

## Grades K-3: FightBAC! Presentations

### Storytelling Techniques

- Speak at a nice, even pace - not too fast . . . not too slowly. Speak clearly so that all the children can hear.
- Remember to let BAC's germ personality shine through.
- Be confident. You have read the script many times and you know how to use the puppet. As the initial "test pilots" discovered, the children are going to be captivated by the story, and they are going to participate even when you haven't asked them to.

### First

- Gather the children in a group (sitting on the floor is the most fun).
- Sit in front of the children. Place the script on a table or desk within reach to make it easy to turn the pages.
- Introduce yourself, and begin presenting the story.

### For Grades 2 - 3: *Teaching the Song*

- When it's time for the song, distribute the sheets and go through the verse line by line with the children, using the well-known melody from Row, Row, Row Your Boat. For the early readers, the pictures serve as visual cues.
- After this initial practice, have them sing the whole verse.

### Now Deputize the Kids!

It's time now to deputize the children. You are going to name them members of the "Food Safety Patrol"!

- Ask the children what important things they've learned today.
- Now, explain to them that they are ready to join the Food Safety Patrol. Talk with them about this important mission.
- Distribute the Food Safety Patrol Badges.
- Keep in mind that when children are interested and motivated they can be very persuasive. Challenge them to spread the word to their friends, families and other classes.

### Last Step:

Be sure to distribute the two family take-home pieces to the children. Remind them to share what they've learned with their parents and siblings!

- For the parents: The Fight BAC!® Parent Message
- For the whole family: The Safe Food National Park Family Board Game
- As a follow-up art project, encourage the teacher to have children create posters or slogans to warn friends and family about the ways to get rid of BAC.

### Be Prepared for Questions

Kids will be kids. Don't be surprised if you get lots of questions. Answer them quickly (if not, they will keep asking until they get an answer). Try letting BAC be part of answering questions. That way you can give correct messages in a non-threatening, even humorous, way. (See first sample question below.)

**"Real" Kid Questions:** Here are some typical questions heard throughout the testing of the program, along with The Partnership's suggested responses:

**Question:** My hands look clean. Do I have germs on them now?

**Answer:** Probably. Germs are everywhere. But as long as you wash your hands really well with soap and water before handling food or eating, you'll get rid of them.

**Or, BAC could respond (in his germy voice):**

*Yes - my friends and I are everywhere. But whatever you do, don't wash us away with soap and water. We hate that!*

**And you can finish with:**

*Now wait a minute BAC, you can't fool them. They're smarter than that!*

**Question:** Does bacteria really look like that puppet? What does bacteria really look like?

**Answer:** Real bacteria are so tiny that we can't really see them unless we look under a microscope. But we know that harmful bacteria are there, so we have to get rid of them.

**Question:** What happens if there is a germ on food and I eat it? What will happen to me? If it gets inside me, how do I get it out?

**Answer:** There are good germs and bad germs that can be on the food you eat. But if bad germs are on the food you eat, there is a possibility that you could become ill. If you begin to feel sick, your parents should call a doctor who will help you get well.

**Question:** Why should we try to get rid of germs if they're everywhere and they're just going to come back anyway?

**Answer:** Even though they can come back, you want to remove them so you don't eat them. That's why it's important to wash your hands often and rinse your fruits and vegetables before you eat them. Bad germs that may be on some foods can cause illness and they are the ones that can be killed if foods are always carefully handled and/or cooked safely.

**Question:** What kinds of foods should be refrigerated?

**Answer:** Lots of things. Like milk, cheese, eggs, salads, some fruits and vegetables, leftovers, meats, doggie bags, and many bottles and jars once you open them. Remind your parents to check the label to see if it says: "Refrigerate after opening."

**Question:** We have the TV on our kitchen counter. (Or plants, a fishbowl, microwave, or even the cat.) Is that bad? (This needs to be handled carefully, so as not to say to the children that their parents are doing something "wrong" or "bad".)

**Answer:** There are some things in our kitchens that we keep on the counter all the time, like a TV set or microwave. It's not really in the same exact place where we prepare food - so that's okay.

The important thing is that the area where you prepare and serve food should be kept clean. Watch out for things that just don't belong on the counter. Pets should never be on the counter. And remember - don't put your backpack in the same place that you'll be making a snack.

If something like a pet does get on the counter, remind your mom or dad to clean the counter before using it to prepare food.

**Question:** Should I wash my fruit with soap and water?

**Answer:** No, just rinse it well under cold running water.

**Question:** How come you have to put soap on your hands to get rid of the germs, but only water on your fruits and vegetables?

**Answer:** Soap is made to be used on our hands and bodies, not on food.