## QUESTION

Is it important to wash your hands before handling, preparing, or serving food - even if they look clean?

MY HYPOTHESIS:

## Materials Needed:

- Two small Delicious apples, washed in advance (but not by the person cutting the apples)
- Potato peeler
- Small, clean knife
- Cutting board
- Two sterilized jars (see "tip" at left) with screw-top lids
- Masking tape or gummed labels
- Felt-tip markers


## GETTING READY

Label the jars:

- Jar 1 - Washed Hands • Jar 2 - Unwashed Hands

Choose a class volunteer to perform the experiment. Make sure his/her hands haven't been washed in several hours!

## PROCEDURE

1. Without washing hands, peel one apple and cut it in half on the cutting board.

## For the Class Volunteer:

2. Place one half of the apple in the jar labeled "Unwashed Hands." Screw the lid on tightly, compost the remaining apple.
3. Wash your hands thoroughly with soap and warm water for 20 seconds. Now wash the potato peeler, knife and cutting board with soap and warm water.
4. Peel the second apple and cut it in half.
5. Place one half of the apple in the jar labeled "Washed Hands." Screw the lid on tightly and compost the remaining apple.
6. Place jars in a warm place.


## For the Class:

7. Observe the jars once daily for a week and record your observations.


- Describe: Do the apples look the same? If not, describe how they are different.
- Illustrate: Draw pictures of both apples to show how they look after two days and at the end of the week.

- This is what happened to each apple:
- I think the apples looked different because:
- This is what I learned about the food that I touch and eat:

Make "Wash your Hands" reminders to hang near the kitchen sink or on the refrigerator at home to make sure that your family members are "All Washed Up" before they handle food.

