**Project:** *Beef – It’s What’s for Dinner*

**FNS Course 1**

**Essential Question:** How do we more effectively and efficiently keep beef products safe?

**Engagement Scenario:**

Restaurants in our area have experienced recent outbreaks of food-borne illness related to beef. A food inspector has asked for the assistance of your class to determine what the risks are and to develop a training program for restaurant employees on how to properly handle and cook beef. Training materials should include PowerPoints, text/literature, hands-on activity, and/or video. These materials will be reviewed by professionals in the field.

You will need to research diseases related to the storage, processing, and preparation of beef. Since the bacterium E. coli is often related to beef infections, concentrate on E. coli and all of its life functions, characteristics, growth requirements, chemical and environmental growth inhibitors, and health-related issues. Investigate how restaurant workers generally work with beef and what precautions need to be taken.

How do we effectively and efficiently keep beef products safe? After reading informational text and participating in enabling learning activities on proper restaurant beef handling procedures, write a training program for restaurant employees that relates how to properly handle and prepare beef. Support your discussion with evidence from the text. In your discussion, address the credibility and origin of sources in view of your research topic. Identify any gaps or unanswered questions. Include a bibliography. You will study bacterial growth rates and patterns and will investigate bacterial structure and function during planned, hands-on, enabling activities. All of your work, calculations, data, research notes, etc., will be kept in a research log/notebook.

Once the training program is developed, create a presentation that will convince the audience to adopt the program, justifies your inclusions in the program, cites references, and outlines any problems/concerns/questions you still have. You will make this presentation to a group of state health/food inspectors and restaurant managers/owners. This audience will also review your written training program. Once this review is completed and revisions are made, you will actually use your program with restaurant employees.