

Food Safety

DVDs



Food Safety

Gr. 9+ Takes viewers on-site to where food is produced and sold and includes safety tips necessary for the storage and preparation. Covers: red meat, poultry, fruits, vegetables, dairy, eggs, fish and shellfish, and protecting at-risk populations. Viewers are able to navigate to and from any chapter, quiz, or section at any moment with the push of a button. Each section of this DVD includes helpful and

printable goals, objectives and quizzes, along with useful links to subject matter websites. Includes six printable resources and 13 web resources. 133 minutes. ©2003. Sh. wt. 0.31 lbs.

WA24168H DVD — \$234.00

Includes resources!



Food Safety: Would Your Kitchen Pass Inspection?

Gr. 7+ Learn more than just the basics of food and kitchen safety from this DVD. Answers questions about bacteria, temperature danger zones, the differences between spoilage and contamination, cross-contamination, food-borne illnesses, and cleanliness. An inspection test is included. 25 minutes. ©1999. Sh. wt. 0.31 lbs.

WA27221H DVD — \$115.00



NEW Food Safety and Hygiene

Gr. 6+ Learn the most important food safety and hygiene procedures. Topics include cleaning, food storage, avoiding cross contamination, and safe heating and cooling practices. Available in the U.S. only. 29 minutes. ©2014. Sh. wt. 0.31 lbs.

WA33987H DVD — \$124.95



Food Safety

Gr. 6+ What is the leading cause of food poisoning? E. Coli? Pesticides? Not even close. The leading cause of food-borne illness is consumer ignorance. Think of this DVD as preventive medicine. Experts estimate food-borne illness accounts for over 300,000 hospital admissions yearly. Most cases are mild, yet experts estimate over 5,000 die each year from food poisoning. Learn how to handle food safely and

prevent illness, how to keep dangerous bacteria from growing into a health hazard, how to take simple (but not always obvious) safeguards when preparing and storing food, how to protect against possible cross-contamination, what temperatures food should be cooked to in order to protect against food poisoning, and more. 25 minutes. ©2007. Sh. wt. 0.31 lbs.

WA26965H DVD — \$98.95



Old Foes, a New Threat

Gr. 7-12 Around 76 million cases of food-borne illness occur each year in the U.S., causing thousands of deaths and hundreds of thousands of hospitalizations. This program compares and contrasts campylobacter, salmonella, E. coli, Listeria monocytogenes, calicivirus, and Hepatitis A, which due to methods of processing, have become a renewed health threat. The program also examines some of the

many opportunities for food contamination that can occur on the trip from the farmyard to the kitchen table; identifies people most vulnerable; describes symptoms and treatments; and explains how to avoid catching these illnesses. Knowledge is the first line of defense against the foe of food borne illness. 20 minutes. ©2004. Sh. wt. 0.63 lbs.

WA25472H DVD — \$99.95



Understanding Food-borne Pathogens

Gr. 9+ This program, featuring audience interaction, examines many of the common pathogens responsible for food-borne illness including *E. coli*, *Salmonella*, *Listeria*, botulism, and many more. Characteristics of these organisms, symptoms of their related illness, as well as preventative measures that will help reduce the risk of becoming ill

are discussed. 40 minutes. ©1996. Sh. wt. 0.25 lbs.

WA27208H DVD — \$115.00



Safe and Sanitary Dishwashing

Gr. 7-12 Safety concerns in the kitchen make this a necessary program. Takes a look at dishwashers and includes information on loading, water temperature, cycles, types of supplies, and special cleaning problems. Also looks at washing dishes by hand including pre-treatment, water temperature, techniques, drying (which is better — rack or dish towel?), and more.

The only way to eliminate the spread of germs is through proper cleaning, and this program does an excellent job of providing information in a humorous and entertaining manner. 12 minutes. ©1999. Sh. wt. 0.31 lbs.

WA27280H DVD — \$89.95



Kitchen Safety Essentials

Gr. 7-12 The kitchen is a warm and welcoming place, but there are dangers. Viewers learn how to prevent so-called accidents by eliminating the hazard before it causes damage. Covers how to handle knives safely, how to protect self and family from potential burns and scalds, how to prevent E. coli contamination from hamburger and salmonella from chicken, how to prevent electrical shocks, and how

to childproof a kitchen. 17 minutes. ©2006. Sh. wt. 0.31 lbs.

WA26178H DVD — \$79.95

See page 59 for more "Just the Facts" DVDs.



Just the Facts: Food Safety

Gr. 6+ Discover the steps to keeping food safe from foodborne illness by joining a chef in the kitchen along with a microbiologist to learn what you need to know for clean and safe food storage and preparation. Topics include common foodborne illnesses, proper hand washing, preventing cross-contamination, time and temperature danger zone, and keeping the kitchen clean. 21 minutes. ©2015. Sh. wt. 0.38 lbs.

WA26227H DVD — \$49.95