Culinary Arts teachers from across Ohio participated in a hands on food safety workshop designed to help supplement their current food safety curriculum. The training was conducted at Columbus Culinary by Dennis Finley from the RG Drage Career Technical Center and five of his students.

The training is part of the FDA/NSTA Professional Development Program in Food Science, a sustained effort to train U.S. teachers to use FDA's curriculum in their classrooms nationwide. The goal of the program is to educate teachers and students about critical food safety issues such as foodborne illnesses by exploring the science behind them. The program arms teachers with a unique topic and curriculum with which to teach science.

"Many teenage students have jobs in the food service industry or have food preparation responsibilities at home," said Louise Dickerson, FDA's Project Manager for the Professional Development Program in Food Science. "This program will better educate them about the importance of handling food safely and why precautions must be taken. From FDA's perspective, our professional development program for teachers is an effective way to support our goal of reducing the incidence of foodborne illness in this country." The Centers for Disease Control and Prevention (CDC) estimates that 1 in 6 Americans get sick from food poisoning each year.

During the training, teacher participants learned firsthand about the development and spread of foodborne illnesses; the vulnerability of at-risk populations; and the science behind safe food handling, storage, and preparation. In addition, the teachers talked about how to supplement their current SERVSAFE curriculum by using the lab experiments provided in the curriculum.

For example, teachers investigated how a single bacteria cell can multiply to millions in just a few hours, and they observed how different temperatures (heating, room temperature, chilling, and freezing) affect the growth of bacteria. The teachers explored these concepts by putting their culinary skills to the test. After cooking hamburgers to various temperatures, the teachers tested

them for bacteria and other organisms that cause disease.

The food science program is centered on a standards-based curriculum developed by FDA in partnership with NSTA. The *Science and Our Food Supply* curriculum is available at no charge to all middle-level and high school teachers; it explores the science behind the production, transportation, storage, and preparation of our nation's food supply, and contains a video, hands-on experiments and activities, and evaluation tools. Other parts of the curriculum explore little-known facts about food science that affect millions of people every day, such as how a trace back investigation is used to stop the additional sale and distribution of contaminated food, the likelihood of certain foods to cause foodborne illness more than others, and reasons why salt serves as a good preservative.

Teachers interested in information on this exciting curriculum and information on how to apply to participate in the FDA Food Science Professional Development Program, please email isabelle.howes@graduateschool.edu.