



Food Safety Matters

Food Safety Matters is a teaching and training resource, developed for Australian secondary schools to promote the safe handling of food in a home setting.

It was designed to help students understand safe food handling practices and value the importance of food safety.

What is it?

Food Safety Matters consists of:

- a teachers manual (99 pages, A4 size)
- a set of 26 illustrated student guides (20 pages, A4 size)
- seven colour posters
- the video 'A case for Con Tamination'
- a plastic storage box
- the website www.foodsafetymatters.gov.au.

Who is the audience?

The resource was developed specifically for teachers to use with secondary school students in grades 9 and 10 (14 – 15 years old). It has mostly been used with home economics and hospitality subjects.

Whilst the primary intention of the resource is to improve food safety in the home environment, many of the concepts are transferable to a commercial environment. Selective use of components of the resource makes it suitable for training other groups.

It has been successfully used with:

- TAFE college students (ie. vocational education and apprenticeships)
- commercial food handlers by local government environmental health officers and commercial trainers
- child care industry workers
- indigenous Australians and new Australians
- primary school students (in conjunction with Germ Busters (see www.health.qld.gov.au/germbusters))
- community groups.

Key messages

The key messages are consistent with those used by the Australian Food Safety Information Council, which educates consumers about good food safety practices.

The key messages are:



1. Keep hands and nails clean



2. Keep the kitchen clean



3. Handle food safely



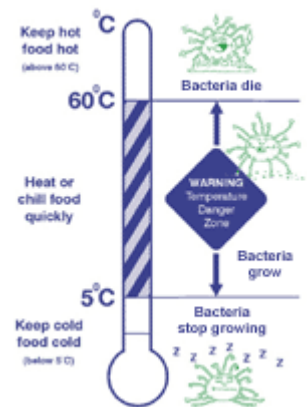
4. Cook high-risk foods thoroughly



5. Keep hot food hot and cold food cold



The temperature danger zone for food



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Government**
Queensland Health

Teachers manual

The teacher's manual includes:

- model teaching strategies and learning experiences
- student resource sheets
- overhead transparency blackline masters
- information on food legislation with which schools need to comply
- the Health Promoting Schools framework and ideas to improve the effectiveness and sustainability of food safety education
- references and useful web links
- an order form.

It has been designed to allow photocopies to be made from it on A4 paper without copying the binding.

Video

The video was developed as a teaching aid rather than as an instructional video. The *Teachers manual* and website include a student activity sheet and suggested answers for use with the video.

In the humorous video, 'A case for Con Tamination', Sal Monella enlists the help of Private Investigator Con Tamination in solving the mystery of her husband's illness. In investigating the cause of Mr Monella's poisoning an inside look is taken at some common causes of food poisoning in the home.

Duration: 9 minutes. Includes two versions, second with subtitles in English.
Format: VHS PAL, filmed in black and white.

Posters

Food Safety Matters contains seven colourful posters. These may be viewed on the Food Safety Matters website.

1. Preventing food poisoning (A1 size)
2. Keep hands and nails clean (A2 size)
3. Keep the kitchen clean (A2 size)
4. Handle food safely (A2 size)
5. Cook high-risk food thoroughly (A2 size)
6. Keep hot food hot (A2 size)
7. Keep cold food cold (A2 size)

Web site

The web site www.foodsafetymatters.gov.au is aimed at secondary school students and teachers. It is also contains excellent information for the general public on good food safety practices in the home. All parts of the resource, except the video, are available from the site. It contains many useful links to websites with food safety information for consumers in Australia, Canada, New Zealand, United Kingdom and the United States of America.

The Food Safety Matters story

Food Safety Matters was developed by Queensland Health in partnership with the Home Economics Institute of Australia. Funding by the Commonwealth Department of Health and Ageing enabled the original resource to be reviewed and additional resources developed in consultation with education, food safety and health professionals. The second edition was provided free in 2003 to all Australian secondary schools and members of the Home Economics Institute of Australia. The resource continues to be used with the website receiving approximately 23,000 visits per year.

Availability

Most parts of the resource can be downloaded for free from the website www.foodsafetymatters.gov.au.

Copies of *Food Safety Matters* can be purchased from the Home Economics Institute of Australia: email orders@heia.com.au or telephone/fax Australia 1800 446841.

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