

Food Poisoning Module Activities Content Questions Answer Key

<b>Scenario</b>	<b>Question</b>	<b>1</b>	<b>2</b>	<b>3</b>	<b>4</b>
Scenario Introductory Menu Exercise		A	A	D	
Food Borne Illness Scenario		D	B	A	
Food Journal Exercise		B	B	D	A
Food Labels		C	A	C	C
Kitchen Inspection Exercise		A	D	A	
Food Safety Lab (Inhibitor of Bacterial Growth – High Temperature)		B	D	B	
Food Safety Lab (Inhibitor of Bacterial Growth – Low Temperature)		A	D	A	
Food Safety Lab – Part 3 (Cross Contamination Hygiene)		C	A	B	
Food Borne Illness Outbreak Investigation		B	A	B	
Using Maps to Make Public Health Decisions Case Study: Harmful Algal Blooms in the Gulf of Mexico		B	A	C	
Obtain a Visible Spectra of Chlorophyll A		A	D		
Measure the Absorbance of Chlorophyll at Three Different Wavelengths		D	B		
Generate a Calibration Curve for Chlorophyll A		B	A	C	
Chromatography of Photosynthetic Pigments		C	C	A	
Observation and Stimulation of Bioluminescence and Chemiluminescence		D	A	B	
Ethnobotany Research Paper		A	A	B	
Food Myths Critical Thinking and Reading		C	B		
Ethical and Critical Thinking: Genetically Modified Food		D	A	A	A
Foodborne Illness – Educational Materials		A	B	A	