



## Smart Kids Fight BAC!<sup>®</sup>

The University of Georgia  
Mississippi State University  
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Cooperative Extension Service

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## Smart Kids Fight BAC!<sup>®</sup> Food Safety Curriculum for K-3

- Animated Video
- Activity Booklets
- Teaching Guides
- Storybook

# Smart Kids Fight BAC!®

## The Animated Video



**IT ALL ADDS UP TO SAFE FOOD**

Write the answer in the blank.

- |                      |                       |
|----------------------|-----------------------|
| 1. $10 + 5 =$ ___ E  | 11. $10 - 10 =$ ___ N |
| 2. $7 + 6 =$ ___ P   | 12. $17 - 11 =$ ___ H |
| 3. $6 + 4 =$ ___ K   | 13. $19 - 14 =$ ___ R |
| 4. $5 + 6 =$ ___ L   | 14. $14 - 12 =$ ___ T |
| 5. $9 + 7 =$ ___ I   | 15. $17 - 8 =$ ___ S  |
| 6. $9 + 5 =$ ___ A   | 16. $15 - 12 =$ ___ O |
| 7. $12 + 7 =$ ___ C  | 17. $16 - 8 =$ ___ U  |
| 8. $4 + 8 =$ ___ M   | 18. $12 - 5 =$ ___ F  |
| 9. $11 + 6 =$ ___ W  | 19. $17 - 13 =$ ___ G |
| 10. $3 + 15 =$ ___ X | 20. $19 - 18 =$ ___ B |

Look at the blanks below. Each blank has one of the answers to the addition and subtraction facts you just worked. Find the letters above that go with each answer. Write the letters in the blanks to answer the riddle.

Example: 1.  $10 + 5 =$  15 E

Find all the blanks that have 15 listed below them and write the letter "E" in the blank.

What should you do to keep food safe from BAC?

$\frac{19}{19}$   $\frac{11}{3}$   $\frac{15}{3}$   $\frac{14}{3}$   $\frac{0}{10}$  '  $\frac{9}{19}$   $\frac{15}{6}$   $\frac{13}{16}$   $\frac{14}{11}$   $\frac{5}{16}$   $\frac{14}{11}$   $\frac{2}{11}$   $\frac{15}{11}$  '  
 and !

**IT ALL ADDS UP TO SAFE FOOD**

Write the answer in the blank.

- |                       |                       |
|-----------------------|-----------------------|
| 1. $15 + 15 =$ ___ E  | 11. $30 - 10 =$ ___ N |
| 2. $17 + 18 =$ ___ P  | 12. $25 - 17 =$ ___ H |
| 3. $14 + 13 =$ ___ K  | 13. $29 - 14 =$ ___ R |
| 4. $10 + 16 =$ ___ L  | 14. $32 - 14 =$ ___ T |
| 5. $19 + 17 =$ ___ I  | 15. $26 - 17 =$ ___ S |
| 6. $19 + 25 =$ ___ A  | 16. $24 - 12 =$ ___ O |
| 7. $12 + 20 =$ ___ C  | 17. $30 - 16 =$ ___ U |
| 8. $21 + 17 =$ ___ M  | 18. $24 - 13 =$ ___ F |
| 9. $17 + 28 =$ ___ W  | 19. $17 - 17 =$ ___ G |
| 10. $13 + 26 =$ ___ X | 20. $16 - 12 =$ ___ B |

Look at the blanks below. Each blank has one of the answers to the addition and subtraction facts you just worked. Find the letters above that go with each answer. Write the letters in the blanks to answer the riddle.

Example: 1.  $15 + 15 =$  30 E

Find all the blanks that have 30 listed below them and write the letter "E" in the blank.

What should you do to keep food safe from BAC?

$\frac{32}{32}$   $\frac{26}{12}$   $\frac{30}{12}$   $\frac{44}{12}$   $\frac{20}{27}$  '  $\frac{9}{32}$   $\frac{30}{8}$   $\frac{35}{36}$   $\frac{44}{26}$   $\frac{15}{26}$   $\frac{14}{26}$   $\frac{18}{26}$   $\frac{30}{26}$  '  
 and !



**THE A-MAZE-ING REFRIGERATOR FIGHTS BAC!**



Help Raji get the luncheon meat back into the refrigerator where it will be cold and safe from BAC!<sup>TM</sup>



**THE A-MAZE-ING REFRIGERATOR FIGHTS BAC!**



Help Raji get the luncheon meat back into the refrigerator where it will be cold and safe from BAC!<sup>TM</sup>





## Concept

# CLEAN



**WASH YOUR HANDS PROPERLY!**  
Dirty hands can spread bacteria to food. Wash hands for at least 20 seconds using warm, running water and soap. BAC will try to hold on, so rub hands together to send him down the drain.



**CLEAN TABLES!**  
Use hot, soapy water and paper towels or clean cloths to wipe up tables and counter tops.




**CLEAN FRUITS AND VEGGIES!**  
Rinse fruits and veggies with clean, running water before you eat them.



## Concept

# SEPARATE



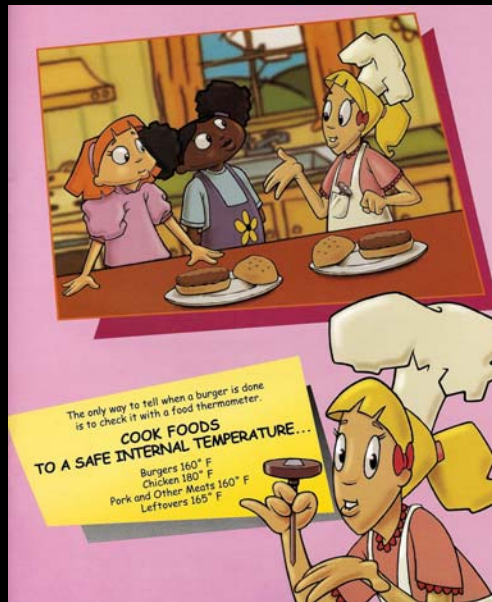
**SEPARATE!**  
Raw juices can contain harmful bacteria.

- Always put cooked food on clean plates.
- Store raw foods separate from cooked foods.
- Keep foods that must be cooked, like meats, away from foods that can be eaten raw, like apples.

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## Concept

## COOK



## Concept

## CHILL



## Methods

- Delivery in three states - GA, MS, NC through Extension agents/elementary teachers
- All agents were trained by the project director for consistency
- Data collected on 2000 K-3 children (1200 curriculum kids, 1000 control kids)

## Impact

- Overall, children exposed to curriculum showed significantly greater improvement in post-test scores compared to pre-test scores than did control groups ( $p < 0.005$ )
- Kindergarten
  - Significant increases in knowledge of separate and chill concepts
  - Highly significant increase in knowledge of the cook concept

## Impact

- Third Grade
  - Ceiling effect - already knew correct handwashing procedure and to chill food to save for later
  - Significant increase in knowledge of separate concept
  - Highly significant increase in knowledge of the cook concept

## Impact

- First Grade and Second Grade
  - Significant increases in knowledge of all four concepts
  - Highly significant increases in knowledge of the separate and cook concepts



**For More Information...**

**To See the Video in its Entirety...**

**To Get a Close-up Look at Materials...**

**To Take Home an Order Form...**



**Visit Exhibit  
Booth # 216**

**Almost**

**the end**



# Thinking Globally -- Working Locally

## A Conference on Food Safety Education

