



FOOD POISONING AT A PARTY

Case Investigation — Grade 7



Last Saturday, Class 7D held a small party at school. The students brought different kinds of food, such as fried chicken, sandwiches, fruit salad, cake, and iced drinks. Everyone enjoyed the food.

About four hours after the party, several students started to feel sick. They complained of stomach pain, nausea, vomiting, and diarrhea.

Interestingly, not all students became sick. Some students who ate the same food remained healthy.

The teacher checked the remaining food. The fried chicken and sandwiches had been left on the table for several hours before they were eaten.

The teacher suspected that microorganisms might have contaminated the food.



1 IDENTIFY THE PROBLEM

What happened to the students?

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2 FIND THE SUSPECT

Which microorganism could be responsible for the food poisoning?

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|-----------------------------------|--------------------------------|
| ☐ Bacteria | ☐ Fungi |
| ☐ Protozoa | ☐ Virus |

Explain your answer.

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3 ANALYZE THE EVIDENCE

Why could food left at room temperature become dangerous?

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What conditions can help microorganisms grow in food?

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| ☐ Warm temperature | ☐ Moisture |
| ☐ Food nutrients | ☐ Proper refrigeration |

4 FIND THE CLUE

Which food is the most suspicious?

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Why?

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5 PREVENT THE NEXT CASE

Write three ways to prevent food poisoning.

1.
2.
3.

FINAL CONCLUSION

Food poisoning can occur when food is contaminated by and is not handled or stored properly.

DETECTIVE VERDICT

The main suspect:

The evidence:

Our prevention advice:

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SAFE FOOD = HEALTHY STUDENTS
= A BETTER TOMORROW

