

Free Resources for the Hospitality & Culinary Classroom

Classroom Funding

An online charity connecting donors to classrooms in need.

www.donorschoose.org

Allergen Awareness

The Food Allergy & Anaphylaxis Network (FAAN). Good resource for food allergy awareness.

<http://www.foodallergy.org/>

National Food Safety Education Month

National Food Safety Education Month is an annual campaign to heighten the awareness about the importance of food safety education. Each year this program offers training activities and posters. A new training topic is highlighted each year and archive material is also available.

<http://www.servsafe.com/nfsem/>

KSU Shugart Lecture Series

"The Economics and Emotional Burden of Foodborne Illness"

Presented by: Barbara Kowalczyk - Director of Food Safety, Center of Foodborne Illness Research and Prevention.

- The lecture is 1 hr in length. If you forward to the 17 min mark you can hear her describe her personal experience with a foodborne illness.

<http://www.ksre.ksu.edu/seminars/DesktopDefault.aspx?tabid=21>

KSU Research & Extension

- Nutrition
- Food Safety
- KSU publication library <http://www.ksre.ksu.edu/library/DesktopDefault.aspx>
<http://www.ksre.ksu.edu/foodsafety/DesktopDefault.aspx>

Foodborne Illness website

S.T.O.P – Safe Tables Our Priority is a national, nonprofit, public health organization dedicated to preventing illness and death from foodborne pathogens.

- Foodborne illness facts
- Victims stories
- Statistics

<http://www.safetables.org/index.cfm>

Training videos

- America's Restaurants: Industry of Opportunity
- America's Restaurants: Serving Our Nation

<http://www.restaurant.org/videos/index.cfm>

Training videos

- How to fabricate a chicken
- How to make the mother sauces

www.goprostart.org

Labor Rules for the Teen Worker

- Child labor laws
- Provides a section for teens, educators, parents and employers.

<http://youthrules.dol.gov/>

Honey Culinary Instruction Kit now available as a free download

The National Honey Board's Honey Culinary Instruction Kit (introduced in 2009 as a CD-ROM) is available as a free download. Culinary educators can access the comprehensive information tool on the Foodservice page at www.honey.com, under "Free Culinary CDs." After providing basic contact information, visitors simply indicate if they wish to download the kit or receive it as a CD via mail. The National Honey Board developed the culinary curriculum to share the benefits of honey – as a food, an ingredient and a marketing tool – with student and professional culinarians. An advanced classroom-teaching guide is divided into four learning blocks: Life of the Hive; Ingredient Functionality; Varietal Honeys; and Tasting Workshop with Culinary Applications. A PowerPoint presentation emphasizes key learning points, and an appendix offers additional honey information, references and resources. Culinarians who pass the comprehensive exam (also included in the kit) qualify for 3.5 American Culinary Federation continuing education credits. Visit www.honey.com.