

Chapter 2: Food Safety



FoodMASTER

Food, Math, and Science Teaching Enhancement Resource
Supported by NIH Science Education Partnership Award (SEPA)





Food Explorations

Lab I:

Changing States

Student Lab Investigations



Measuring the Temperature of Boiling Water



Measuring the Temperature of Ice Water



Food Explorations

Lab II:

Invisible Creatures

Student Lab Investigations



Example hand under the UV light after applying GloGerm. Glowing sections on the hand indicate the presence of bacteria. Fingernails, back of the hand, and wrists are commonly missed areas when washing hands.



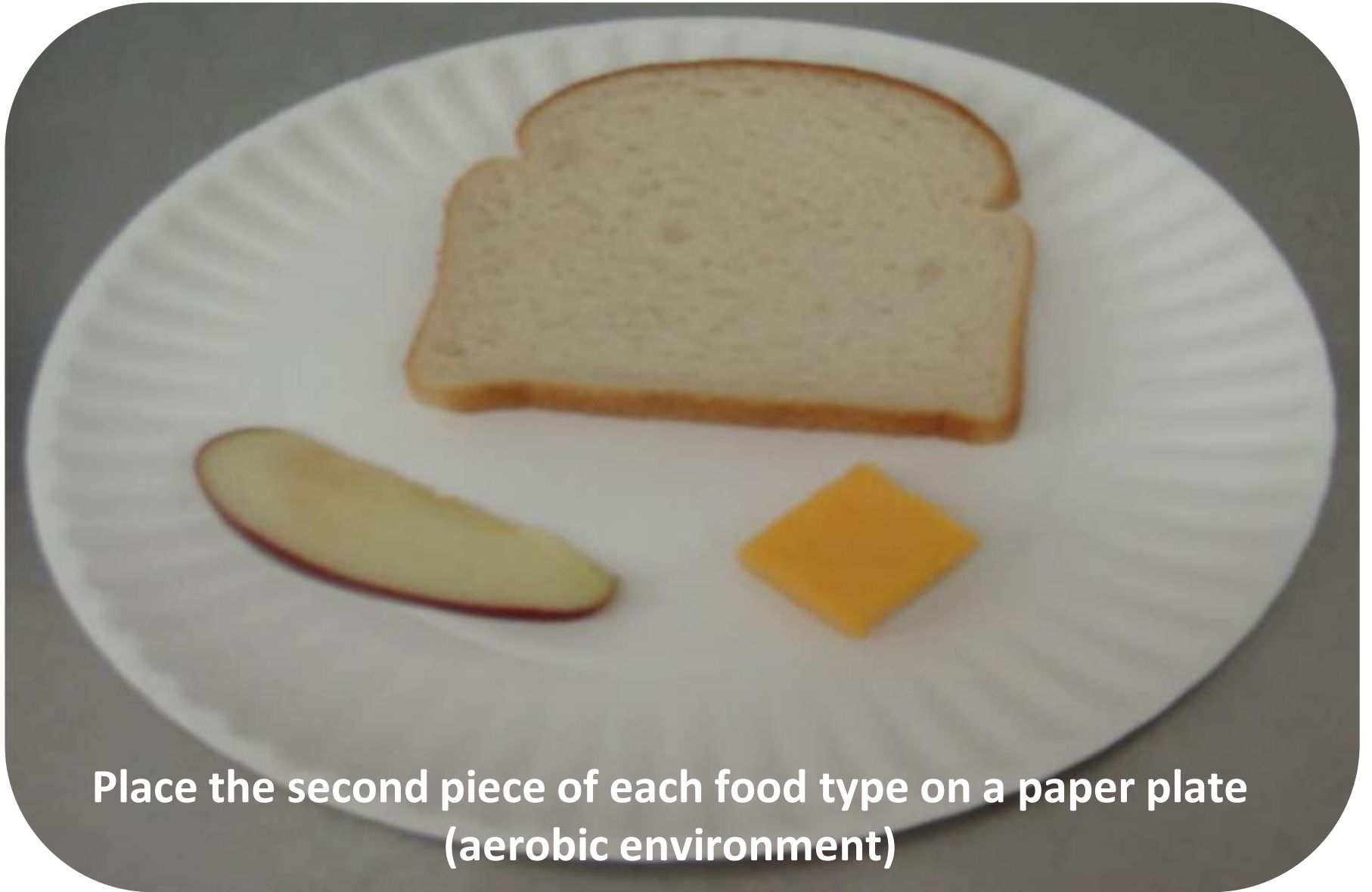
Food Explorations Lab III: Multiplying Microorganisms

Student Lab Investigations



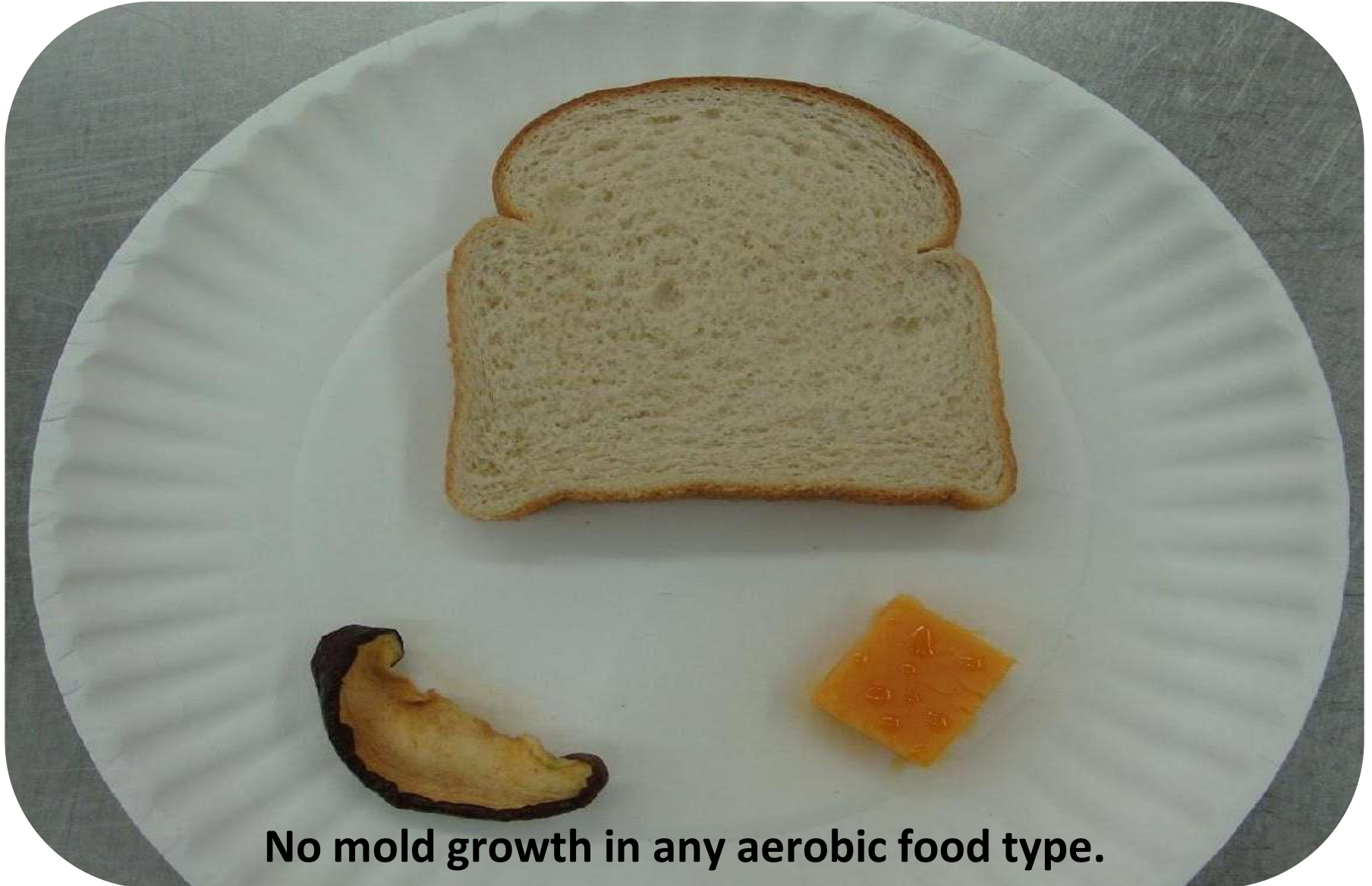
Place 1 piece of each food type in a plastic sandwich bag.
(anaerobic environment)

Student Lab Investigations



Place the second piece of each food type on a paper plate
(aerobic environment)

Student Lab Investigations: Observation of Mold Growth



No mold growth in any aerobic food type.

Student Lab Investigations: Observation of Mold Growth



Anaerobic mold growth results: *Bread:* No mold growth (possibly due to preservatives); *Apple:* Small mold growth on bag; *Cheese:* Large amount of mold growth