June 2024 eLearning Challenge: Preventing Foodborne Illness

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ℹ️ The Situation

Tacomazing Cantina runs several popular brick-and-mortar restaurants serving authentic Mexican street tacos. The owners of Tacomazing plan to take popular taco combination platters on the road to festivals and other events via a fleet of new food trucks. This secondary revenue stream will provide Tacomazing with an avenue to increase sales, introduce their food to new customers, and represent the business in local communities.

Tacomazing's food truck menu will be based on 4 proteins: Chicken, pork, beef, and shrimp. Meat and seafood will be prepared on-site at brick-and-mortar Cantina locations and then transported to and served from the food trucks. Toppings and sides (such as cilantro, onion, lettuce, tomato, beans, and rice) will be prepared on the trucks and replenished as needed.

✅ The Challenge

Passing health inspections with flying colors is always a top priority at Tacomazing Cantina locations. Management wants to ensure the food trucks also will receive A ratings, but food trucks pose unique challenges to restauranteurs due to several factors like keeping food at temperature and having less food preparation space. Because food will be both transported from restaurants to trucks as well as prepared and kept hot and/or cold in the trucks' kitchens, staff must be upskilled on the risks and prevention of foodborne illness in this new environment.

You are a freelance instructional designer who specializes in regulatory training (such as OSHA and other governmental standards). Tacomazing's Food and Beverage Director is partnering with you to develop an eLearning module for all food truck staff. The module will reinforce key safe food handling practices prior to the fleet hitting the road.

After completing your course, learners should be able to complete one or more of the following objectives:

- Determine the proper temperature at which raw and cooked foods should be stored (aka keeping hot foods hot and cold foods cold).

- Check the temperature of various foods and interpret the temperature using safe handling guidelines.

- Transport cooked food safely from the restaurant kitchen to the food truck by maintaining temperature and selecting the appropriate transportation method (like a cooler).

- Identify cross-contamination risks in the food truck kitchen and determine prevention strategies, such as not reusing cutting boards or knives.

- Implement the proper hand hygiene practices (washing hands, wearing gloves, and/or changing gloves) to follow when preparing and serving food in the truck.

📋 Requirements & Constraints

As you design and develop your course, keep the following requirements and constraints in mind:

Interactivity & Content Presentation: Ideally, your solution will include decision-based interactions or scenarios to reinforce the skills being taught. Here are some ideas for how you might present your content and make it interactive:

- Build a dial representing a food thermometer and use it in a drag-and-drop to test food temperatures.

- Design a tabs interaction with an overview of safe food handling guidelines.

- Embed hotspots for potential cross-contamination within the food truck kitchen.

- Walk the steps of proper hygiene for food preppers on the truck with a slider, infographic, etc.

- Incorporate characters (prep cooks, truck window servers, etc.) in a surprise visit from a health inspector. Will the truck pass inspection?

- Use pulsing markers on a map depicting the transport of food from a Cantina kitchen to the food truck. Explain potential contamination risks

within the markers.

- Create decision-based scenarios where an employee must determine whether food may be contaminated and should be tossed.
- Design a branching scenario based on the transport of hot food from the restaurant kitchen to the food truck with several key steps (temperature checking, food storage, topping prep, etc.).

Authoring Tools: You are free to use any eLearning authoring tool you'd like; however, Articulate Storyline or Rise are recommended. If you're new to Articulate Storyline, **check out this playlist of videos** to help you get started.

Visual Design: You are free to design the course in any way you'd like; however, it should demonstrate good visual design best practices with a cohesive and consistent use of font, colors, images, and graphics. If you're new to visual design, **check out this playlist of videos** to help you get started.

🎨 Style Guide

To help in the design of your eLearning course, you can view and download the Tacomazing style guide and brand assets below. You are free to use these to design a branded course template, or you can create your own design.

🗒️ Reference Materials

As you design and develop your course, you can create your own content from scratch or source your content from the following references:

- **Food Trucks & Food Safety**
- **Opening a Food Truck: What You Need to Know for Food Safety**
- **Food Truck Food Safety for Large Events**
- **Food Safety Considerations for Food Truck Operators**
- **Restaurant Safety: How Does the Grading System Work?**
- **Safe Food Handling**

🏆 Submission Guidelines & Contest Rules

Once you're done building your course, you can submit it by commenting below and sharing a link to your finished project. If you're using Articulate Storyline or Rise, you can publish and **share a link from Articulate Review** or

on the web using Google Cloud. Along with a link to your published course, share a few words explaining your design decisions, challenges, inspiration, etc.

To be eligible to win the $100 Amazon gift card, your submission must be posted no later than Friday, June 28th, at 11:59 PM ET.

You can learn more about the **contest rules and criteria here**.

If you'd like to get more eyes on your submission and encourage others to participate in the challenges, you might also consider...

- **Writing a Blog Post:** If you happen to have a blog or online portfolio, write a post about your submission and share it on social media. Make sure to link to it in the comments below for others to see!

- **Record a Video:** If you want to share how you went about designing your submission, record and share a screen recording video (via Loom, Camtasia, SnagIt, or YouTube) to showcase and explain your process. And, of course, don't forget to share a link to it in the comments below!

- **Share on Social Media:** If you're active on LinkedIn, Twitter, or another social media platform, create a post to share your submission. If possible, make sure to link back to this page and tag The eLearning Designer's Academy on **LinkedIn** or **Twitter** in your post.

💬 Give & Get Feedback

After you've shared your submission, make sure to review what others have submitted and provide constructive feedback. Remember, the monthly challenges (and this community as a whole) are meant to provide an inclusive and supportive environment. As you provide feedback, make sure to keep our **Code of Conduct** in mind.

As you work to develop your project, also consider sharing your work-in-progress for community feedback in our **Get Feedback space here**.

🎉 Challenge Recap, Submissions & Winner

Congratulations to this month's eLearning challenge winner, **Tia Pez**, for her winning submission for this month's challenge: **Let's Taco 'Bout Food Safety**! 🎉

Check out all of the submissions for this month's eLearning challenge below:

- **Preventing Foodborne Illness** by **Brenton Daviau**

- **Food Truck Safety** by **Cynthia Munguia**

- **Foodborne Illness Prevention** by **Sherry Chu**

- **Food Safty Training** by **Ayanna T**

- **How to Prevent Foodborne Illness** by **Yu-Chen Lin (Sandy)**

- **Food Safety Training** by **Jennifer Leone Thompson**

- **Mastering Food Safety** by **Fran Lanier**

- **Food Prep Guide** by **Grady Kepler**

- **Taco Truck Triumph** by **Anna Parker**