

# Food Safety is Important

**Target Audience:** Foodservice Employees who work in restaurants, hotels, caterers, cafeterias, and other foodservice operations

## Learning Objectives:

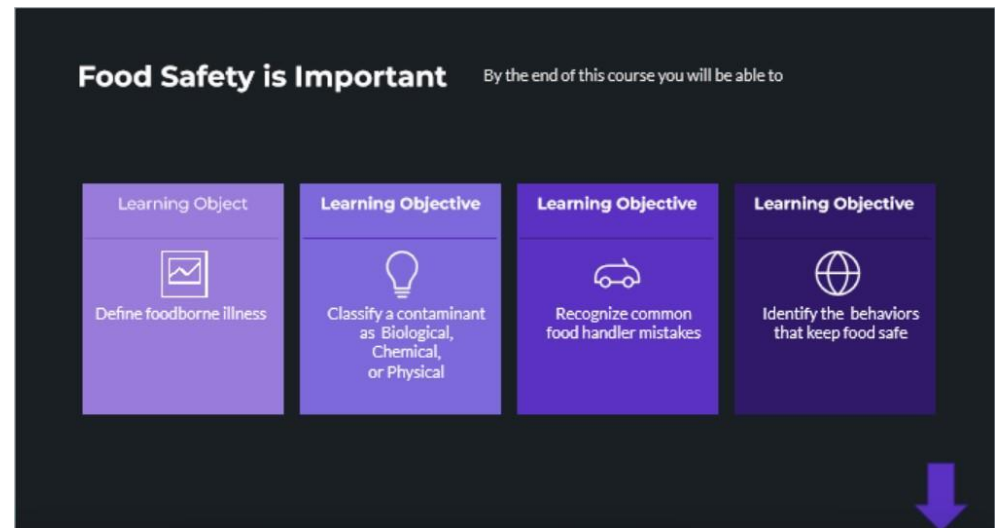
1. Define foodborne illness
2. Classify contaminants as biological, chemical, and physical
3. Recognize common food handler mistakes
4. Identify behaviors that keep food safe

**Seat Time: 15 minutes**

## Outline:

- Welcome Slide
- Navigation
- Learning Objectives
- Introduction "How Foodborne Illnesses occur"
  - Definitions
    - foodborne illness
    - 3 types of contaminants:
      - Biological, Chemical, Physical
- Knowledge check
- Common Food Handler Mistakes
  - Poor Cleaning and Sanitizing
  - Poor Personal Hygiene
  - Cross-Contamination
  - Time and Temperature Abuse
- Knowledge check
- Your role: Behaviors that keep food safe

## Background, Titles, Subtitles



- Cleaning and Sanitizing surfaces correctly
- Practicing Good Personal Hygiene
- Controlling time and temperature of food
- Preventing cross contamination
- Knowledge check
- Summary
- Quiz
- Quiz Results
- Congratulations

**Directions to Reviewer:** Please focus on the accuracy and completeness of the content. The Text-to-Speech will be replaced with Voiceover in a later iteration. Changes to the script can be made at that time.

**Directions to Developer:**

- Slide Dimensions are 16:9 ratio with slide size (960 x 540)
- All slides and layers use the vitality color palette
- Use Classic Player in Storyline.
- Use vitality color scheme for shapes throughout (see Color Palette below, and sample slide above); white font on purple and black background / black font on purple background
- Text in [brackets] should not appear on the slide or be recorded in voiceover (VO)
- Seekbar visible and controllable for learner on all slides and layers; Menu is “free” in the Player properties.
- Slide numbers with letters (ex. 1.8a) indicate layers for corresponding slide number
- Any time photos or assets are mentioned below, please Storyline library as a resource
- Food related images sourced from the Storyline library should depict commercial kitchens in restaurants and not home cooking

**Module Resources/References:** A Job Aid will be provided later

**Color Palet** 

**Border, titles, and backgrounds:** All slides have a black background unless otherwise noted. Text can be in white on purple or purple on black or white on black. Titles, Subtitles, and content sit on top shades of purple from the color palette above.

**Font:** Text is in Montserrat (headings) and Lato (body).

Slide [1.1]/ Menu Title: [Welcome]			Objective: [1,2,3,4]
Visual / Display:	Slide Text:	Narration / Voiceover:	Animation / Interaction:
Image of food on a table takes up the entire slide as a background. Text is in Montserrat (headings) and Lato (body) Flush Left. Title and subtitle sit on a Purple rectangle with 50% transparency.	Welcome to the Food Handler Course Food Safety is Important This the first in a series of five courses that will prepare you to handle food safely and prevent foodborne illnesses.	Welcome to the Food Safety eLearning course. In this course you will learn how food becomes unsafe and what you can do to avoid a foodborne illness outbreak. If you are familiar with the course navigation player, click the start button to begin. If you would like some guidance navigating the course, click the navigation button. When you're ready let's get started.	Custom start course and navigation buttons Zoom on each button timed with audio. Start button jumps to slide 1.3 and Navigation button jumps to slide 1.2
<b>Notes:</b>			

Slide [1.2]/ Menu Title: [Navigation]			Objective: [1,2,3,4]
Visual / Display:	Slide Text:	Narration / Voiceover:	Animation / Interaction:
Black background, Purple opaque rectangle, Image of person in chef jacket	Navigation Use these options to navigate the course	Let's take a moment to review the course player so you feel comfortable navigating through the course. If you know your way around, you may proceed to the next slide. If you'd like to go backward or forward in the course, click the previous or next buttons. Accessibility options are located here. To adjust the volume, click the volume icon. Click the replay button to see the entire slide again or adjust the seek bar at any time to review a portion of the slide. You can also pause the player. Click the same button again to resume play. Revisit a	Labels for player button with lines pointing to the corresponding button will fade in times with the audio. Next button will jump to slide 1.3

		slide by using the menu on the left. Click the next button now to begin the course.	
<b>Notes:</b>			

Slide [1.3]/ Menu Title: <i>[Objectives]</i>			Objective: [1,2,3,4]
Visual / Display:	Slide Text:	Narration / Voiceover:	Animation / Interaction:
Same black background as navigation slide. Rectangles with each of the learning objectives in progressive shapes of purple	<p>Food Safety is important</p> <p>By the end of this course, you will be able to</p> <p>Learning objective Define what a foodborne illness is</p> <p>Learning objective Classify a hazard as biological, chemical, physical</p> <p>Learning objective Recognize the four ways that food becomes unsafe</p> <p>Learning objective Identify the four common behaviors that prevent foodborne illnesses</p>	<p>By the end of this course, you will be able to</p> <p>Define what a foodborne illness is, Classify a hazard as Biological, Chemical, or Physical, Recognize the four ways that food becomes unsafe Identify the four common behaviors that prevent foodborne illnesses</p> <p>Click on the next button to learn more.</p>	<p>Next button is disabled.</p> <p>Next button appears when audio completes.</p> <p>When audio end purple arrow points to next button</p> <p>Next button jumps to slide 1.4</p> <p>Rectangles fade in timed with audio</p>
<b>Notes:</b>			

Slide [1.4]/ Menu Title: <i>[How Foodborne Illnesses Occur]</i>			Objective: [1,3]
Visual / Display:	Slide Text:	Narration / Voiceover:	Animation / Interaction:

<p>Background Image of restaurant kitchen</p> <p>Transparent Purple rectangle takes up top third of the slide</p> <p>Title and subtitle are flush left and onto of purple rectangle</p> <p>Body texts sit on top of an opaque purple rectangle</p>	<p>How Foodborne Illnesses Occur</p> <p>People are the number one cause of foodborne illness outbreaks</p> <p>Unsafe Food is usually the result of contamination, which is the presence of harmful substances in food. To prevent foodborne illnesses, you must recognize the contaminants that can make food unsafe. These can come from pathogens, chemicals, or physical objects. They might also come from certain unsafe practices in your operation.</p>	<p>Unsafe Food is usually the result of contamination, which is the presence of harmful substances in food. To prevent foodborne illnesses, you must recognize the contaminants that can make food unsafe. These can come from pathogens, chemicals, or physical objects. They might also come from certain unsafe practices in your operation.</p>	<p>Text fades in timed with audio</p> <p>Next button is hidden</p> <p>Slide auto advances to 1.5</p>
<p><b>Notes:</b></p>			

Slide [1.5]/ Menu Title: <i>[Definitions]</i>			Objective: [1]
Visual / Display:	Slide Text:	Narration / Voiceover:	Animation / Interaction:
<p>Left half of slide is an image of a cutting board and food. A transparent purple rectangle sits toward the top of the Image for Title Text.</p>	<p>Let's review some important definitions that you'll need to understand.</p> <p>What is a foodborne illness? A Foodborne</p>	<p>Let's review some important definitions that you'll need to understand.</p> <p>What is a foodborne illness? A Foodborne illness is any sickness that is caused by the consumption of</p>	<p>Next button is hidden</p> <p>Slide auto advances to slide 1.6 when audio completes</p> <p>Text fades in with audio</p>

Right half of slide has a black background with body text	Illness is any sickness that is caused by the consumption of foods or beverages that are contaminated. What are the 3 Types of contaminants that make food unsafe? Biological, Physical, Chemical	foods or beverages that are contaminated. What are the 3 Types of contaminants that make food unsafe? Biological, Physical, Chemical	
<b>Notes:</b>			

Slide [1.6]/ Menu Title: <i>[Contaminants are divided into 3 categories]</i>			Objective: [2]
Visual / Display:	Slide Text:	Narration / Voiceover:	Animation / Interaction:
Black background, Title, and subtitle at top of slide flush left, purple rectangle with image labels in, 1 image for each of the 3 categories with corresponding label above Two thirds of slide is empty	Contaminants are divided into 3 categories. Click on each picture to learn more. Biological Chemical Physical	Contaminants are divided into 3 categories Click on each picture to learn more.	This is the landing slide for a branching scenario. Next button is disabled until all 3 categories have been visited. Biological image jumps to 1.7 Chemical image jumps to 1.8 Physical image jumps to 1.9 Next button jumps to slide 1.10
<b>Notes:</b>			

Slide [1.7]/ Menu Title: <i>[Biological]</i>			Objective: [2]
Visual / Display:	Slide Text:	Narration / Voiceover:	Animation / Interaction:
Black background, purple rectangle toward the top for Title and Buttons	Biological Contaminants What are they?	Click on each tab to learn more about biological contaminants	Title and Buttons fly in from the left

<p>Small Biological image for the landing slide is in the bottom right corner. Rectangle with rounded edges in course colors for directions on right side above image</p>	<p>What are some examples? Click on each button to learn more</p>		<p>Next button is disabled until both buttons are viewed Directions and image fade in Learner can click on buttons in any order Buttons have view states Next button jumps to slide 1.6</p>
<p><b>Notes:</b></p>			

Slide [1.7a]/ Menu Title: <i>[What are they]</i>			Objective: [2]
Visual / Display:	Slide Text:	Narration / Voiceover:	Animation / Interaction:
<p>Same as base layer except Examples button is not visible Purple rectangle with rounded edges for body text Directions and Biology image from the base layer are still visible</p>	<p>Biological Contaminants What are they? Click on each tab to learn more Biological hazards are tiny forms of life that one can't always see, taste, or smell. This includes bacteria, viruses, parasites, and fungi. Some of these cause illnesses. These are called pathogens</p>	<p>Biological contaminants are tiny forms of life that one can't always see, taste, or smell. This includes bacteria, viruses, parasites, and fungi. Some of these cause illnesses. These are called pathogens.</p>	<p>Text fades in with audio Rectangle for body text flies in from the bottom "What are some examples" button reappears when the audio ends Body Text is timed with audio Next button is disabled</p>
<p><b>Notes:</b></p>			

Slide [1.7b]/ Menu Title: <i>[Examples]</i>			Objective: [2]
Visual / Display:	Slide Text:	Narration / Voiceover:	Animation / Interaction:
Same as other layer except “what are they” button is not visible	<p>Biological Contaminants</p> <p>What are some examples</p> <p>Click on each tab to learn more</p> <p>Biological pathogens are the greatest threat to food safety. They include certain viruses, parasites, fungi, and bacteria, as shown at left.</p> <p>Some plants, mushrooms, and seafood that carry harmful toxins (poisons) are also included in this group.</p>	<p>Biological pathogens are the greatest threat to food safety.</p> <p>They include certain viruses, parasites, fungi, and bacteria, as shown at left.</p> <p>Some plants, mushrooms, and seafood that carry harmful toxins (poisons) are also included in this group.</p>	<p>Examples button flies in from the left.</p> <p>Body text fades in with audio</p> <p>Purple rectangle flies in from the bottom (same as other layer)</p> <p>Next button is disabled</p>
<b>Notes:</b>			

Slide [1.8]/ Menu Title: <i>[Chemical]</i>			Objective: [2]
Visual / Display:	Slide Text:	Narration / Voiceover:	Animation / Interaction:
<p>Same as landing slide</p> <p>Smaller chemical image from landing slide is in bottom right corner</p> <p>Directions are above image</p>	<p>Chemical Contaminants</p> <p>What are they?</p> <p>What are some examples?</p>	<p>Chemicals in your operation can contaminate food if they are used incorrectly.</p> <p>If you spray cleaning chemicals near food, it may contaminate the food.</p>	<p>Next button is disabled until both buttons are visited.</p> <p>Buttons fly in from the left</p> <p>Directions fade in</p> <p>Buttons are viewed states</p>



Title and buttons toward the top Two thirds of slide is empty leaving room for text			
<b>Notes:</b>			

Slide [1.8a]/ Menu Title: <i>[What are they]</i>			Objective: [2]
Visual / Display:	Slide Text:	Narration / Voiceover:	Animation / Interaction:
Examples button is not visible Chemical image and directions are visible from base layer	Chemical contaminants What are they	Chemicals in your operation can contaminate food if they are used incorrectly. If you spray cleaning chemicals near food, it may contaminate the food.	Body text fades in timed with audio Next button is disabled Purple rectangle for body text flies in from the bottom
<b>Notes:</b>			

Slide [1.8b]/ Menu Title: <i>[Examples]</i>			Objective: [#2]
Visual / Display:	Slide Text:	Narration / Voiceover:	Animation / Interaction:
What are they button is not visible Chemical image and directions are visible from base layer	Chemical contaminants What are some examples?	Chemical contaminants can include cleaners, sanitizers, and polishes.	Body text fades in timed with audio Next button is disabled Purple rectangle for body text flies in from the bottom
<b>Notes:</b>			

Slide [1.9]/ Menu Title: <i>[Physical]</i>			Objective: [2]
Visual / Display:	Slide Text:	Narration / Voiceover:	Animation / Interaction:
Same as base layer	Physical contaminants What are they?	Click on each tab to learn more about physical contaminants	Buttons fly in from the left Directions fade in

Smaller physical image in bottom right. Directions above image. Title and buttons toward the top.	What are some examples? Click on each tab to learn more		Next button is disabled until both buttons are viewed Next button jumps to slide 1.6 Learner can click on buttons in any order Buttons have viewed states
<b>Notes:</b>			

Slide [1.9a]/ Menu Title: <i>[What are they]</i>			Objective: [2]
Visual / Display:	Slide Text:	Narration / Voiceover:	Animation / Interaction:
Same as base layer except Examples button is not visible	[Same Titles and buttons as base layer]	Physical contaminants are foreign objects that can get into food.	Body text flies in from the bottom
<b>Notes:</b>			

Slide [1.9b]/ Menu Title: <i>[Examples]</i>			Objective: [2]
Visual / Display:	Slide Text:	Narration / Voiceover:	Animation / Interaction:
Same as base layer except what are they button is not visible	Physical contaminants include bones, fruit pits, metal shavings, staples, dirt, glass, bandages, and jewelry. Naturally occurring objects such as fish bones in fillets are another example.	Physical contaminants include bones, fruit pits, metal shavings, staples, dirt, glass, bandages, and jewelry. Naturally occurring objects such as fish bones in fillets are another example.	Body text flies in from the bottom
<b>Notes:</b>			

Slide [1.10]/ Menu Title: [Knowledge Check]			Objective: [2]
Visual / Display:	Slide Text:	Narration / Voiceover:	Animation / Interaction:
<p>Black background            Rectangle for title toward the top            Directions centered under title            Icons of ovens labeled for drop targets</p>	<p>Knowledge Check            Drag each example to the correct category it belongs to            Biological            Chemical            Physical            [Biological: Viruses, Bacteria            Chemical: Sanitizers, Cleaners            Physical: Fish Bones, Glass]</p>	<p>Drag each example to the correct category</p>	<p>This a drag and drop interaction with 2 attempts            Icons of ovens are the drop target. Answers float in from the bottom</p>
<b>Notes:</b>			

Slide [1.10a]/ Menu Title: [Correct]			Objective: [2]
Visual / Display:	Slide Text:	Narration / Voiceover:	Animation / Interaction:
<p>White background            Same image of person in chef jacket from earlier slide inside purple rectangle covers up the default text</p>	<p>Great job! You've got the idea.</p>	<p>Great job! You've got the idea! Click on the continue button to learn about your role in keeping food safe.</p>	<p>Image fades in            Custom continue button            Jumps to 1.12</p>
<b>Notes:</b>			

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Slide [1.10b]/ Menu Title: <i>[Incorrect]</i>			Objective: [2]
Visual / Display:	Slide Text:	Narration / Voiceover:	Animation / Interaction:
Image of correct answers centered Directions at the top Custom Review Button	It looks like you could still use some practice.	It looks like you could still use some practice. The correct answers are shown here. Click on the Review button to see more examples of Biological, Chemical, and Physical contaminants	Image of correct answers covers up default text Custom Review button jumps to slide 1.11
<b>Notes:</b>			

Slide [10.c]/ Menu Title: <i>[Try Again]</i>			Objective: [2]
Visual / Display:	Slide Text:	Narration / Voiceover:	Animation / Interaction:
Same as correct layer	You're starting to get it	You're starting to get it. Click the try again button to see if you can sort the contaminants correctly.	Image fades in Custom Try again button
<b>Notes:</b>			

Slide [1.11]/ Menu Title: <i>[Review]</i>			Objective: [2]
Visual / Display:	Slide Text:	Narration / Voiceover:	Animation / Interaction:
Black background, purple rectangle for title and subtitle 3 rectangles, one each for biological, chemical, physical	Review Select each card to review personal information Biological	Click on each box to review each category of contaminants. Click the next button when you are finished.	Next button is hidden until are rectangles are visible Biological, chemical, physical have visible states that reveal descriptions Next button jumps to 1.12

	Viruses, parasites, fungi, and bacteria Chemical Cleaners, sanitizers, polishes Physical Foreign objects like metal shavings, staples, bandages, glass, dirt, bag ties		
<b>Notes:</b>			

Slide [1.12]/ Menu Title: <i>[Title Slide]</i>			Objective: [3,4]
Visual / Display:	Slide Text:	Narration / Voiceover:	Animation / Interaction:
Background image of a restaurant kitchen fills the slide 50% transparent purple rectangle behind title and subtitle takes up top third of slide	Your Role in Keeping Food Safe	If food handlers do not handle food correctly, it can become unsafe. Now you will learn the most common food-handling mistakes or risk factors that can cause a foodborne illness.	Next button is hidden Slide auto advances to 1.13 when audio ends
<b>Notes:</b>			

Slide [1.13]/ Menu Title: <i>[Common Food Handler Mistakes]</i>			Objective: [3]
Visual / Display:	Slide Text:	Narration / Voiceover:	Animation / Interaction:
Top third of slide the same kitchen image cropped Title is on a transparent rectangle Below image is four rectangles using the same progressive shade as learning objectives	Common Food Handler Mistakes Poor Cleaning and Sanitizing Poor Personal Hygiene Cross-Contamination	Now let's learn the most common mistakes food handler's make. They are poor cleaning and sanitizing, poor personal hygiene, cross-contamination, and time and temperature abuse.	Next button is disabled until all buttons are visited Next button jumps to 1.14 There are 4 rectangular buttons. 4 Layers: one layer for each button. When the learner

	Time and Temperature Abuse	Click on each tab to learn more.	clicks on the button a layer appears with more detail about that mistake. Rectangles fade in time with audio Learner can click on buttons in any order Buttons have a visited state
<b>Notes:</b>			

Slide [1.13a]/ Menu Title: <i>[Poor Cleaning and Sanitizing]</i>			Objective: [3]
Visual / Display:	Slide Text:	Narration / Voiceover:	Animation / Interaction:
Background and title from base layer is visible Only the poor cleaning and sanitizing button is visible Cleaning image	Pathogens transfer from incorrectly cleaned surfaces to food. This is poor cleaning and sanitizing. Anything that touches food must be cleaned and sanitized. You'll learn more about the difference between cleaning and sanitizing in a future course.	Pathogens transfer from incorrectly cleaned surfaces to food. This is poor cleaning and sanitizing. Anything that touches food must be cleaned and sanitized. You'll learn more about the difference between cleaning and sanitizing in a future course.	Text and cleaning image fly in from the left timed with the audio
<b>Notes:</b>			

Slide [1.13b]/ Menu Title: <i>[Poor Personal Hygiene]</i>			Objective: [3]
Visual / Display:	Slide Text:	Narration / Voiceover:	Animation / Interaction:

<p>Background and image from base layer are visible Only the personal hygiene button is visible</p>	<p>Title Same as base layer Pathogens can be transferred from your body to food. This is poor personal Hygiene. Thorough and frequent hand washing prevents pathogens from transferring from people to food.</p>	<p>Pathogens can be transferred from your body to food. This is poor personal Hygiene. Thorough and frequent hand washing prevents pathogens from transferring from people to food.</p>	<p>Text and handwashing image fly in from the left timed with the audio</p>
<p><b>Notes:</b></p>			

Slide [1.13c]/ Menu Title: <i>[Cross-Contamination]</i>			Objective: [3]
Visual / Display:	Slide Text:	Narration / Voiceover:	Animation / Interaction:
<p>Background and image from base layer are visible Only the Cross-Contamination button is visible Cutting board image</p>	<p>Title Same as base layer Pathogens can be transferred from one food to another. Cross-Contamination can also happen when pathogens are transferred from one surface to another. Using separate cutting boards for produce will prevent pathogens from transferring from one surface to another.</p>	<p>Pathogens can be transferred from one food to another. Cross-Contamination can also happen when pathogens are transferred from one surface to another. Using separate cutting boards for produce will prevent pathogens from transferring from one surface to another.</p>	<p>Text and cutting board image fly in from the right timed with the audio</p>
<p><b>Notes:</b></p>			

Slide [1.13d]/ Menu Title: <i>[Time and Temperature Abuse]</i>			Objective: [3]
Visual / Display:	Slide Text:	Narration / Voiceover:	Animation / Interaction:
<p>Background and image from base layer are visible</p> <p>Only the time and temperature button is visible</p> <p>Thermometer image</p>	<p>Title same as base layer</p> <p>Food becomes unsafe when it stays too long at temperatures good for pathogens to grow. Use a thermometer to ensure food is being cooked, held, and stored at the correct temperature</p>	<p>Food becomes unsafe when it stays too long at temperatures good for pathogens to grow. Use a thermometer to ensure food is being cooked, held, and stored at the correct temperature.</p>	<p>Text and thermometer image fly in from the right timed with the audio</p>
<b>Notes:</b>			

Slide [1.14]/ Menu Title: <i>[What you can Do to Keep Food Safe]</i>			Objective: [4]
Visual / Display:	Slide Text:	Narration / Voiceover:	Animation / Interaction:
<p>Black background</p> <p>Title and direction at the top</p> <p>4 images arranged in a collage (The same images used in earlier slide) in the center of the slide</p>	<p>What you can do to keep food safe</p> <p>Hover over each picture to learn more about the ways that you can avoid a foodborne illness outbreak</p>	<p>Hover over each picture to learn more about the ways that you can avoid a foodborne illness outbreak. Hover out of the picture to advance to next slide.</p>	<p>Base Layer:</p> <p>Hover interaction</p> <p>4 pictures and 1 layer for each picture</p> <p>When the learner hovers over the picture, the layers shows that picture in color with the other 3 images grayed out. A text box appears with more details and audio plays. Pictures have visited states</p> <p>Learners can click on the pictures in any order.</p>



			Next button is disabled until the state of all pictures is visited Next button jumps to 1.15
<b>Notes:</b>			

Slide [1.14a]/ Menu Title: <i>[Cleaning]</i>			Objective: [4]
Visual / Display:	Slide Text:	Narration / Voiceover:	Animation / Interaction:
Background from base layer is visible Other pictures are visible but greyed out so only the cleaning image is in color	What you can do to keep food safe Clean and Sanitize Surfaces Correctly Keep everything clean. Clean and sanitize anything that touches food.	Clean and Sanitize Surfaces Correctly Keep everything clean. Clean and sanitize anything that touches food.	Text appears when learner hovers over images and audio begins. Audio stops and text disappears when the learner hovers away.
<b>Notes:</b>			

Slide [1.14b]/ Menu Title: <i>[Handwashing]</i>			Objective: [4]
Visual / Display:	Slide Text:	Narration / Voiceover:	Animation / Interaction:
Background from base layer is visible Other pictures are visible but greyed out so only the handwashing image is in color	What you can do to keep food safe Practice Good Personal Hygiene. Hand washing prevents the transfer of pathogens from your body to food.	Practice Good Personal Hygiene. Hand washing prevents the transfer of pathogens from your body to food.	Same as cleaning layer

<b>Notes:</b>			

Slide [1.14c]/ Menu Title: <i>[Thermometer]</i>			Objective: [4]
Visual / Display:	Slide Text:	Narration / Voiceover:	Animation / Interaction:
Background from base layer is visible Other pictures are visible but greyed out so only the handwashing image is in color	What you can do to keep food safe Control the Time and Temperature of Food Don't let food stay too long at temperatures that are good for pathogens growth.	Control the Time and Temperature of Food Don't let food stay too long at temperatures that are good for pathogens growth.	Same as cleaning layer
<b>Notes:</b>			

Slide [1.14d]/ Menu Title: <i>[Cutting Board]</i>			Objective: [4]
Visual / Display:	Slide Text:	Narration / Voiceover:	Animation / Interaction:
Background from base layer is visible Other pictures are visible but greyed out so only the handwashing image is in color	What you can do to keep food safe Prevent Cross-Contamination Don't transfer pathogens from one surface to another. Don't transfer pathogens from one food to another.	Prevent Cross-Contamination Don't transfer pathogens from one surface to another. Don't transfer pathogens from one food to another.	Same as cleaning layer
<b>Notes:</b>			

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Slide [1.15]/ Menu Title: <i>[Summary]</i>		Objective: [1,2,3,4]	
Visual / Display:	Slide Text:	Narration / Voiceover:	Animation / Interaction:
Black background Purple rectangle with title at the top Purple rectangles for each learning objective	Summary It's time for your assessment. You will answer five questions. You will need to score an 80% or better to advance to the next course. Before you start the quiz, here's a summary of what you learned. <ul style="list-style-type: none"><li>• Define foodborne illness</li><li>• Classify contaminants as biological, chemical, and physical</li><li>• Recognize common food handler mistakes</li><li>• Identify behaviors that keep food safe</li></ul>	It's time for your assessment. You will answer five questions. You will need to score an 80% or better to advance to the next course. Before you start the quiz, here's a summary of what you learned. You learned what a foodborne illness is. How to classify a contaminant as biological, chemical and physical. You learned to recognize the ways that food becomes unsafe. And what you can do to prevent the spread of foodborne illnesses. When you're ready click on the take the quiz button.	Text fades in timed with audio Zoom on custom start quiz button timed with audio Next button is hidden Start quiz button jumps to 1.16
<b>Notes:</b>			

Slide [1.16]/ Menu Title: <i>[Multiple Choice]</i>			Objective: [3]
Visual / Display:	Slide Text:	Narration / Voiceover:	Animation / Interaction:
<p>Black background Image of raw chicken on the right Question and answer choices to the left</p>	<p>Multiple Choice Question What is an important measure for preventing foodborne illness? <b>Time and Temperature Abuse</b> Poor Personal Hygiene Cross-Contamination Poor Cleaning and Sanitizing</p>	<p>What is the problem? Leaving raw chicken breasts on a prep table to thaw.</p>	<p>Static slide with audio Submit button jumps to next slide</p>
<p><b>Notes:</b></p>			

Slide [1.17]/ Menu Title: <i>[Matching]</i>			Objective: [1]
Visual / Display:	Slide Text:	Narration / Voiceover:	Animation / Interaction:
<p>Black background with purple title bar toward the top</p>	<p>Match each term with its correct definition</p> <ul style="list-style-type: none"> <li>Foodborne illness: any sickness that caused by the consumption of foods or beverages that are contaminated</li> </ul>	<p>Match each term with its correct definition</p>	<p>Matching interaction Built in submit button jumps to next slide</p>

	<ul style="list-style-type: none"><li>● Biological,Chemical,Physical: three types of contaminants that make food unsafe</li><li>● Poor cleaning and sanitizing, poor personal hygiene, time and temperature abuse, cross contamination: ways that food becomes unsafe</li><li>● Cleaning and sanitizing surfaces, through handwashing, controlling temperature of food, preventing cross contamination-behaviors that prevent food borne illnesses</li></ul>		
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**Notes:**

Slide [1.18]/ Menu Title: [Multiple Choice]			Objective: [3]
Visual / Display:	Slide Text:	Narration / Voiceover:	Animation / Interaction:
<p>Black background            Title at the top            Image of salad bar to the right            Question and answer choices to the left            Submit button bottom left</p>	<p>Multiple Choice            Question            Question            What is the problem?            Sneezing on a salad bar            Time and temperature abuse  <b>Poor personal hygiene</b>            Cross contamination            Poor cleaning and sanitizing</p>	<p>What is the problem? Sneezing on a salad bar.</p>	<p>Static slide with audio            Submit button jumps to next slide</p>
<b>Notes:</b>			

Slide [1.19]/ Menu Title: [Drag and Drop]			Objective: [2]
Visual / Display:	Slide Text:	Narration / Voiceover:	Animation / Interaction:
<p>Black background            Title and directions top, flush left            Two images (one of bacteria under a microscope and one of cleaning chemicals) Labels below each image are the drop targets            Submit button bottom right</p>	<p>Contaminants from the environment            Click and drag the example to its correct classification            Biological:  <b>Bacteria</b> Sanitizers            Chemical:  <b>Cleaners</b> Viruses</p>	<p>Click and drag the example to its correct classification.</p>	<p>Drag and drop interaction with 2 images and 2 label choices per image            Submit button jumps to next slide</p>
<b>Notes:</b>			

Slide [1.20]/ Menu Title: <i>[Multiple Choice]</i>			Objective: [4]
Visual / Display:	Slide Text:	Narration / Voiceover:	Animation / Interaction:
Black background Image of dirty dishes on left Title at top flush left Question on black background flush left Answer choices on black background to the right of the image Submit button at bottom aligned with answer choices	What is an important behavior for keeping food safe? Using new equipment Measuring pathogens <b>Preventing cross-contamination</b> Serving locally grown, organic food	What is an important behavior that keeps food safe?	Submit jumps to next slide
<b>Notes:</b>			

Slide [1.21]/ Menu Title: <i>[Quiz Results]</i>			
Visual / Display:	Slide Text:	Narration / Voiceover:	Animation / Interaction:
Black background Score % and passing % in white box centered Title above	Quiz Results Your Score: Passing Score:	<i>[no audio]</i>	static slide
<b>Notes:</b>			

Slide [1.21a]/ Menu Title: <i>[Success]</i>			
Visual / Display:	Slide Text:	Narration / Voiceover:	Animation / Interaction:
Same background as base layer Review and Continue buttons aligned to left and right corners of white box	Quiz Results Good Job! You passed the course	Thank you for taking the quiz. You Passed! You can review your results by clicking on the review button. If you are satisfied with your results you can click on the continue button.	Custom review and continue buttons Review button jumps to 1.22 Continue button jumps to 1.23

<b>Notes:</b>			

Slide [1.21b]/ Menu Title: <i>[Failure]</i>			
Visual / Display:	Slide Text:	Narration / Voiceover:	Animation / Interaction:
Same as base layer Review and Retry buttons are aligned left and right of white box	Quiz Results Sorry, you did not pass this course	Thank you for taking the quiz. Unfortunately, you did not pass. You can review your results by clicking on the review button. When you are ready click the retry button.	<b>Custom review and retry buttons</b> <b>Review button jumps to 1.22</b> <b>Retry button jumps to 1.16</b>
<b>Notes:</b>			

Slide [1.22]/ Menu Title: <i>[Congratulations]</i>			
Visual / Display:	Slide Text:	Narration / Voiceover:	Animation / Interaction:
Black background Text and close button flush left	Congratulations! You have successfully completed the "Food Safety is Important" course. Now you can move on to the next course in the series "Personal Hygiene"	Congratulations on completing the Food Safety is Important Course! Now you have the knowledge you need to ensure that you handle food safely and avoid spreading foodborne illnesses. It takes some extra effort, but you and your customers will be happy with the result. You can now click the close button to exit the course.	Custom Close Button exits course Zoom on close button timed with audio
<b>Notes:</b>			