

The Power of Play

Using Media to Educate our Stakeholders



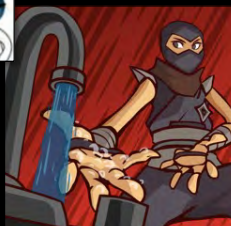
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Learning Games Lab

learninggameslab.org



**MATH
SNACKS**





Play is the
work
of childhood.

— Fred Rogers

Play is at the
heart
of all learning.

— Me

Play

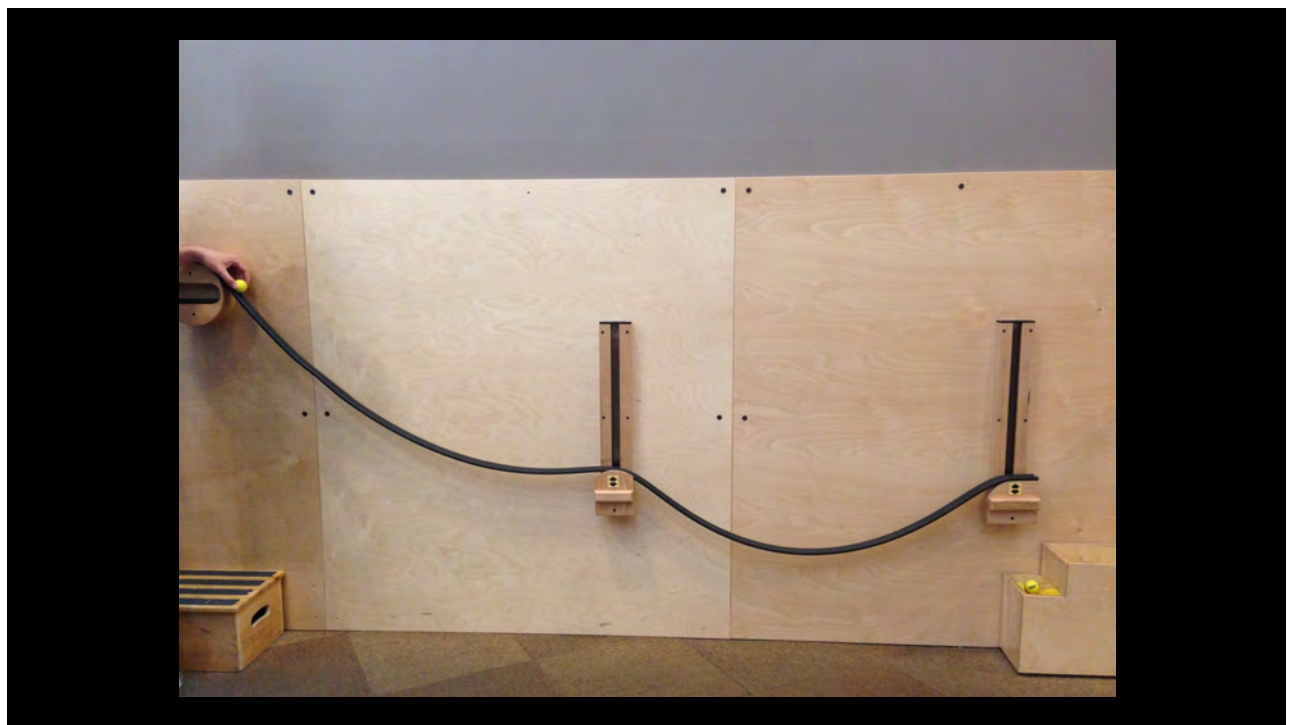
allows **learning**
to be **self-directed.**

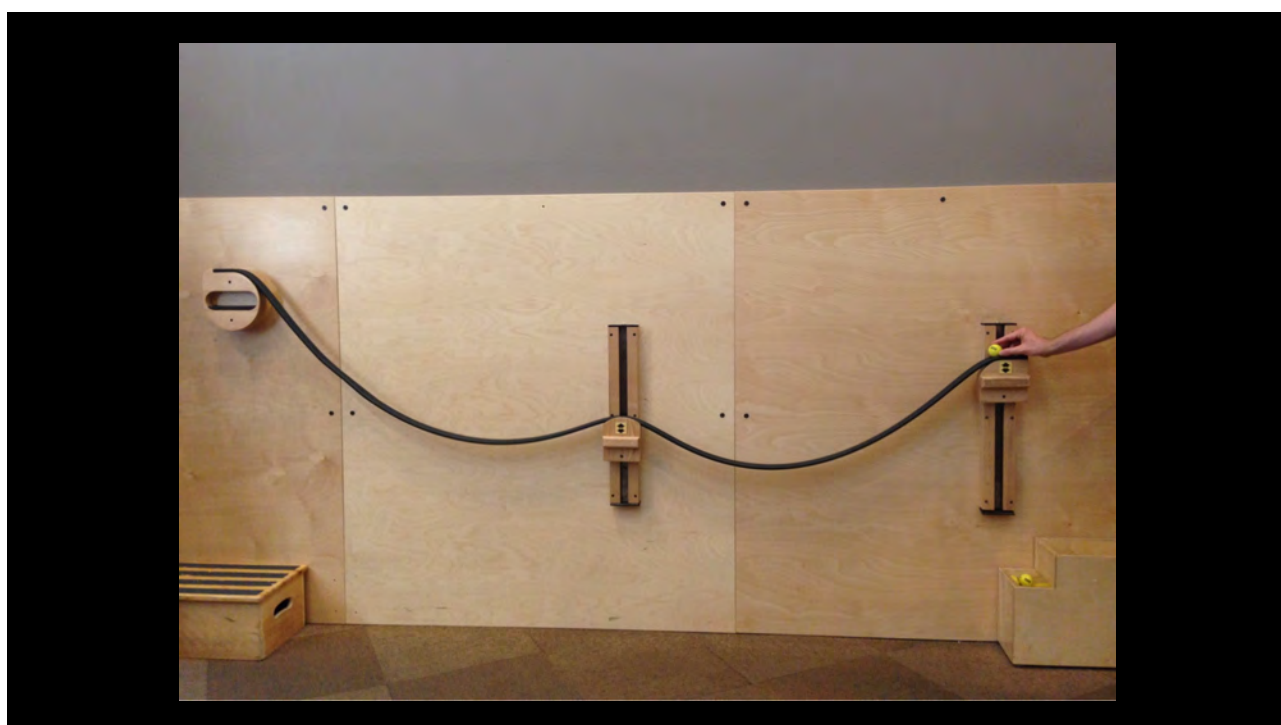




• **very** happy kids







should we build one
at home?





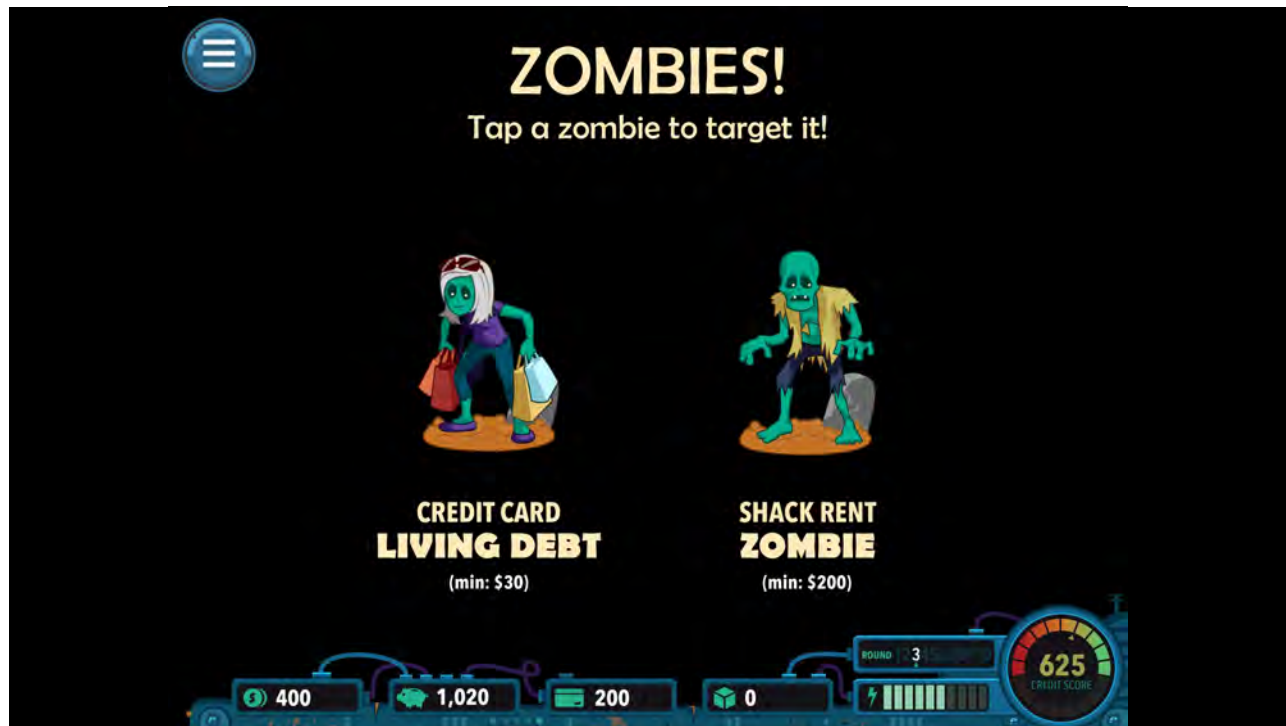


Play

*enables **safe failure.***







Play

*builds **confidence**
and **competence.***

Accessibility iOS Apps Home

VirtualLabs

Using the Microscope Gram Staining Bacteria Sampling Testing for Corn Mold Mycotoxins
Understanding Water Activity Testing/Adjusting pH The pH Scale & Meter Calibration Controlling Water Activity

These Virtual Labs help students learn basic laboratory techniques and practice methods used by lab technicians and researchers in a variety of careers, using specific food science lab processes.

It is easy for consumers to take safe food for granted; as most people don't understand the rigorous testing, research and assessment food and food processing requires. Healthy, safe food is of extreme importance and vital to human survival. Expert lab technicians help make sure that the food we eat and feed to our animals will not harm us or our livestock.

Testing for Corn Mold

The process of testing corn for the presence of aflatoxin.

Bacteria Sampling

Testing milk samples for bacterial contamination with various disposable lab equipment.

Gram Staining

Using gram staining to test the yogurt sample for bacterial contamination.

Using the Microscope

Learning to use the microscope to view what type of bacteria is contaminating the yogurt sample.

The pH Scale & Meter Calibration

Learn about the pH scale and calibrating a pH meter.

Testing and Adjusting pH

The process of preventing *Clostridium botulinum* growth in salsa.

Understanding Water Activity

Explore how water acts inside food and how this affects spoilage.

Controlling Water Activity in Food

Test the water activity of corn dried using traditional methods.

This work was supported by USDA CUREES and USDA National Institute of Food and Agriculture under two Higher Education Challenge Grant projects: 2008-39411-19055 and 2011-39411-30625. © 2008-2014 NMSU Board of Regents. Collaborating universities: South Dakota State University, North Dakota State University and New Mexico State University are all equal opportunity/affirmative action employers and educators.

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USDA NMSU Extension NDSU

virtuallabs.nmsu.edu

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Introduction

Setting Up

Low Magnification

High Magnification

Oil Immersion

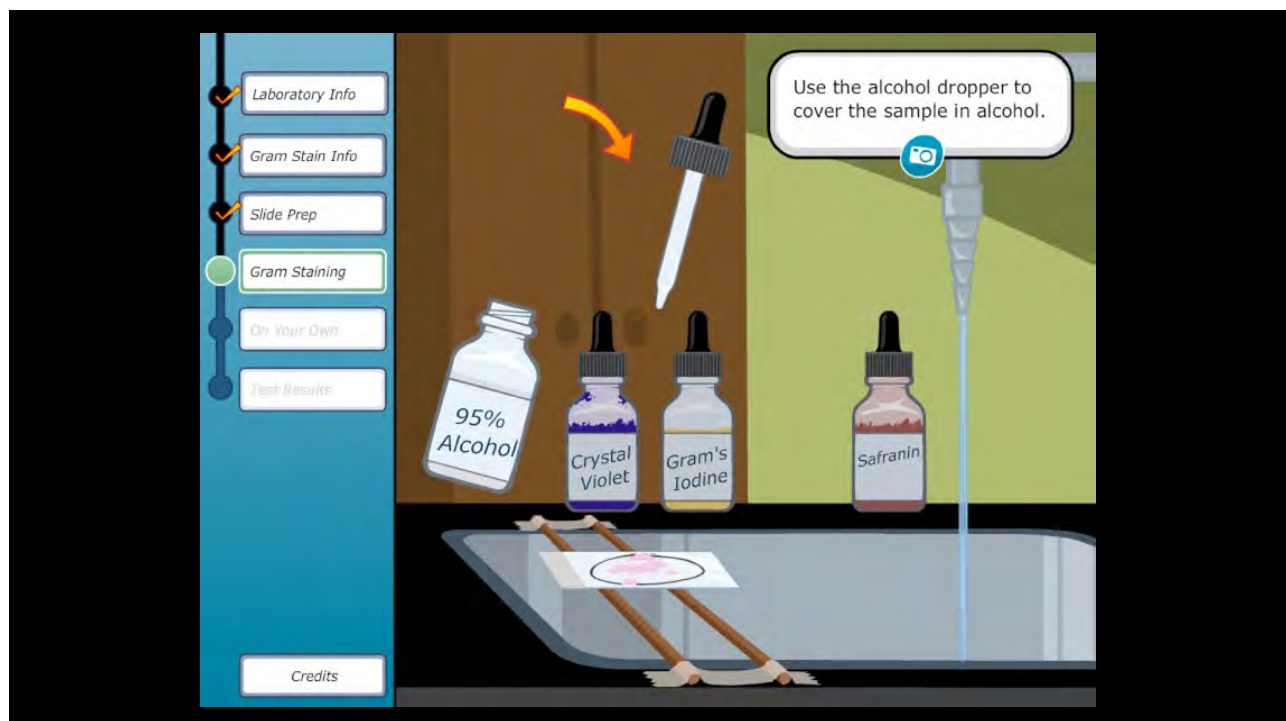
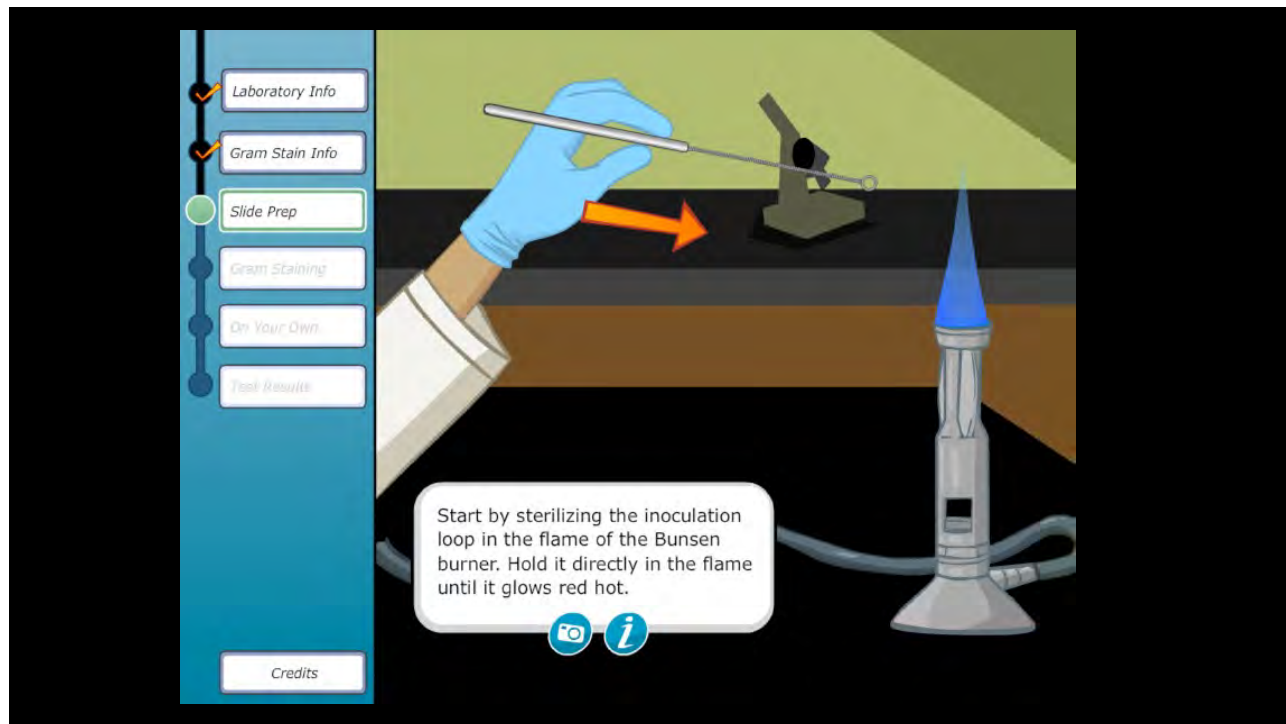
Discussing Results

Clean Up

Conclusion

Hello, lab assistant. Today, we'll view the Gram stained yogurt sample with a microscope to get an idea of the kind of bacteria contaminating it. To learn more about the purpose and techniques of Gram staining, please take a look at the Gram staining virtual lab.

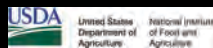
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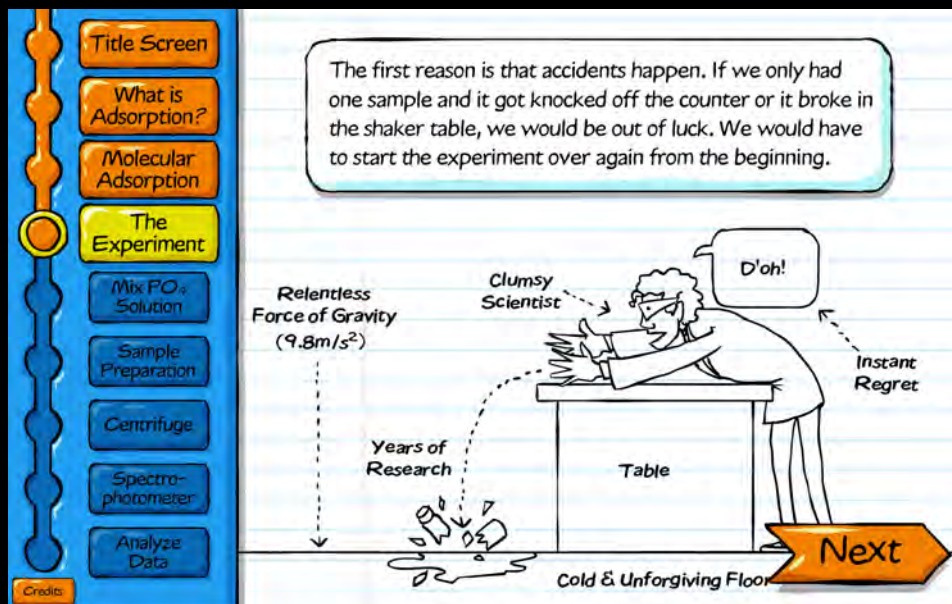


scienceofagriculture.org

New Mexico State University
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This project is supported by Agriculture and Food Research Initiative Competitive Grants no. 2010-38422-21211 and 2014-38422-2208 from the USDA National Institute of Food and Agriculture and by the President's Fund at New Mexico State University.





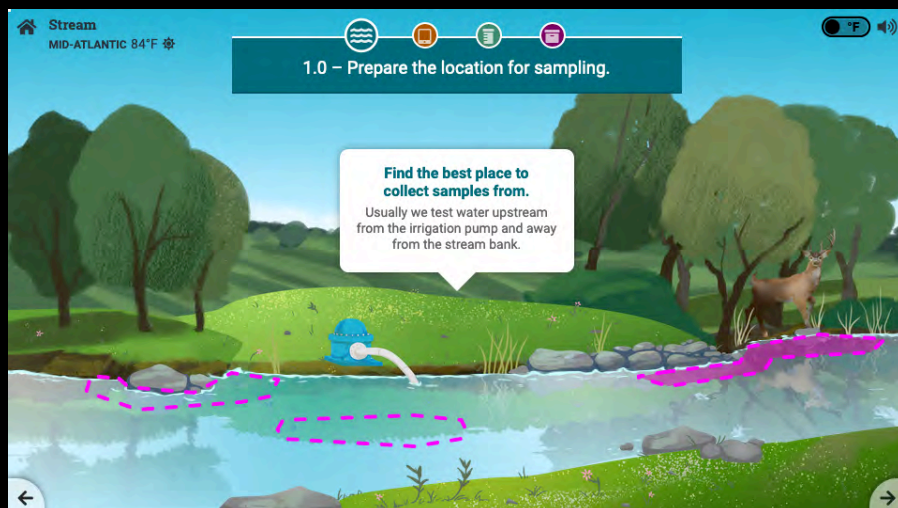
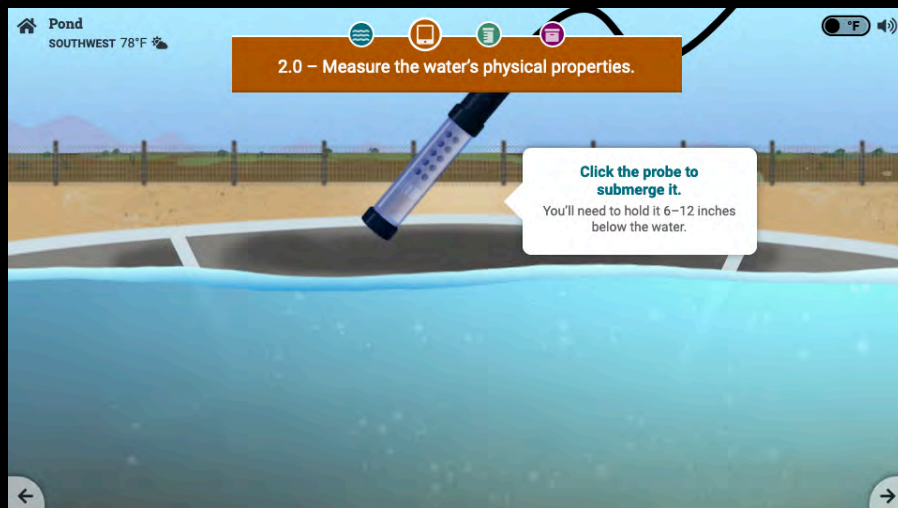
conservewaterforfood.org

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CONSERVE was awarded to the University of Maryland School of Public Health and is supported by the USDA National Institute of Food and Agriculture Grant Number 2016-6800725064





Play

is **engaging**
by design.

DON'T BE GROSS

About Don't Be Gross View All Animations

Vomit Girl

- Good Boy
- We Have A Winner
- Vomit Girl
- 10 Minutes Earlier
- Suds of War
- Sticky Situations
- HandCam
- 5 Second Invasion

dontbegross.com
Rutgers

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USDA United States Department of Agriculture National Institute of Food and Agriculture

This material is based upon work supported by the National Institute of Food and Agriculture, U.S. Department of Agriculture, under Agreement No. 2009-51110-05936.



freshanddirty.nmsu.edu

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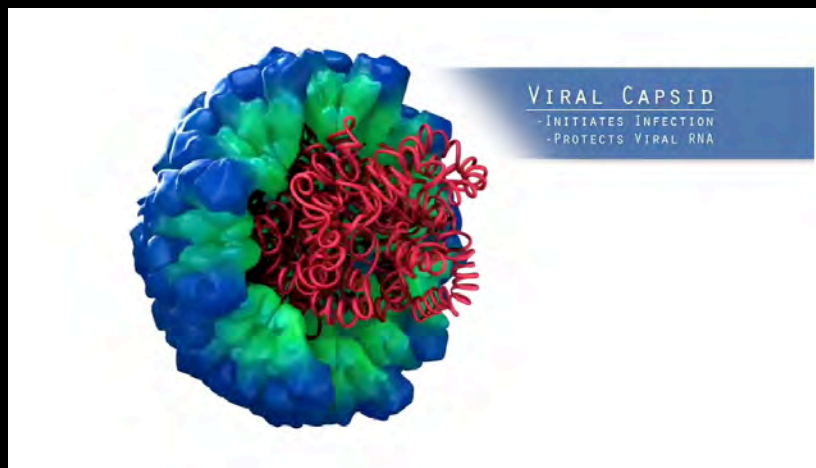
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Play

manages **complexity.**



norocore.ncsu.edu

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This material is based upon work supported by the National Institute of Food and Agriculture, U.S. Department of Agriculture, under Agreement No.2011-68003-30395.



potluckpanic.nmsu.edu

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This material was supported by Food Safety Challenge Area, Grant 2015-68003-23050, from the USDA National Institute of Food and Agriculture.

DON'T WASH YOUR CHICKEN!

drexel.edu/dontwashyourchicken



Drexel University

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This material is based upon work supported by the National Institute of Food and Agriculture, U.S. Department of Agriculture, under Agreement No. 2009-51110-05853.

DON'T WASH YOUR CHICKEN!

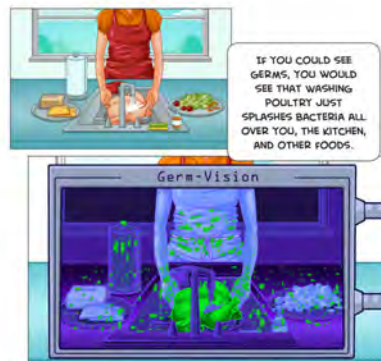


Stir-Fry Chicken Recipe Inside!



www.drexel.edu/dontwashyourchicken

1



www.drexel.edu/dontwashyourchicken

2



DON'T WASH YOUR CHICKEN!

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RESOURCES

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DON'T WASH YOUR CHICKEN

Although raw chicken and turkey can carry bacteria on their surfaces, research has shown that washing raw poultry under running water in your kitchen sink is a bad idea.

If germs were visible to the naked eye, you would see that washing poultry just splashes bacteria all over you, your kitchen towels, your countertops, and any other food you have nearby, such as raw foods or salads. This can make people sick, especially young children, pregnant women, older adults and the immunocompromised.

Instead, just take raw poultry straight from the package into the cooking pan. The heat from the cooking process will kill any bacteria that are present. Then simply clean up any splashes and wash your hands with soap and hot water.

To learn more, explore the four [mini dramas](#) or the [photonovelas](#).

English
Spanish
Amharic
Hmong
Oromo
Somali
Vietnamese

Play

provides **access.**

Produce Safety Matters

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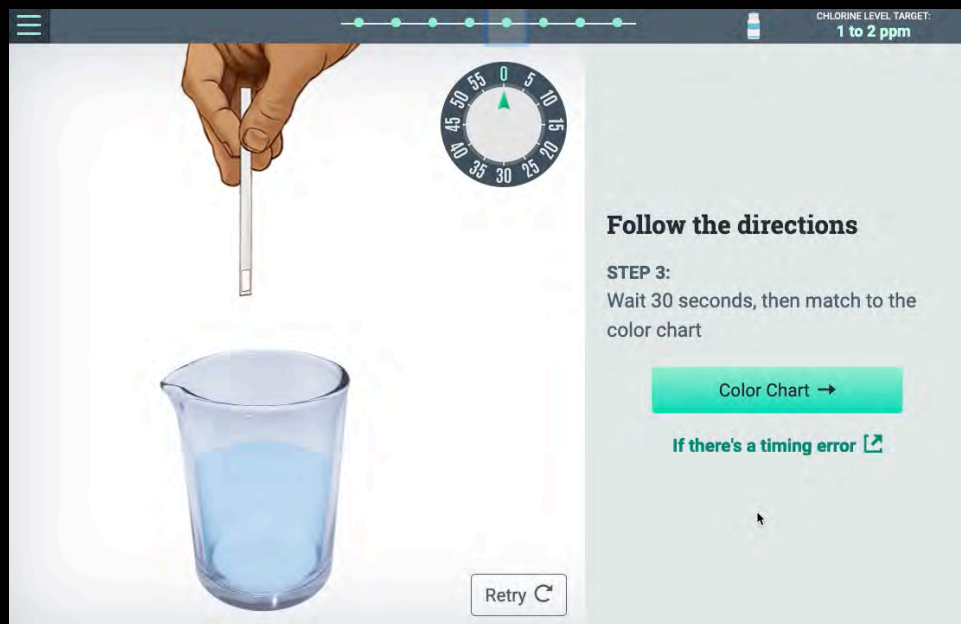
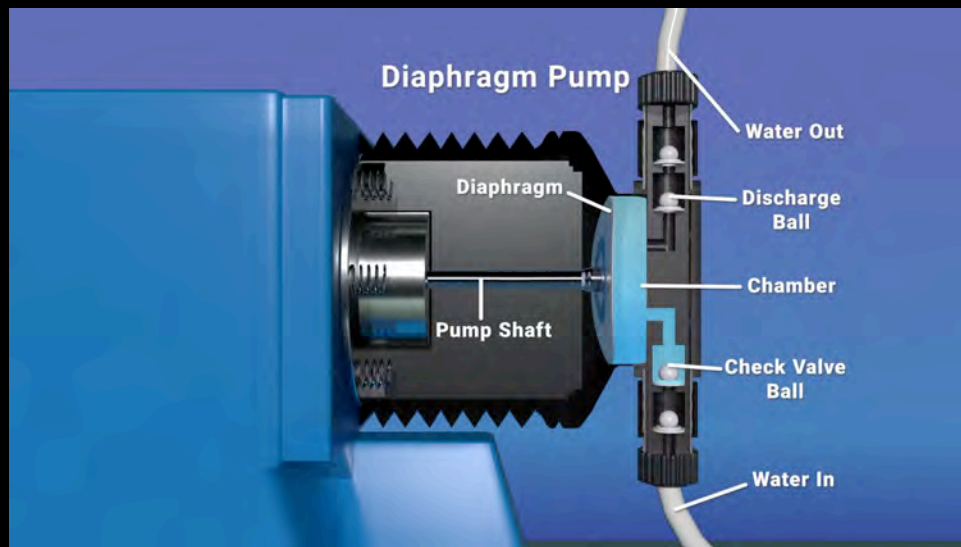
A collaborative project supported by North Carolina Cooperative Extension The Ohio State University Extension, and a 2012 Florida Specialty Crop Block Grant as part of the Multi-State Project "A systems approach to improving the safety of cantaloupe."

MUD Trailer

Faith Critzer, PhD
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Bridging the Gap: Effective Risk Mitigation Through Adoption of Agricultural Water Treatment Systems

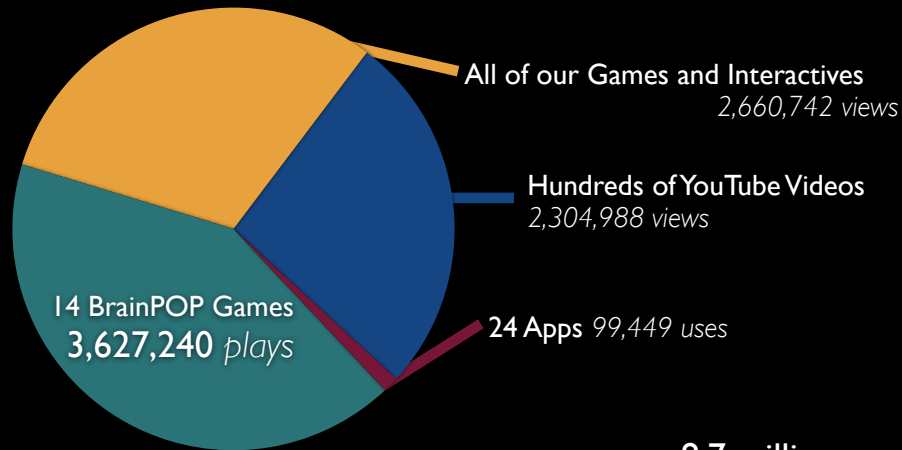
Grant # 2016-70020-25803





Learning Games Lab & Media Productions

Use of our learning tools in 2018



• Handwashing Home

Curriculum Guides

- Day 1 - How Germs Spread
- Day 2 - Invisible Germs
- Day 3 - How to Wash
- Day 4 - When to Wash
- Day 5 - Catch a Sneeze
- Songs for Every Day

Teacher Resources

- Curriculum Resources
- Curriculum Video Demos
- Songs

Because I Care, I Wash My Hands

Hand washing and good hygiene show respect and consideration for co-workers, your family and the community. Research shows that child care centers can be significant sources for the spread of illness within a community, even indirectly impacting families who do not have children.

Ideally suited to child care centers, this fun, hands-on curriculum, packed full of songs, activities and experiments, helps even very young children understand why and how hand washing helps keep friends and family healthy.

Building on scientific research conducted at Michigan State University, this five-day curriculum is available for free download of the daily activity lists, child materials, and songs. The curriculum materials, developed by Media Productions at New Mexico State University, also include teacher training videos and free downloadable songs for the classroom.





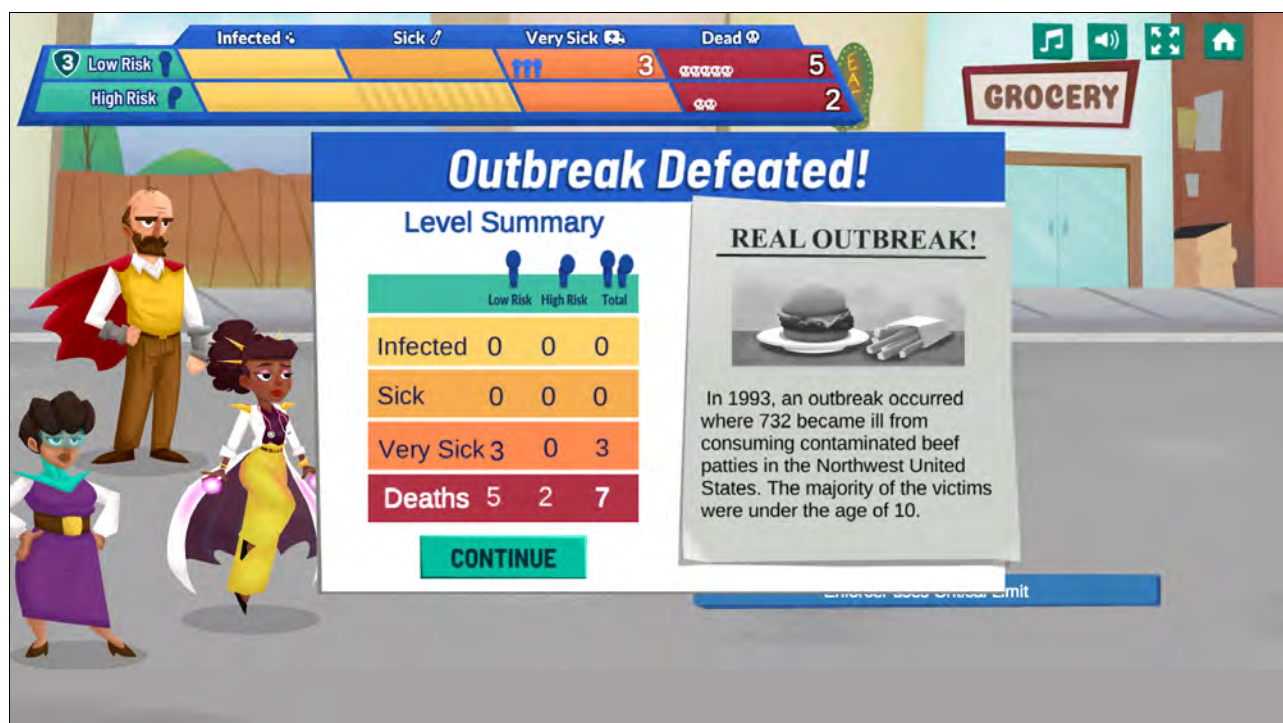














Medical
Care



Education



Research



Bienvenue! | Welcome!

La formation en qualité et innocuité : enjeux et nouvelles approches pour mobiliser et optimiser les compétences

Le thème du 10^e symposium de l'AQIA ne peut pas être plus pertinent. Dans le contexte actuel de roulement et de rareté de la main-d'œuvre, les entreprises de restauration, de distribution et de transformation alimentaires doivent faire preuve d'imagination et de créativité pour mobiliser les employés. Des conférenciers réputés proposeront de nouvelles approches de formation et des stratégies d'entreprises pour parvenir à toujours assurer la même qualité de produits et de services malgré la tourmente. Une table ronde, composée d'intervenants des secteurs de la transformation et de la restauration, animée par le journaliste Lionel Levac, promet d'être riche d'apprentissages sur la qualité et les approches de formation préconisées. Des activités spéciales sont également prévues pour souligner la 10^e édition de symposium!

Food safety and quality training: challenges and novel approaches to mobilize and optimize skills

The AQIA's 10th symposium theme could not be more relevant. In the current context of turnover and labour scarcity, food service, distribution and processing companies need to be creative and ingenious to mobilize employees. Top speakers will offer business strategies and new training approaches to ensure that employees deliver the same quality of products and services despite turmoil. A round table, composed of stakeholders from the processing and catering sectors and hosted by journalist Lionel Levac, promises to be rich in learning about the quality and training approaches advocated. Special activities are also planned to mark the 10th edition of the AQIA symposium.

Partenaires | Partners

Platine | Platinum



Argent | Silver



Environex



10^e SYMPOSIUM ANNUEL DE L'AQIA 10th AQIA ANNUAL SYMPOSIUM

Pavillon Alphonse-Desjardins, Université Laval

18 - 19
septembre
2019



La formation en qualité et innocuité :
enjeux et nouvelles approches pour
mobiliser et optimiser les compétences

Food Safety and Quality Training:
Challenges and Novel Approaches
to Mobilize and Optimize Skills

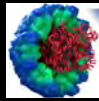



www.aqia-qc.org



The **Power** of Play

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