gloves Properly, lesson 2, page 37
   3. Types of Food Thermometers, lesson 2, page 41
   4. Using Food Thermometers, lesson 2, page 45
   5. Calibrating Thermometers, lesson 2, page 47
   6. A Clean and Sanitary School Nutrition Facility, lesson 4, page 69
   7. A Process for Preventing Foodborne Illness, lesson 5, page 93

Lesson 3

1. FOOD PROCESSING LESSON PLAN
2. SOS
   1. Bacteria Are Just Like You, lesson 3, page 33, Irradiation of Food
      1. Page 48, Consumers are Already Buying Irradiated Products!
      2. Page 49, Big Fears Versus Real World Risks
3. Food Processing
   1. Unit II Processing, lesson 4, Processing Dairy Products, pages 3-6
   2. Unit II Processing, lesson 4, Pasteurization in a Double Boiler, page 15

Lesson 4

1. Food Safety in Schools
   1. Food Safety is Top Priority, lesson 1, pages 11-16
2. Classroom HACCP
3. HACCP in Your School PowerPoint
4. Time Temperature Control

Lesson 5

1. Food Safety in Schools
   1. Safe Food Process, lesson 2, page 25
   2. Basic Facts About Microorganisms, lesson 3, pages 63
   3. A Clean and Sanitary School Nutrition Facility, lesson 4, page 71-75
   4. A Process for Preventing Foodborne Illness, lesson 5, page 93
   5. Food Safety Programs in Schools, lesson 6, page 139