

PBL Ideas for Food and Nutrition

I. Wilmington Family Practice Problem (teenage eating disorder)

1.01 Factors that influence choices (Particularly B and C)

2.01 Nutrients, nutrient functions, and sources

2.02 Diet planning resources

2.03 Special nutritional needs

II. News article: Hepatitis A employee at Durham restaurant (N & O, 8/16/02) and inoculation article (N & O, 8/25/02)

3.02 Sanitation

Teaching Supplement: Hand washing lotion, black light demo

III. Ft. Bragg soldier stationed in Afghanistan: wants home-cooked meal for his birthday. How can this be packaged and sent without any health risks?

1.02 Scientific and technological developments (Particularly A, 1a and 1b)

3.02 Sanitation

All "storage" objectives

IV. Exchange student from France loves your mother's peanut butter pie. After she returns home, she writes to ask for the recipe. You want to send it in measurements she can understand.

5.01 Recipes (Particularly B.)****

V. News articles on contaminated meat (N & O 6/25/02 & 6/26/02 on beef or more recent reports on deli meat from Pilgrim products). Memo from USDA secretary appointing a Task Force to review current practices and revise these practices in order to stop meat recalls.

1.02 Scientific and technological developments (Particularly C.)

3.02 Sanitation

7.05 Meat, fish and poultry (Particularly 2a, b and c)

VI. You are an employee of Home Depot, working in the kitchen appliances and cabinets department. A customer comes in wishing to remodel her kitchen and asks you to design the new kitchen for her. Her budget is \$15,000. You must purchase all new appliances and cabinets with this money. She brings a sketch of her present kitchen, showing locations of windows, doors, appliances, sink, etc.

4.01 Kitchen equipment

4.02 Work centers

VII. You have just graduated from the School of Hotel and Restaurant Management at _____ University and are ready to open your own restaurant. Your rich father says he will provide all the up-front costs, but you must then pay him back from your profits. You get together with several former classmates (who want to be your partners in the new restaurant) to help you plan: the type of restaurant you will open, menus for this restaurant, training for staff, kitchen lay-out, table arrangement, the budget you can afford, etc.

8.02 Work simplification

9.01 Characteristics of appealing menu

10.01 Meal service

10.02 Table appointments

10.03 Good manners (Particularly B.)

3.01 Safety procedures

3.02 Sanitation

4.01 Kitchen equipment

4.02 Work centers