



**TEACHER DIRECTIONS**

For lower-level learners, complete the activity by first reading the relevant section of the scenario aloud or asking a good reader to read aloud. Read the sentence in the activity. Ask learners to look for the sentence within the section that tells the answer. Either read or ask someone to read that sentence. Reread the target sentence in the activity and the options. Ask a reader to choose the correct response. Reread the target sentence in the activity with the correct option.

More advanced learners may be able to read the entire scenario before completing the activity. They may be able to complete the activity independently.

After each sentence or after the activity is complete, ask learners to explain or give examples. For instance, after the first sentence "There are six parts to the food guide pyramid." the teacher could ask questions such as "Which part do you like best/least? Which part does your family like best/least? Which parts have foods that are most/least expensive? Give an example of a food in each part."

More advanced learners can explain the other words or use them in verbal or written sentences.

**KEY**

1. food safety
2. bacteria
3. peanut butter
4. 2
5. refrigerator
6. cross-contamination
7. 1 hour
8. 3-5
9. half
10. steak

*This activity was developed through a USDA Team Nutrition Training Grant for the Louisiana Department of Education Division of Nutrition Assistance by Rhonda H. Atkinson.*

**EXERCISE 2**

*DIRECTIONS: Think about what you learned about the food safety. Answer the following questions. When possible, use complete sentences.*

1. How did Bill and Anna learn about food safety? \_\_\_\_\_

\_\_\_\_\_

2. What kinds of foods are perishable? \_\_\_\_\_

\_\_\_\_\_

3. Find 3 words or phrases in the story that you think are most important to food safety.

List the words or phrases:

(1) \_\_\_\_\_

(2) \_\_\_\_\_

(3) \_\_\_\_\_

Write a sentence with each word or phrase.

(1) \_\_\_\_\_

\_\_\_\_\_

(2) \_\_\_\_\_

\_\_\_\_\_

(3) \_\_\_\_\_

\_\_\_\_\_

4. What do you think is the most important tip regarding food selection? Why?

\_\_\_\_\_

\_\_\_\_\_

5. What do you think is the most important tip regarding food storage? \_\_\_\_\_

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6. Using the table for safe food storage in the story, list 3 foods that can be safely stored in a freezer for 6 or more months.

(1) \_\_\_\_\_ (2) \_\_\_\_\_ (3) \_\_\_\_\_

7. Use the table for safe food storage in the story to answer the following: The carton of eggs in your refrigerator has an expiration date of May 1. Today is May 5. Are the eggs still fresh? Why or why not? \_\_\_\_\_

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8. You are packing a lunch to take to work. You do not have a cooler, freezer gel pack, or frozen box of juice. What food or foods would be safe to take?

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Why? \_\_\_\_\_

9. List 3 situations for which you need to wash your hands before returning to food preparation.

(1) \_\_\_\_\_

(2) \_\_\_\_\_

(3) \_\_\_\_\_

10. Where should you keep meats that are marinating? \_\_\_\_\_

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11. List one way to avoid cross-contamination. \_\_\_\_\_

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12. How is a meat thermometer used? \_\_\_\_\_

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13. What do you think is the most important tip when saving leftovers? \_\_\_\_\_

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14. If you must eat in a restaurant what would be a good item to order?

\_\_\_\_\_ Why? \_\_\_\_\_

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15. What do you think is the most important tip regarding food after a power outage?

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**TEACHER DIRECTIONS for EXERCISE 2**

For lower-level learners, complete the activity by first reading the relevant section of the scenario aloud or asking a good reader to read aloud. Lower-level learners may respond verbally.

More advanced learners may be able to read the entire scenario before completing the activity. They may be able to complete the activity independently with written responses. Encourage learners to discuss responses verbally as a class or in small groups.

**KEY**

*Answers may vary but should include basic information.*

1. Bill and Anna learned about food safety by watching a TV program.
2. Moist foods that contain protein are perishable.
3. *Answers will vary. (Examples: hand washing, cross-contamination, refrigeration)*
4. *Answers will vary.*
5. *Answers will vary.*
6. *Answers will vary.*
7. Yes. Eggs are fresh for 3 weeks after the expiration date.
8. Any shelf-stable food (such as crackers, unopened juice boxes, or dried fruit) can be safely taken in a lunch without a cooler. These do not require refrigeration.
9. *Answers will vary. (Examples: after handling raw meat, using the bathroom or changing a diaper)*
10. Marinate meat in the refrigerator.
11. *Answers will vary*
12. Place the thermometer in the thickest part of the meat but away from the bone.
13. *Answers will vary*
14. *Answers will vary. ( Examples: well-done meats and fresh fruits and vegetables)*
15. *Answers will vary*

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