

4-H and Foods: Focusing on Food Safety

4-H Food Safety Public Presentations

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Purpose:

Safe food handling practices are an important component of learning about foods. Young people participating in 4-H will benefit from exposure to food safety information, as it is a farm-to-table issue that directly integrates with several 4-H project areas. Furthermore, promoting the adoption of safe food handling practices early in life will promote the life-long use of these practices. Enhancing communication about safe food handling practices through the 4-H and Foods: Focusing on Food Safety program will increase awareness among 4-H participants, leaders, parents and fair attendees.

Event Description:

The 4-H and Foods: Focusing on Food Safety program will be held as a competitive speaking event (illustrated project talk or demonstration) initially for seniors in 4-H. Interested participants will enroll for the event in a manner similar to enrollment for other commodity-sponsored public speaking competitions associated with the State Fair in Puyallup, WA. Participants will be evaluated on efforts to increase food safety awareness, so documentation of presentation delivery at the county and regional level is included as a portion of evaluation. Ideally, a participant will present the same general information throughout the year at different events, rather than switch topics completely from event to event. By performing the talk several times, it is anticipated that participants will improve and refine the presentation throughout the year to create the highest quality “finished product” for the competition at the State fair.

The WSU food safety website (<http://foodsafety.wsu.edu/>) will have a link for the 4-H and Foods: Focusing on Food Safety program and suggested websites for information on food safety. Presentations should focus on food safety and safe food handling practices. Examples of topics include:

- overview of a specific step of good food handling (clean, chill, separate, cook)
- proper cooking temperatures for meat, poultry and seafood products
- proper cleaning and sanitizing during food preparation
- avoiding cross-contamination during food preparation
- overview of a specific foodborne pathogen (associated foods, elimination methods, etc)
- food safety issues associated with a specific food product (eggs, fresh meat, sliced melon)

Evaluation and Awards:

Participants will be evaluated based on the quality and accuracy of their presentation as well as documentation and delivery of their talk throughout the year. Presentations at the State Fair will be evaluated using Public Presentation Evaluation C0430 (Attached). Speakers will also be evaluated on delivery of the talk throughout the 4-H year (See attached evaluation form). Each presentation throughout the year will receive 10 points toward the participant’s final score. Final score will be calculated using 75% of the speaker’s score at the State Fair and 25% based on prior presentation delivery throughout the 4-H year. Awards will be provided for the top three presenters (\$100, \$75, and \$50, respectively) and honorable mention certificates will be awarded for participation in the program.

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Record sheet for evaluation for presentation delivery throughout the 4-H year.

Date	Name of Presenter	Title of Presentation	Type of Event (club meeting, county 4-H days, etc)	Number of individuals attending presentation	Signature of evaluator or club leader

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Selected Resources

- The WSU food safety website (<http://foodsafety.wsu.edu/>) can be used as a resource to get ideas for presentations and a portion of the website will be developed to provide guidance to those interested in participating.
- The Fight BAC website <http://www.fightbac.org/>,
- Be Food Safe website http://www.fsis.usda.gov/Be%5FFoodSafe/BFS_for_Consumers/index.asp
- USDA “Is it *done* yet” website http://www.fsis.usda.gov/is_it_done_yet.
- USDA Thermy website http://www.fsis.usda.gov/Food_Safety_Education/Thermy/index.asp
- USDA fact sheets http://www.fsis.usda.gov/Fact_Sheets/index.asp

Resources for 4-H Foods Leaders

- USDA Food Safety Information for kids and teens http://www.fsis.usda.gov/Food_Safety_Education/For_Kids_&_Teens/index.asp
- Gateway to Government Food Safety Information for Kids, Teens & Educators <http://www.foodsafety.gov/~fsg/fsgkids.html>