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READY FOR ACTION?

You've learned a lot about food waste and food safety. Now use what you've learned to make a difference.

Part 1: Fact Check

First, read the following statements about food safety practices for frozen and refrigerated foods. Write down whether you think the statements are true or false.

- 1. It's safe to refreeze frozen food after it's been thawed.
- 2. ____ Freezer temperatures should not rise above 0° F.
- **3.** The safest way to thaw frozen food is in a refrigerator that is set to a temperature less than 40° F.
- **4.** It's important to follow the packaged cooking instructions for optimal food safety and quality.
- **5.** Most frozen food needs to be thawed before cooking.

Part 2: Join the Fight Against Food Waste

Now turn what you've learned into a public service announcement (PSA) about how frozen and refrigerated foods can help us reduce the food waste problem. Answer the questions below to help you organize your thoughts.

- 1. Who is your audience? Your family, your peers, the general public?
- 2. How will you grab your audience's attention? A joke, a statistic, a short personal story, music?
- 3. What are the main points you want to cover?
- 4. What is your call-to-action for your audience? Leave them with a goal!

TIP: Most public service announcements are around 30 seconds long, with between 5 and 7 sentences. Be concise! Now, write your PSA on the back of this sheet or on a separate sheet of paper and share it with the class!

































