

IMPACT



School of Family and Consumer Sciences, PO Box 443183, Moscow, ID 83844-3183; 208-885-6972; Fax: 208-885-5751

Ready, Set, Food Safe: Reaching Teens Through a Food Safety Education Partnership

The Situation

Over 70% of teens work in food service as their first job. High school students comprise a major portion of the work force in the fast food industry. In addition, many Idaho high schools have vocational food service programs, including in-school cafes or bakeries. However, a specific food safety educational program for high school students covering food service and Idaho regulations did not exist.

Our Response

University of Idaho Extension teamed with high school teachers to prepare *Ready, Set, Food Safe (RSFS)*, a nine lesson curriculum. The curriculum includes PowerPoint slides for each lesson, 26 accompanying activities, student fill-in notes, and an exam. A kit of support materials was prepared for 50 of the curricula.



The curriculum is based on the Idaho *UNICODE* (Rules Governing Food Safety and Sanitation Standards for Food Establishments) and was approved by the state Food Protection Program manager. When students pass the exam, they receive an Idaho food safety and sanitation certificate, which meets *UNICODE* requirements.

A choice of evaluation activities (pre-post tests, student narratives, teacher narratives, class photos) are offered for measuring knowledge gain, attitude change and behavior change. Educators who teach *RSFS* are urged to select one evaluation activity in each category.

Program Outcomes

During the 2002-03 school year, *Ready, Set, Food Safe* was taught by 23 Idaho high school teachers or teacher-extension educator teams to 727 students, sometimes 2 to 3 times during the year. Five hundred and six high students received an Idaho food safety and sanitation certificate. The curriculum continues to be taught in 2003-04; as of mid-October 2003, ten FCS classes have received *RSFS* training.



Some of the comments received about *RSFS* from teachers and students include:

- Thank you for a wonderful food safety course. The students are so excited to receive their food handler safety cards. *Marsh Valley HS Teacher.*

The one lesson that I heard the most on was the handwashing exercise. It wasn't only the fact the students were impressed, it was that I heard from several parents on what an impact it had. *Deary HS Teacher.*

- I will consistently wash my hands after handling different foods. *Lakeland HS Student.*
- I will make sure I handle the safest foods first and the most dangerous last. *Jerome HS Student.*

For More Information

Sandra McCurdy, Extension Food Safety Specialist
School of Family and Consumer Sciences
PO Box 443183
Moscow, ID 83844-3183
Phone: 208-885-6972
Fax: 208-885-5751
smccurdy@uidaho.edu

Joan Parr, FCS Extension Educator
Cassia County Extension
1013 West 16th Street
Burley, ID 83318-2189
Phone: 208-78-9461
Fax: 208-878-7862
jparr@uidaho.edu

Joey Peutz, FCS Extension Educator
Canyon County Extension
501 Main Street
Caldwell, ID 83605
Phone: 208-459-6003
Fax: 208-454-6349
joeyp@uidaho.ed