**Science and our Food Supply**

**Investigating Food Safety from Farm to Table**

**Module 1 Understanding Bacteria**

* Dr. X. talked about his 4 food safety weapons for fighting harmful bacteria; What are they?
* What is the significance of 0157:H7?
* Dr. X described the “baddest of the bad”; what was he referring to?
* What does science have to do with food safety?
* Whose responsibility is tit to keep our food supply safe along the Farm-to-Table Continuum?

**Module 2 the Farm**

* Why did Dr. Elsasser feed a baby chick bacteria?
* We also met Dr. Patricia Millner, another scientist who conducts research for keeping our food safe on the farm. What did she say about compost and how is it relevant to food safety on the farm?
* How does Dr. Millner’s research benefit us?

**Module 3 Processing and Transportation**

* What do cows, astronauts, and elephants have to do with food safety and food processing?
* What is pasteurization?
* How can an egg be pasteurized in the shell without cooking it?
* How can some types of milk stay safe without being refrigerated?
* What process keeps food safe in outer space?

**Module 4 pt. 1 Retail and Home**

* Dr. X showed us many examples of how restaurants and supermarkets practice the 4 C’s. What were they?
* What does Dr. X imply when he says, “The responsibility for food safety is literally in your hands?

**Module 4 pt. 2 Retail and Home**

* What was happening at the Barkley house this time that caused Dr. X to visit again? Why is this important?

**Module 5- Outbreak and Future Technology**

* What are some of the tools they have for investigating FBI outbreaks? List 2

**The Inside Scoop with the Scientist**

* List 4 careers that deal with food science