



Applying Food Safety Practices from Farm to Table

Table of Contents

1—Introduction

2—Table of Contents

3—Acknowledgements

4—Unit Overview

5—Module 1

Lesson 1.1 – Building a Case to Prevent Foodborne Illness

Lesson 1.2 – Suspect Profiling

Lesson 1.3 – The Good Samaritans

Lesson 1.4 – When Good Food Goes Bad

Lesson 1.5 – The Usual Suspects

6—Module 2

Lesson 2.1 – Avenues for Contamination

Lesson 2.2 – FSI Traceback

Lesson 2.3 – Food Safety Begins on the Farm

Lesson 2.4 – Stop the Spread

Lesson 2.5 – FSI Investigators Called to Action

7—Appendix

A – Content Standards

B – Building the Case File

C – Glossary

D – Food Preparation

E – Lesson Grading Rubrics

8—More Information about Food Science and Good Agricultural Practices