Pizza and Pathogens
Lesson 5

Required Materials
• Lesson 5 PowerPoint or something with 1930s grocery store graphics

Preparation
• Request necessary equipment for PowerPoint presentation
• Write on the board: 1930, THEN vs. 2012, NOW
• Optional: Create a 1930s storefront in the classroom with photos, props, etc.

Introduction
Set up the time comparison activity by showing and telling the class about a 1930s grocery store, and other facts about that decade. Describe the differences that might be for people trying to prepare a meal. Point out that it was the Great Depression, so people were mostly poor and counted on their own gardens to eat. They did have grocery stores for things like butter and flour and other items.

Go through the PowerPoint slides or point to photos in the room as you explain these details.

Tell them they wouldn’t have any appliances, maybe a refrigerator, and a stove, but no microwave. And they would have to do most everything by hand.

Writing Activity
Then, have them write a narrative describing getting, preparing and sharing a meal for their family in 1930. Allow plenty of time for them to be creative on this.

Discussion
When the students are done ask them how is it different from today.

Next, ask them if they included these things in their story or if they do any of them at home (write on the board):
• Wash your hands with soap and water before preparing food.
• Wash produce and cutting boards often.
• Use a food thermometer to cook meat and poultry to proper temperatures.
• Wash hands, utensils, and cutting boards after they have been in contact with raw meat or poultry and before they touch another food.
• Refrigerate food within 2 hours of serving.

Tell the students to write down the things they don’t do, and show them to their parents as a reminder of food safety at home.

If you want to be awesome, end this class with a pizza party!

Pizza and Pathogens teacher’s resources can be found at AUDFS.eng.auburn.edu.
Resources sponsored by Auburn University’s Center for Detection and Food Safety in Auburn, Ala.