

#9094

DIRTY LITTLE SECRETS

NIMCO, INC.

1996

Grade Levels: 2-6

10 minutes



DESCRIPTION

Young viewers get tips on keeping the kitchen safe and sanitized. Covers caring for cold and perishable foods, canned goods, cooking, and frequent washing to get rid of bacteria.

ACADEMIC STANDARDS

Subject Area: Health

- Standard: Understands essential concepts about nutrition and diet
 - Benchmark: Knows how food-preparation methods and food-handling practices affect the safety and nutrient quality of foods
 - Benchmark: Knows the principles of food safety involved with food storage and preparation (e.g., proper refrigeration, hand washing, proper cooking and storage temperatures)

INSTRUCTIONAL GOALS

1. To recognize the importance of a clean kitchen.
2. To study safe food-handling practices.
3. To learn food safety rules.



VOCABULARY

1. bacteria
2. germ
3. hygienic
4. microscopic

AFTER SHOWING

Discussion Items and Questions

1. What are food-borne illnesses?
2. How can food-borne illnesses be avoided?
3. What are some ways you can ensure a clean kitchen?
4. Why is it important that cold foods are kept cold and hot foods are kept hot?

5. Does your family have safe food-handling practices? If so, please share them with the class.
6. Why should you wash your hands after contact with pets?
7. Why is it important that you wash your hands, cabinet surfaces and dishes thoroughly after working with raw meat?
8. Why are these potential problems called "dirty little secrets"?



Applications and Activities

1. Create a flyer containing food safety rules and ways to avoid food poisoning. Share the flyer with your school, friends and family.
2. Construct a bulletin board demonstrating ways to guarantee a clean kitchen.

RELATED RESOURCES



Captioned Media Program

- Kitchen Food Safety #8791
- Safe and Sanitary Dishwashing #8885



World Wide Web

The following Web sites complement the contents of this guide; they were selected by professionals who have experience in teaching deaf and hard of hearing students. Every effort was made to select accurate, educationally relevant, and "kid safe" sites. However, teachers should preview them before use. The U.S. Department of Education, the National Association of the Deaf, and the Captioned Media Program do not endorse the sites and are not responsible for their content.

- **FOOD SAFETY.GOV**

<http://www.foodsafety.gov/~fsg/fsgkids.html>

Gateway to government food-safety information. Contains links to food safety Web sites offered by the federal government, private sector and state and local government Web sites.

- **FOOD AND DRUG ADMINISTRATION KIDS' HOME PAGE**

<http://www.fda.gov/oc/opacom/kids/default.htm>

Contains a food safety quiz, games, food-safety coloring book and tips on hand-washing.

- **SUMMER SAFETY**

<http://outreach.missouri.edu/newfront/summer/>

Includes food-safety, health, recreation and travel tips. Also provides guide sheets and links for more information on different topics.