Nutrition Virtual Day 1/30/2019

Directions: Click the link to watch the video. After you have watched the video answer the questions below. Email to bclark@usc.k12.in.us when you are finished.

<https://www.youtube.com/watch?v=O1VBKA4czwQ>

1. What happens when a person ingests food that is handled unsafely?
2. How many known food borne diseases are there?
3. What types of Food Borne Illnesses are listed in the video?
4. How many people each year die from diarrheal diseases?
5. What are the 3 sources of food contamination?
6. What are the five categories of biological contamination?
7. What do the acronyms FAT and TOM stand for?
8. What is the food safety act of 2013?
9. What are the 5 keys to safer food?