

## ESL LESSON: LEVEL3 (INTERMEDIATE)

### HFN 1/20 Lesson Plan 2

Course:	Unit:	Topic:	Approx. Time Frame
HFN 1/20	1	Kitchen/Food Safety	75 min
<b>Lesson Title:</b>			
<b>Food-Borne Illnesses</b>			
<b>Learning Goals/ Big Ideas</b>		<b>Success Criteria of Lesson</b>	
Students learn general safety guidelines for food preparation and sanitary food handling practices that prevent food-borne illnesses.		Students will identify, demonstrate and practice safe food handling that prevent food-borne illness.	
<b>OVERALL Learning Expectation(s) for this lesson:</b>			
<b>E2. Food Safety: demonstrate an understanding of practices that ensure or enhance food safety.</b>			
<b>SPECIFIC Expectations for this lesson</b>			
<b>E2.1 describe the causes and symptoms of food-borne illnesses (e.g., E. Coli poisoning, botulism poisoning, Clostridium, salmonellosis, listeriosis) and techniques for preventing them.</b>			
<b>ASSESSMENT OF EXPECTATIONS</b>		<b>PRIOR LEARNING AND SKILLS</b>	
<input type="checkbox"/> <b>Assessment <u>for</u> learning:</b>  <i>- Students will brainstorm what foods cause illness or a time when they've eaten something and then become ill after ingesting it.</i>		- Ppt/notes on food/kitchen safety. - prior vocabulary development - word wall /vocabulary reference	
<input type="checkbox"/> <b>Assessment <u>as</u> learning:</b>  <i>- Students will identify different types of food-borne illnesses and how they are caused.</i> <b>- Exit card reflection</b>		<b>Special Notes for ELL's (e.g., adaptations, extension activities, ways to check for understanding, etc.)</b>  - completion of vocabulary and food-borne-illness chart (see BLM 1&2) - exit card reflection - use of word wall	
<input type="checkbox"/> <b>Assessment <u>of</u> learning:</b>  <i>- Application of knowledge in subsequent food-lab.</i>			
<b>Lesson Terminology (e.g., word walls, vocabulary list)</b>		<b>Materials, Supplies, Equipment Required for Lesson</b>	
<ul style="list-style-type: none"> <li>- Food-borne illness</li> <li>- Campylobacter</li> <li>- E. Coli</li> <li>- Clostridium Botulinum</li> <li>- Salmonella</li> <li>- Staphylococcus</li> <li>- Listeria</li> <li>- temperature</li> <li>- cross-contamination</li> <li>- undercooked</li> <li>- bacteria</li> <li>- untreated</li> <li>- unpasteurized</li> <li>- thermometer</li> </ul>		<ul style="list-style-type: none"> <li>- PowerPoint slides</li> <li>- graphics</li> <li>- graphic organizers</li> <li>- sticky notes</li> <li>- video/media</li> <li>- word wall</li> <li>- flow charts</li> </ul>	



**BLM 1: Word Wall/New Vocabulary**

**WORD WALL/ VOCABULARY LIST**

<b>Word</b>	<b>Definition</b>	<b>Example: (Use this word in a sentence)</b>
<b>Food-borne illness</b>		
<b>cross-contamination</b>		
<b>temperature</b>		
<b>undercooked</b>		
<b>symptoms</b>		
<b>bacteria</b>		

<b>organism</b>		
<b>diarrhea</b>		
<b>vomiting</b>		
<b>infection</b>		
<b>hygiene</b>		
<b>porous</b>		

**BLM 2: Food-Borne Illnesses Graphic Organizer**

**FOOD-BORNE ILLNESSES CHART**

<b>Food-Borne Illness</b>	<b>Definition</b>	<b>Example: How can you prevent this food-borne illness ? (refer back to ppt.)</b>
Campylobacter		
Salmonella		
E. Coli		
Staphylococcus		
Listeria		
Clostridium Botulinum		

## Sources:

### Video:

Government of Canada (2012). *“Something you ate? - Episode 4: Protecting yourself”*. Public Health Agency of Canada  
<https://youtu.be/0h01ANHYfm8>

BLM 1&2 – Adapted from OFS3HLC Food Safety Documents

*FlightBac* graphic – adapted from OFS3HLC Food Safety Documents

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