Outline for AMBIENT Food Module

I. Teacher’s Resources
   a. Teacher’s Guide to Food / Foodborne Illness
   b. How to Use This Module
   c. Glossary / Bibliography

II. Food Scenario: Cruise Ship Banquet
   a. Introduction Menu
   b. Video
   c. Food/Foodborne Illness
   d. Banquet Menu Assessment: Exposure Investigation Exercise
   e. Food
   f. Looking At Food Labels
   g. Kitchen Inspection / HACCP
   h. Food safety
   i. Health Effects Investigation

III. GIS Remote Sensing Lab for Harmful Algal Blooms

IV. Creative Writing
   a. Family Recipes And Family Meals
   b. Ethnobotany Research Project

V. Ethical and Critical Reading /Thinking
   a. Food Myths “What’s cooking?”
   b. Genetically Modified Food

VI. Culminating Experience:
    a. Educational Outreach Package
    b. Genetically Modified Food Debate

VII. Dinoflagellate Labs (Website Only)
    a. Spectroscopy Chlorophyll Lab: Obtain Visible Spectra of Chlorophyll A
    b. Spectroscopy Chlorophyll Lab: Generate a Calibration Curve for Chlorophyll A
    c. Chromatography Of Photosynthetic Pigments
    d. Bioluminescence Lab