

FDA/NSTA Symposium: Teach Science Concepts and Inquiry with Food Friday, March 20, 2009

8:00 AM – 8:25 AM

Welcome, Introductions, Goals for the Symposium

Flavio Mendez, Acting Assistant Executive Director, Gov't Partnerships and e-Learning, NSTA
Louise Dickerson, Project Officer for FDA's Professional Development Program in Food Science
Paul Tingler, Director, NSTA Symposia

- About NSTA Symposia
- Agenda/Goals/Forms/Logistics/Introductions

Sherri McGarry, Director, Division of Public Health and Biostatistics

Dr. Sufian Alkhaldi, Research Microbiologist, DNA Micro array Laboratory, CFSAN, FDA

Crystal Rasnake, M.S., Office of Nutrition, Labeling, and Dietary Supplements, CFSAN, FDA

Alan Tart, Regional Retail Food Specialist, FDA's Southeast Regional Office, Atlanta, Georgia

Ken Bingman, Master Teacher – High School Science

Mimi Cooper, Master Teacher – Middle School Science

Elena Stowell, Master Teacher – High School Science

8:25 AM – 8:50 AM

Food: It Shouldn't Be a Mystery...

Alan Tart

Learning Outcome:

After participating in the presentation,

- Participants will name two food-associated risks, one nutritional and one microbiological, and one thing that can be done to reduce the risk from each.

8:50 AM – 9:25 AM

Understanding and Using the Food Label

Crystal Rasnake

Learning Outcomes:

After participating in the presentation,

- Participants will explain how to identify serving size and calories on the label.
- Participants will identify nutrients to limit and nutrients of which to get enough.
- Participants will describe how to use the %DV to help construct a healthy total daily diet.
- Participants will identify two nutrients that do not have %DVs.
- Participants will describe how to compare the amount of sugars in products.

9:25 AM – 10:15 AM

Activity 1: On the Label!

Mimi Cooper and Crystal Rasnake

Learning Outcomes:

After participating in the activity,

- Participants will explain the relationship between serving size and calories.
- Participants will describe how to use the label to compare the amount of saturated fat in two products.
- Participants will describe how to use the ingredient label to supplement information found on the Nutrition Facts Label.

10:15 AM – 10:30 AM

Break

10:30 AM – 11:00 AM

Outbreak Investigations in Foodborne Illness

Sherri McGarry

Learning Outcomes:

After participating in the presentation, participants will be able to:

- Participants will describe a network of public health officials, laboratories, and health professionals who work together in foodborne disease surveillance
- Participants will name one of the most frequent pathogens associated with foodborne outbreaks
- Participants will briefly describe how the type of pathogen helps investigators narrow the source of contamination
- Participants will briefly describe how one known outbreak originated

11:00 AM – 11:20 AM

Cracking the Case of the Pepper Outbreak in 2008: The Smoking Gun!

Dr. Sufian Alkhaldi

Learning Outcomes:

After participating in the presentation,

- Participants will give an example of a microbiological sample collection in food outbreak.
- Participants will list 5 food concerns.
- Participants will identify a cutting-edge technology related to food safety and bioscience.

11:20 AM – 12:10 PM

Activity 2: Blue's the Clue

Ken Bingman, Elena Stowell, and Dr. Sufian Alkhaldi

Learning Outcomes:

After participating in the activity,

- Participants will define pasteurization.
- Participants will describe one method of detecting the presence of bacteria in a liquid.
- Participants will explain how some types of milk can stay fresh and safe without being refrigerated.
- Participants will describe how an indicator, such as methylene blue, is used in food science.

12:10 PM – 12:30 PM

Final Words

- Post-assessment form
- Evaluation form/Survey/Credit info
- NSTA Web Seminars
- Drawing of prizes; Deliver Handouts