



# KEEPING FOOD SAFE ON EARTH AND IN SPACE



## ACTIVITY WORKSHEET

NAME: \_\_\_\_\_

**Instructions:** Read the scenario and answer the corresponding question with your group.

**Case Study:** You are a food scientist and would like to create a food item for astronauts living on the International Space Station (ISS).

In the space below, describe **three steps** you might take in the kitchen or food factory to make the food item safe. Please explain your reasoning. *Hint: think about hygiene, food processing, and food packaging steps.*



**Case Study:** You are an astronaut chef on the planet Mars. You are the head chef for the restaurant “Mars in the Stars,” and you need to teach the other chefs how to safely handle meat and produce. **List four food safety tips for handling meat and produce** you can teach your staff.



Between meat and vegetables, which one is more likely to make you sick if it is contaminated with illness-causing bacteria? Why?

