

eLearning Storyboard

Let's Taco 'Bout Food Safety

Introduction Module

Scene #1: Introduction & Course Overview

Slides 1.1-1.4: Introductions (Welcome Page, Accessibility Guide, & Two Get to Know You Questions)	
Audio Narration	On-Screen Text, Graphics & Other Elements
Slide 1.1: Welcome Page	Slide 1.1: Title: Let's Taco 'Bout Food Safety!, Tacomazing food truck, orange gradient
Slide 1.2: Accessibility Guide	Slide 1.2: Accessibility Guide. Text: This training contains videos and interactive activities. Closed Captions: Access Closed Captions by clicking the CC button at the bottom of the player. Video Controls: Use the bar at the bottom of the video player to play, pause, and rewind the video. Screen Reader: This training is compatible with Screen Readers. Bottom of screen: Screenshot of the player control bar. Circles and labels on Play/Pause, Captions, and Playback Speed.
Slide 1.3: Get to know you question & form for learner to Submit: What's your name?	Slide 1.3: Text: Before we start, let's get to know you! What's your name? Question box: Type your name and click Submit, please! Picture of name tag with marker, little star decorations
Slide 1.4: Get to know you question & form for learner Submit: What's your favorite type of taco?	Slide 1.4: Text: What's your favorite type of taco? Question box: Carne Asada? Fish? Mushroom? Barbacoa? Picture of taco platter, decorations with limes & tortilla chips

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Technical Notes

Slide 1.1: Created orange gradient using a layering effect

Slides 1.3 & 1.4: Short Answer slides- open-ended form for learner to submit. Trigger: Submit Interaction & go to next slide when user clicks Submit.

Slide 1.5: Character Introduction – Meet Ava; Introduce Topics (Animation)

Audio Narration

Hi there! I'm Ava. Welcome aboard the Tacomazing food truck fleet! I'm here to show you the ropes of working in our kitchen. We're excited to join the food truck scene. We'll get to meet new people, explore new parts of town, and expand our business.

In this course, we will cover the topics listed here. These food safety protocols will keep both us and our customers safe and healthy.

On-Screen Text, Graphics & Other Elements

Animated character named Ava in a park, next to the Tacomazing food truck, waving and smiling, then standing.

Ava in front of a plain orange background. Box that says:
Today's Topics:
Safe Storage
Safe Transport
Safe Handling

Technical Notes

Vyond Voice: Danielle (text-to-speech)

Trigger: Jump to Next Slide ☑ When Media Completes

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Module 1/Scene 2: Safe Food Storage & Transport

Slide 2.1: All About Storage (Animation)	
Audio Narration	On-Screen Text, Graphics & Other Elements
<p>Welcome to Module 1, Safe Food Storage and Transport. Food safety is important to avoid illness and infection, and to avoid closures and fines. It all starts with safe food storage and temperatures.</p> <p>If we don't store food properly and it sits out, bacteria can grow and cause illness. Read the next slides to learn how to prevent bacterial growth.</p>	<p>Ava in front of a plain orange background. Box that says: Safe Storage</p> <p>Ava in a kitchen with a box that says: Safe Storage Store food at safe temperatures, from beginning to end.</p>
Technical Notes	
Trigger: Jump to Next Slide ☐ When Media Completes	

Slides 2.2 & 2.3: The Two Hour Rule & Hot Day Exception (Information)	
Audio Narration	On-Screen Text, Graphics & Other Elements
None- learner just reads and clicks "Next"	<p>Slide 2.2: Kitchen background, box that says: The Two Hour Rule After you buy, cook, or remove food from storage, follow the Two Hour Rule.</p>

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	<p>You have two hours to refrigerate or freeze food to keep bacteria from growing. (Icon of an hourglass with sand slipping away) Next button</p> <p>Slide 2.3: Kitchen background, box that says: One Exception... If it's hot out, and the temperature is 90°F or higher, you have just one hour to refrigerate or freeze food. (Icon of a sun) Next button</p>
Technical Notes	
Trigger: Jump to Next Slide ☐ User clicks Next button (both slides)	

Slide 2.4: Storage Temperatures (Tabs Interaction)	
Audio Narration	On-Screen Text, Graphics & Other Elements
None	<p>Kitchen background with two thermometers & two buttons</p> <p>Button #1: Freezer, reveals layer when clicked Layer: Box that says "Store frozen foods at 0°F or lower." (Icon of a thermometer, snowflake, down arrow)</p> <p>Button #2: Refrigerator, reveals layer when clicked Layer: Box that says "Store refrigerated foods at 40°F or lower." (Icon of a thermometer with snowflake) – temp slightly higher</p>

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Technical Notes
Two buttons (Freezer & Refrigerator) with one layer for each – click to reveal (see notes above for text) Next button to leave the slide.

Slide 2.5: Food Transport (Animation)	
Audio Narration	On-Screen Text, Graphics & Other Elements
Now, on to food transport and equipment. In the next slide, click on each transport item to learn more about it and why it's important for transport. After that, please complete our Module 1 review activity.	Ava in kitchen, box that says: Safe Transport Move food in a safe and timely way, using proper equipment.
Technical Notes	
Trigger: Jump to Next Slide ☐ When Media Completes	

Slide 2.6: Transport Equipment (Interaction- Click to Reveal)	
Audio Narration	On-Screen Text, Graphics & Other Elements
None	Same kitchen background Directions box at the top: Click on each transport item to learn more about them and why they're useful. Pictures, left to right:

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	<p>Ice bag: reveals layer/box that says, “Ice helps food stay cold during transport. Put plenty of it in the cooler before you go!” (Check mark to show completion)</p> <p>Cooler: reveals layer/box that says, “A cooler is also key to keeping food cold during the journey.” (Check mark)</p> <p>Thermometer: reveals layer/box that says, “It’s always good to have a thermometer to measure temperatures.</p> <p>Regularly check the refrigerator and cooler to make sure it’s 40°F or lower (or 0°F for the freezer).</p> <p>^**I think there was a mistake here in the final project. I used the trigger to jump to the next slide when learners had clicked all 3 layers. It jumps too fast for the learner to read the Thermometer box, though. Fix this in future iteration.</p>
Technical Notes	
<p>Click to Reveal interaction. Three pictures correspond to three layers (see above for details).</p> <p>Triggers: When User Clicks (picture) ➡ Jump to Layer (its matching layer)</p> <p>Jump to Next Slide ➡ When User Has Interacted With all three layers. See note above- there’s a mistake here.</p>	

Slide 2.7: Knowledge Check (Interactive Activity- Drag & Drop slide)	
Audio Narration	On-Screen Text, Graphics & Other Elements
None	<p>Drag & Drop slide with orange background.</p> <p>Header: Module 1 Review</p> <p>Drag each number/box to its answer box. When you’ve matched them all, click Submit at the bottom of the player.</p> <p>Drag & Drop: Matching with 4 numbers (0, 40, 2, 1)</p>

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	<p>Answers:</p> <p>The storage temperature for frozen foods (0)</p> <p>How many hours you have to refrigerate/freeze food before bacteria grows (2)</p> <p>The storage temperature for refrigerated foods (40)</p> <p>How many hours you have to refrigerate/freeze food before bacteria grows on a <i>very hot day</i> (1)</p>
Technical Notes	
<p>Drag and Drop slide. Triggers: When user clicks Submit → Submit Interaction & Jump to Next Slide. All 4 have to be matched for user to Submit.</p> <p>Other notes: Allowed 3 attempts.</p> <p>Created a Correct layer (That's Right! Well done! "Continue" button) and an Incorrect layer (Not Quite! Please double check the numbers and try again. "Try again" button).</p> <p>If incorrect, I added a trigger to restart/reset the slide and the learner can try again.</p>	

Module 2/Scene 3: Safe Food Handling

Slide 3.1: Introduction (Animation)	
Audio Narration	On-Screen Text, Graphics & Other Elements
Nice work! Now, on to our last topic: Safe Food Handling. On the next page, click on each chili pepper to learn more about the process of safely preparing and handling food.	<p>Ava in kitchen again. Box that says:</p> <p>Safe Handling</p> <p>Make sure that you, the food, and the kitchen stay clean and uncontaminated.</p>
Technical Notes	

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Trigger: Jump to Next Slide ☐ When Media Completes

Slide 3.2: Steps of Food Preparation (Tabs Interaction)

Audio Narration	On-Screen Text, Graphics & Other Elements
None	<p>Tabs interaction with 4 tabs in the shape of chili peppers, 1-4. Lists for each one are bulleted lists.</p> <p>Header: A Step-By-Step Guide to Safe Food Preparation</p> <p>Subheader: Click on each chili pepper, in order, to learn the steps.</p> <p>1. Wash</p> <ul style="list-style-type: none"> -Wash your hands before starting food prep. -Put on rubber gloves. Switch them out, if they get dirty while cooking. -Keep those hands clean! <p>2. Clean</p> <ul style="list-style-type: none"> -Make sure equipment and surfaces are clean and sanitized. -Wash all produce thoroughly before cooking. -Rinse meat or beans off, too (separately). <p>3. Separate</p> <ul style="list-style-type: none"> -Keep produce separate from meat until everything is cooked or heated through. -Use separate utensils for meat and produce. This includes cutting boards, knives, spoons, forks, bowls, and bags. <p>4. Sanitize</p> <ul style="list-style-type: none"> -When you're done cooking and serving food, be sure to clean and sanitize all equipment and surfaces.

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	*Next button on the 4 th tab only (Sanitize)
Technical Notes	
<p>Tabs interaction with food safety steps</p> <p>Next button is on the 4th tab to ensure learner clicks on all 4 before they can proceed to the next slide.</p>	

Slide 3.3 & 3.4: Challenge! (Animation) & Find the 3 Cross-Contamination Risks (Hot Spot Interaction)	
Audio Narration	On-Screen Text, Graphics & Other Elements
<p>Slide 3.3: As you saw, the key to safe food prep is to keep everything clean and keep produce and meat separate. In the next slide, you'll see a slightly different kitchen scene than the one we've had. In this scene, there are three places with cross-contamination risks. Can you find and click on them all?</p> <p>Slide 3.4: No narration, just hot spot interaction</p>	<p>Slide 3.3: Ava in kitchen</p> <p>Slide 3.4: Hot Spot interaction (more than one correct answer). Scene is the kitchen with three chefs in it and various objects. Directions box in top corner says: Find the 3 cross-contamination risks. Remember to click on all 3 pictures before submitting!</p> <p>Risks in picture: 1. Salmon sitting out on the counter in a bowl, 2. Raw chicken and lettuce on the same cutting board, and 3. A patch of dirt on the stove</p> <p>Submit button at the bottom</p>
Technical Notes	

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No hover state on the three pictures, so that the answer isn't given away.

Feedback layers for each answer:

Salmon: That's Right! The salmon bowl is just sitting out on the counter, but no one's working on it. It's best to thaw and marinate meat **in the refrigerator**. "Continue" button.

Dirty patch: That's Right! Good eye! It looks like someone missed some dirt while they were cleaning. The chef will need to **make sure the station is clean and sanitized**. "Continue" button.

Cutting board: That's Right! The cutting board has meat and produce on it. That's a *huge* cross-contamination risk, and we need to **keep them separate**. "Continue" button.

Trigger: Jump to Next Slide ☐ When the User Clicks Submit Button

Slide 3.5 & 3.6: Re-Heating Temperatures (Information) & Don't Worry! (Animation)

Audio Narration	On-Screen Text, Graphics & Other Elements
Slide 3.5: No narration	<p>Slide 3.5: Blank orange background. Text: Once you've washed and prepared the food, it's time to actually cook it.</p> <p>There are certain internal temperatures that food needs to be cooked or heated to for safety.</p> <p>Take a moment to review this temperature list.</p> <p>Box with this list: Re-Heat Food To... Ground Meat: 160°F Beef, Pork, Veal, and Lamb: 145°F (with 3 minutes of rest time) Poultry: 165°F Leftovers (Pre-Cooked): 165°F</p>

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Slide 3.6: Wow! That was a lot of information. Don't worry if you don't remember each temperature. You can always post a chart in the kitchen to reference these temperatures as you cook.	Next button Slide 3.6: Ava in kitchen
Technical Notes	
Slide 3.5 Trigger: Jump to Next Slide ☐ When the User Clicks Next Button Slide 3.6 Trigger: Jump to Next Slide ☐ When Media Completes	

Scene 4: Food Safety Scenario

Slide 4.1: Review (Information)	
Audio Narration	On-Screen Text, Graphics & Other Elements
None	<p>We're almost there! Take a moment to review what we've covered today.</p> <p>Box with list that says:</p> <p>Safe Storage: Store food at safe temperatures, from beginning to end.</p> <p>Safe Transport: Move food in a safe and timely way, with proper equipment.</p> <p>Safe Handling: Make sure that you, the food, and the kitchen stay clean and uncontaminated.</p> <p>Next button</p>
Technical Notes	

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Trigger: Jump to Next Slide ☐ When the User Clicks Next Button

Slide 4.2: Scenario Introduction (Animation)

Audio Narration	On-Screen Text, Graphics & Other Elements
<p>Narration: Now it's time to practice what we've learned and demonstrate our food safety knowledge. Here's our scenario. Today's a big day on the Tacomazing food truck!</p> <p>A health inspector from the city is coming to visit and make sure that Tacomazing's truck passes a food safety inspection. You and your colleagues are ready to show her what you know and earn an A!</p>	<p>Ava in the park, next to the Tacomazing food truck (same as beginning)</p> <p>Box that says, "Impress the Health Inspector!"</p>
Technical Notes	
Trigger: Jump to Next Slide ☐ When Media Completes	

Slides 4.3 & 4.4: Introduction: Meet Graham! and "Nice to meet you!" (Introduce Branch Scenario)

Audio Narration	On-Screen Text, Graphics & Other Elements
No narration	<p>Slide 4.3: Same background- a park with Tacomazing food truck- but with a new character, a male chef.</p> <p>Box at the bottom says, "Let's go!"</p> <p>Next arrow (slightly different than the other buttons, to differentiate the scenario from the rest of the training)</p>

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	<p>Slide 4.4: Kitchen scene. There's a food inspector, Graham (the scenario character), and two other chefs.</p> <p>Graham is shaking hands with the health inspector. Speech bubbles:</p> <p>"Nice to meet you! I'm Ms. Alvarez, the city health inspector. I'm just here to observe today."</p> <p>"Nice to meet you, Ms. Alvarez! I'm Graham. Welcome!"</p> <p>Next arrow</p>
Technical Notes	
Trigger: Jump to Next Slide ☐ When the User Clicks Next Arrow	

Slides 4.5-4.9: Steps 1-5 (Branching Scenario)	
Audio Narration	On-Screen Text, Graphics & Other Elements
None	<p>Steps 1-5 walk the learner through the steps of food preparation. Each question has three choices and a corresponding layer with feedback for each.</p> <p>There's only one termination point in the scenario.</p> <p>Branching Scenario – link to task analysis & storyboard</p>
Technical Notes	
Branching Scenario covering food preparation and cross contamination	

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Each time the user clicks an answer, the feedback layer shows up with a “Next” arrow that takes them to the next question (except for the one termination point, which takes the user back to Step 1)

Slides 4.10: You Did It! (End of Branching Scenario)	
Audio Narration	On-Screen Text, Graphics & Other Elements
None	<p>Kitchen scene with the same people from the beginning, including Graham and the health inspector. This time, there are tacos on the table and people are celebrating.</p> <p>Box with text: You did it! You and your colleagues helped the Tacomazing Food Truck earn an A rating in the inspection. When we all do our part to practice food safety, we provide our customers and our staff with a healthy <i>and</i> delicious experience!</p> <p>Next arrow</p>
Technical Notes	
Trigger: Jump to Next Slide ➡ When the User Clicks Next Arrow	

Slides 4.11 & 4.12: Thank you! (Animation) & Exit (Information)	
Audio Narration	On-Screen Text, Graphics & Other Elements

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<p>Slide 4.11: Well done! Thank you for completing this training. We hope you learned something new and feel ready to hit the town in our Tacomazing food truck. Be on the lookout for a survey in your email inbox to share your feedback. Have a wonderful rest of your day!</p> <p>Slide 4.12: No narration (just information)</p>	<p>Slide 4.11: Same as first slide- Ava in the park, next to the food truck</p> <p>Slide 4.12: Same orange gradient as the introduction slide. Tacomazing Cantina magenta logo in the middle. Circle at the bottom that says: "Thanks again! You may now close this window."</p>
Technical Notes	
Slide 4.11 Trigger: Jump to Next Slide ☑ When Media Completes	