

CURRICULUM ALIGNMENT – Food Irradiation: What’s the Scoop?

Yukon Territory

Grade	Course Name and Number	Topic	Prescribed Learning Outcome
9	Home Economics	Food Preparation Foundations	<p>Prescribed Learning Outcome A1: Identify sources of food borne illnesses (e.g. salmonella, botulism, E. coli 0157:H7, staphylococcus) and demonstrate appropriate preventative measures, including:</p> <ul style="list-style-type: none"> • washing hands; • sanitizing work surfaces; • cross-contamination prevention; • proper dishwashing; • temperature control; and • clean-up procedures.
10	Home Economics	Food Preparation Foundations	<p>Prescribed Learning Outcome A1: Identify sources of food borne illnesses (e.g. salmonella, botulism, E. coli 0157:H7, staphylococcus, hepatitis A) and apply appropriate preventative measures.</p>
10	Technology 10	Self and Society	<p>Prescribed Learning Outcome: Describe how societal pressures influence technological advancements, and conversely, how technological changes influence society.</p>
11	Food Studies 11	Social and Economic Issues	<p>Prescribed Learning Outcome: Identify environmental and health issues related to the production and consumption of food.</p>