

EVALUATION FORMS

I: For the organizer and/or trainer

This form evaluates the demographics of the audience, the suitability of the adaptation process and whether or not the training session achieved its goal.

Demographics of the Audience

1. Who was the audience? _____

2. What was the age range of the audience? _____

3. What was the general educational level of the audience?

No education Low education High education

4. What was the average literacy level of the audience?

Cannot read Can read a little Can read

5. What was the living environment of the audience?

Rural Urban

6. Were there any cultural practices that compromised food safety?

Yes No

If yes, please describe these practices _____

7. What resources are available to the participants? (tick all appropriate boxes and add any sources that are not listed)

Safe water Thermometer
 Running water Oven
 Refrigerator Human waste disposal
 Electricity Other _____

Adaptation of the Five Keys to Safer Food Manual

8. Do you think the level of language in the Five Keys to Safer Food poster was appropriate?

Yes

No

9. Do you think the manual presents the Five Keys to Safer Food information clearly?

Yes

No

If no, please explain _____

10. How did you adapt Key 1 (*Keep clean*)? _____

11. How did you adapt Key 2 (*Separate raw and cooked*)? _____

12. How did you adapt Key 3 (*Cook thoroughly*)? _____

13. How did you adapt Key 4 (*Keep food at safe temperatures*)? _____

14. How did you adapt Key 5 (*Safe water and raw materials*)? _____

15. Was there a general adaptation made for the audience? _____

16. Please provide feedback on audience participation, concerns and accomplishments. _____

17. Please provide recommendations for changes to the manual (e.g., inclusions, deletions, edits). _____

II: For the participants

This form evaluates the food safety knowledge, attitude and behaviour of the participants. Participants should complete the form before and after training.

Knowledge

Key 1 – Keep clean

- 1a.** It is important to wash hands before handling food. True False
- 1b.** Wiping cloths can spread microorganisms. True False

Key 2 – Separate raw and cooked

- 2a.** The same cutting board can be used for raw and cooked foods provided it looks clean. True False
- 2b.** Raw food needs to be stored separately from cooked food. True False

Key 3 – Cook thoroughly

- 3a.** Cooked foods do not need to be thoroughly reheated. True False
- 3b.** Proper cooking includes meat cooked to 40 °C. True False

Key 4 – Keep food at safe temperatures

- 4a.** Cooked meat can be left at room temperature overnight to cool before refrigerating. True False
- 4b.** Cooked food should be kept very hot before serving. True False
- 4c.** Refrigerating food only slows bacterial growth. True False

Key 5 – Use safe water and raw materials

- 5a.** Safe water can be identified by the way it looks. True False
- 5b.** Wash fruit and vegetables. True False

Answers: p. 26

Attitude

Key 1 – Keep clean

1a. Frequent hand-washing during food preparation is worth the extra time.

- Agree Not sure Disagree

1b. Keeping kitchen surfaces clean reduces the risk of illness.

- Agree Not sure Disagree

Key 2 – Separate raw and cooked

2a. Keeping raw and cooked food separate helps to prevent illness.

- Agree Not sure Disagree

2b. Using different knives and cutting boards for raw and cooked foods is worth the extra effort.

- Agree Not sure Disagree

Key 3 – Cook thoroughly

3a. Meat thermometers are useful for ensuring food is cooked thoroughly.

- Agree Not sure Disagree

3b. Soups and stews should always be boiled to ensure safety.

- Agree Not sure Disagree

Key 4 – Keep food at safe temperatures

4a. Thawing food in a cool place is safer.

- Agree Not sure Disagree

4b. I think it is unsafe to leave cooked food out of the refrigerator for more than two hours.

- Agree Not sure Disagree

Key 5 – Use safe water and raw materials

5a. Inspecting food for freshness and wholesomeness is valuable.

- Agree Not sure Disagree

5b. I think it is important to throw away foods that have reached their expiry date.

- Agree Not sure Disagree

Answers: p. 26

Self-reported behaviour

Key 1 – Keep clean

1a. I wash my hands before and during food preparation.

Always Most times Sometimes Not often Never

1b. I clean surfaces and equipment used for food preparation before re-using on other food.

Always Most times Sometimes Not often Never

Key 2 – Separate raw and cooked

2a. I use separate utensils and cutting-boards when preparing raw and cooked food.

Always Most times Sometimes Not often Never

2b. I separate raw and cooked food during storage.

Always Most times Sometimes Not often Never

Key 3 – Cook thoroughly

3a. I check that meats are cooked thoroughly by ensuring that the juices are clear or by using a thermometer.

Always Most times Sometimes Not often Never

3b. I reheat cooked food until it is piping hot throughout.

Always Most times Sometimes Not often Never

Key 4 – Keep food at safe temperatures

4a. I thaw frozen food in the refrigerator or other cool place.

Always Most times Sometimes Not often Never

4b. After I have cooked a meal I store any left-overs in a cool place within two hours.

Always Most times Sometimes Not often Never

Key 5 – Use safe water and raw materials

5a. I check and throw away food beyond its expiry date.

Always Most times Sometimes Not often Never

5b. I wash fruit and vegetables with safe water before eating them.

Always Most times Sometimes Not often Never

ANSWERS		
Self-reported behaviour 1a) Always, 1b) Always 2a) Always, 2b) Always 3a) Always, 3b) Always 4a) Always, 4b) Always 5a) Always, 5b) Always	Attitude 1a) Agree, 1b) Agree 2a) Agree, 2b) Agree 3a) Agree, 3b) Agree 4a) Agree, 4b) Agree 5a) Agree, 5b) Agree	Knowledge 1a) True, 1b) True 2a) False, 2b) True 3a) False, 3b) False 4a) False, 4b) True, 4c) True 5a) False, 5b) True