

### **Foodborne Illness Jigsaw**

Objective: Discuss causes, symptoms, and treatment of common foodborne illnesses.

**Directions:**

1. Appoint one student from your group as the leader.
2. Group Leader Assign a Learning Segment to each group member.  
(Learning Segments: 1. Food Contamination 2. Bacterial Illnesses 3. Other Foodborne Illnesses)
3. Each student needs to read over their segment at least twice and become familiar with it. There is no need for them to memorize it.
4. Forming "Expert Groups" Students who read the same learning segment will need to discuss the main points of their segment and to rehearse the presentations they will make to their jigsaw group.
5. Gather back into the original group and present her or his segment to the group.

### **Food Contamination - Expert Group Number 1**

1. What is food contamination?
2. How does food become contaminated?
3. What is HACCP? How is HACCP helpful in preventing food contamination?
4. What do federal laws ensure when relating to the food industry?
5. Why do we have health inspectors?
6. According to the Dietary Guidelines, what food is recommended to stay away from?
7. How would a person slow the growth of any bacteria?
8. How would a person kill the most harmful bacteria?
9. Why is it important to follow proper cooking instructions?

### **Bacterial Illnesses - Expert Group Number 2**

1. What Foodborne Illnesses are caused by bacteria?
2. What toxins cause foodborne illnesses?
3. What is the difference between toxins and bacteria?
4. Identify the groups of people that foodborne illness poses a greater risk to.
5. What is the time frame that symptoms of bacterial foodborne illness may appear?
6. What are the symptoms of botulism?
7. How should a person treat bacterial foodborne illness?

### **Other Foodborne Illnesses -Expert Group Number 3**

1. What other micro-organisms can cause foodborne illnesses?
2. What is a parasite?
3. How could a person contract toxoplasma?
4. What are protozoan?
5. How could you contract amebiasis and giardiasis?
6. How do you prevent norovirus?
7. What foods have natural toxins?
8. Why should you be knowledgeable about fruit, roots, and berries when picking them?