RESOURCE NAME: Kid Chef and the Clean Kitchen Crew

DATE LAST REVISED: 2001

BRIEF DESCRIPTION:

A comprehensive food safety education program presented in an interactive, multimedia, CD format. This program is targeted at 9-12 year old students but may be challenging enough for use with teens and young adults. The program is divided into four chapters. Chapter 1 is an explanation of the importance of food safety, how food is contaminated, and conditions necessary for bacterial growth. Chapter 2 cover hand washing. Chapter 3 discusses common foodborne pathogens and Chapter 4 cover practical everyday measure for proper food handling. Interactive components with immediate feedback are provided throughout the program.

LONG-TERM INTENDED OUTCOMES:

- Enhanced Nutritional Quality of the Food Supply
- Healthy Eating and Physical Activity
- Healthy Sustainable Communities
- Positive Child, Youth, and Family Development
- Positive Adult Quality of Life
- Safe, Secure, High-Quality Food Supply

LEVEL OF OUTCOME EXPECTED:

- [ ] Short-Term (Knowledge)
- [X] Medium-Term (Behavior)
- [ ] Long-Term (Impact)

NEXT TIME TRAINING IS AVAILABLE:

No specific time. Information regarding the program is available at any time.

AGENT TRAINING LEVEL:

- [X] Basic
- [ ] Intermediate
- [ ] Advanced

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AVAILABILITY OF RESOURCE (include publication number, if applicable):

Available from above contact person.