

Contact Information

Item CD01

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Recommended Minimum PC Requirements

Pentium 200 Mhz processor

64 MB of RAM

4xCD-ROM Drive

Sound Card with External Speakers

Screen Resolutions of 640x480, 800x600
or 1024x768 (best quality)

This program contains AVI video clips

Kid Chef & the Clean Kitchen Crew



Food Safety for Young Chef

Program Description

Kid Chef and the Clean Kitchen Crew is a comprehensive food safety education program developed for 9 to 12 year olds but challenging enough for use with early teens and low literacy adults. The program format is an interactive multimedia CD-ROM complete with animation, photographic images, audio, video, and music. The media usage makes learning proper food handling fun and interesting while the interactive quizzes and activities enhance the learning experience and challenge the participants to practice what they have learned.

Program Presentation

Program delivery may be in conjunction with nutrition education, school curriculums, club and scouting settings or within the home. It is recommended that children work individually or in pairs so that they can adequately participate in the interactive components of the program. The program has been divided into four chapters addressing different areas of food safety.

Chapter Topics

Chapter 1—Introduction

- **1A**—What and why should we study food safety?
- What is a foodborne illness?
- Whom does foodborne illness affect?
- **1B**—What causes foodborne illness and how does it occur?
- Where do pathogens come from and how they get in or on food?
- What is Cross Contamination?
- **1C**—What conditions are necessary for bacterial growth?
- What is a Potentially Hazardous Food?
- What does FAT-TOM and Temperature Danger Zone mean?



Chapter 2—Handwashing

- Who, What, Why, When, Where and How of Handwashing
- Proper handwashing procedures
- Interactive Handwashing Quiz



Chapter 3—Bacteria Meanies

- Names of common foodborne pathogens
- The foods associated with the pathogens
- Names of foodborne illnesses and their symptoms



Chapter 4—Doing it Right:

Practical lessons in proper food safety

- Selecting, Storing, Washing, and Thawing foods properly
- Avoiding Cross Contamination
- Cooking and Thermometer usage
- Cooling, Serving, Reheating and Storing leftovers
- Cleaning and Sanitizing kitchen utensils and surfaces

