**Nutrition and Wellness – Module 3**

**Keeping it Clean – Food Safety and Sanitation – Chpt. 9**

**PART 1:**

**Directions:** You will work as a team and become an expert on answers to certain questions and then report them to your group!

Using the textbook, turn to page 164, you are to use this chapter to learn about Food Safety and Sanitation.Scan this chapter and fill in the sections below.

**Food Sanitation EXPERT # 1**

1. **What is a foodborne illness? (p. 165)**
2. **Foodbourne illness is also called? (p. 165)**
3. **What causes a foodbourne illness? (p. 165)**
4. **Pathogens can be the following: (p. 166)**

**Food Sanitation EXPERT #2**

1. **What is the danger zone temperature range in which bacteria can grow in foods? (p. 166)**
2. **List the 3 bacteria that can cause infection. (p. 167)**
3. **List the 4 bacteria that can cause poisonings because the bacterium produces a toxin. (p. 167)**
4. **What is the most common food borne virus? (p. 171)**

**Food Sanitation EXPERT #3**

1. **What is the most well known parasite found in food? (p. 171)**
2. **What is food mold? (p. 171)**
3. **What are the 2 ways food borne illness can poison us? (p. 171)**
4. **On Pages 174-175 explain 2 of the 8 good sanitation rules.**

**Food Sanitation EXPERT #4**

1. **On pages 175-177 explain 3 of the 11 ways to keep the kitchen clean.**
2. **Explain 3 of the 4 tips for preventing cross contamination. (p. 177-178)**
3. **Explain 3 of the 11 tips for keeping food out of the danger zone temperature. (p. 178-181)**