

Food Poisoning

Summary

Students will learn about food poisoning by preparing and performing small skits.

Main Core Tie

Food And Nutrition

[Strand 1 Standard 3](#)

Time Frame

1 class periods of 45 minutes each

Materials

1. America's Most Unwanted worksheet 2. A textbook

Instructional Procedures

(5 min.) Divide the class into seven groups. Hand out the worksheet, "America's Most Unwanted". Each group is assigned one of the seven sources of food poisoning.

1. Salmonella
2. Staph
3. E-coli
4. Botulism
5. Perfringins
6. Listeria
7. Campylobacter

1. Each group is given 10 minutes to look in the "Adventures in Food and Nutrition" book and research their bacterium.

They are to fill out their portion of the worksheet.

They will have five more minutes to come up with a 30-second to one-minute soap opera about their type of food poisoning.

The following items must be included:

1. causes,
2. symptoms, and
3. prevention.

Any other information that is pertinent and important can also be included.

2. Each group will perform its mini soap opera.(20 min)

Afterwards, they will report to the class any other information they will need in order to fill in the worksheet.

3. The students will fill in the food sources, symptoms, and prevention for each bacterium.

Bibliography

1. Adventures in Food and Nutrition by Carol Byrd-Bredbenner
2. The World of Food by Eva Medved
3. Sue Reber

Authors

[Esther Larson](#)