Unit 5 Assignment Introduction Script

We know how important it is to keep food safe throughout the flow of food and that there are critical steps from farm to fork, so to speak. Now, it is your turn to communicate that message with a public audience. Please keep in mind to use simple, non-technical language. We cannot presume the public has any food service, food safety or scientific background.

This unit, you are invited to step into the role of a nutritionist. You have the opportunity to create a handout that walks a particular food product through the flow of food. The handout can be a flyer, brochure or multipage pamphlet. It’s important that it communicates your valuable message, so you can choose the best format for that.

Keep the information practical and easily applicable in a home setting. You are expected to cover each critical area for your assigned food. If you are assigned the topic of fresh fruit or vegetable, then please pick one type of fruit or vegetable whichever you were assigned. It may be helpful if you choose a food that typically goes thru the flow. For example an apple commonly goes through all of the steps from farm to fork, as it is in baked goods whereas watermelon is not commonly heated, cooled, reheated and served. You are free to choose a food that doesn’t typically go through the flow of food, but you are still required to address each critical step.

Teaching members of the community to keep food safe is valuable to the health and well-being of its members. We hope you find this assignment empowering, educational and fun. Please read the instructions carefully and ask your instructor if you have any questions.