

Comprehensive Health Education in Grade 8

Personal and Consumer Health

Standard

Maryland State Curriculum Content Standard 3: Students will demonstrate the ability to use consumer knowledge, skills, and strategies to develop sound personal health practices involving the use of health care products, services, and community resources.

Indicators and Objectives

III. Food Borne Illnesses – Accessing Information
1. Compare and contrast the types of food borne illnesses.
a. Classify food borne illnesses based on the type of pathogen/source and identify their symptoms. <input type="checkbox"/> Bacteria (Salmonella, E. Coli, Campylobacter, Listeria, Clostridium perfringens) <input type="checkbox"/> Viruses (Norovirus) <input type="checkbox"/> Parasites (Toxoplasmosis) <input type="checkbox"/> Molds, toxins, and contaminants <input type="checkbox"/> Allergens
b. Recognize the symptoms of food borne illnesses. <input type="checkbox"/> Botulism <input type="checkbox"/> E. Coli (Escherichia Coli) <input type="checkbox"/> Perfringens Clostridium food poisoning <input type="checkbox"/> Salmonellosis <input type="checkbox"/> Hepatitis A <input type="checkbox"/> Norovirus

VII. Prevention of Food Borne Illnesses – Self-Management
1. Examine the probability of illness when engaging in unhealthy behavior.
a. Explain ways to prevent food borne illnesses. <input type="checkbox"/> Clean <input type="checkbox"/> Cook <input type="checkbox"/> Separate <input type="checkbox"/> Chill