



Wh... Questions

1.	Who...?	<hr/> <hr/>
2.	What...?	<hr/> <hr/>
3.	When...?	<hr/> <hr/>
4.	Where...?	<hr/> <hr/>
5.	Why...?	<hr/> <hr/>
6.	How ...?	<hr/> <hr/>

Lecture Materials: Food Poisoning Facts

Paragraph #1:

Most of the food you eat is safe, but many people every year do get sick from eating spoiled food. You can get sick from food prepared at home, at restaurants and at other places where you eat. When you get sick from food, doctors often call this 'food poisoning'. Every year, in the United States, more than 76 million people get 'food poisoning' and more than 5,000 people die every year from food poisoning.

Paragraph #2:

Food poisoning is usually caused by bacteria, but can also be caused by viruses, parasites and other toxins. You might get a little sick and be all right the next day, or you could have a very serious problem and you may need to go to the doctor or hospital. Food poisoning can be especially dangerous for babies and children, older people, pregnant women and people who are already sick.

Paragraph #3:

How do you know if some food made you sick? Sometimes, it is hard to know if you are sick from food or if you have some other problem, like the flu. If a lot of people in your family are sick at the same time and you all ate the same food, this might be food poisoning. Here is what might happen if you or someone in your family has food poisoning:

- stomachache and cramping
- diarrhea or bloody diarrhea
- fever
- vomiting (throwing up)
- very tired or weak
- difficulty breathing

Paragraph #4:

When should you call the doctor? You should call the doctor if:

- someone feels really sick
- someone can't stop vomiting
- the diarrhea won't stop or is bloody
- someone is sick for more than 24 hours

If these things happen to a young baby, a child, pregnant woman or older person, call your doctor right away. If you are worried at all, call your doctor or get medical help.

Questions

Worksheet #1

Group # _____ Group members: _____

Directions:

1. Sit with your group and choose a recorder (someone to write).
2. Your teacher will read a paragraph from the lecture.
3. After you listen, work with your group to write 2 questions for each paragraph, using the question words on this page.
4. Have a reporter from your group read your questions in class.

Paragraph	Question Word	Group Question
1	How...	
1	Where...	
2	What...	
2	Who...	
3	How...	
3	What...	
4	When...	
4	Why...	

SCORE: _____

Guest Speaker Questions

Worksheet #2

Group Names: _____

Recorder: _____ Reporter: _____

	QUESTIONS	ANSWERS
WHAT...	1. _____ 2. _____	_____ _____
WHERE...	1. _____ 2. _____	_____ _____
WHEN...	1. _____ 2. _____	_____ _____
WHO...	1. _____ 2. _____	_____ _____
WHY...	1. _____ 2. _____	_____ _____
HOW...	1. _____ 2. _____	_____ _____

Name: _____ Date: _____

1. What was the topic of the lecture today? _____

2. What was the speaker's name? _____

3. What organization was the speaker from? _____

4. Write 5 'wh' questions from the lecture (worth 1 point each)

- _____
- _____
- _____
- _____
- _____

5. Write 3 new things you learned today: (worth 1 point each)

- _____
- _____
- _____

6. What is another lecture you would like to have in class? (1 point)

TOTAL POINTS: 12

PASSING SCORE: 9

YOUR SCORE = _____

Quiz Part 2

Name: _____ Date: _____

Check TRUE or FALSE If False, make the statement true.

		TRUE	FALSE
1.	You should wash your hands for at least 5 seconds before and after you eat or cook.		
2.	You should wash fruits and vegetables before eating.		
3.	If you put food in the refrigerator it stops bacteria (germs) from growing.		
4.	The safest way to check the temperature of foods is to use a thermometer.		
5.	After you go shopping, you can safely leave meat or chicken in the car for up to 6 hours.		
6.	The most important reason to cook your food is to make it taste good.		
7.	Meat and poultry are done when the juices are clear.		
8.	It is safe to use leftover foods within 3-4 days, if they have been in the refrigerator.		
9.	It is OK to eat raw eggs.		
10.	It is safe to thaw food on the counter.		

TOTAL POINTS: 16

PASSING SCORE: 12

YOUR SCORE = _____

Quiz Part 2

Name: _____ Date: _____

Check TRUE or FALSE If False, make the statement true.

		TRUE	FALSE
1.	You should wash your hands for at least 5 seconds before and after you eat or cook.		X :You should Wash your hands for at least 20 seconds
2.	You should wash fruits and vegetables before eating.	X	
3.	If you put food in the refrigerator it stops bacteria (germs) from growing.		X : It slows bacterial growth, but can't stop it completely. Food can still spoil in the refrigerator.
4.	The safest way to check the temperature of foods is to use a thermometer.	X	
5.	After you go shopping, you can safely leave meat or chicken in the car for up to 6 hours.		X: You should not leave meat or chicken in the car for more than 2 hours .
6.	The most important reason to cook your food is to make it taste good.		X: You cook food to help kill bacteria and prevent food borne illness
7.	Meat and poultry are done when the juices are clear.	X	
8.	It is safe to use leftover foods Within 3-4 days, if they have been in the refrigerator.	X	
9.	It is OK to eat raw eggs.		X: Raw eggs can make you sick.
10.	It is safe to thaw food on the counter.		X: Always thaw food in the refrigerator

TOTAL POINTS: 16

PASSING SCORE: 12

YOUR SCORE = _____

My Goal: Over the next 3 days, I will make one change in my behavior.

Directions, Part 1:

1. Think about what you learned from the Guest Speaker.
2. Answer the questions and talk to a partner.
3. Next week, complete the Report and talk to a partner.

Question:		Answer:
1.	What did you already know about the topic?	
2.	What is something new that you learned from the Guest Speaker?	
3.	What is <u>one change</u> you plan to make after listening to the Guest Speaker?	
4.	What more would you like to know about this topic?	
5.	What other topics would you like to hear about in the future?	

My report:		Date:
1.	I changed my behavior.	1 2 3 4 5 No Some Yes
2.	Why or why not?	
3.	What are some other changes you would like to make in the future?	