<table>
<thead>
<tr>
<th>STANDARD (DOE)</th>
<th>APPLICATION</th>
<th>BENCHMARK/ACTION</th>
<th>PERFORMANCE INDICATOR</th>
<th>ASSESSMENT METHODS (suggestions)</th>
<th>INTEGRATION</th>
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| **Goal: Increase the likelihood of safe food handling** | "Keep it Clean" (safe food handling) | Communicate and convince audience to avoid microbial cross-contamination | Deliver 3* different food handling messages advocating the avoidance of microbial cross-contamination to a minimum of 20 persons per message (60 total) | Assess process and product outcomes that include knowledge, understanding and skills proficiency | - Health  
- Science  
- Social Studies  
- Life Skills/Family & Consumer Sciences  
- Educational Technology |
| 7.0 | Advocacy: Students advocate for personal, family, and community health. | Evaluate the effectiveness of safe food handling message on a designated audience | | | |

*Required food handling messages:
- no raw manure in food gardens
- wash knives and cutting boards between use
- wash hands before preparing foods