**Conference for Food Protection**

**2014 Issue Form**

**Internal Number: 050**

**Issue: 2014 I-007**

**Title:**

WHM 3 - Wild Harvested Mushroom Identifier Course Learning Objectives

**Recommended Solution: The Conference recommends...:**

that a letter be sent to FDA requesting that the 2013 Food Code, Annex 3 Section 3-201.16 be amended as follows to include the following learning objectives and recommendations as an option for regulatory jurisdictions to use if they choose to develop their own wild harvested mushroom identifier training or certification program (new language underlined):

Wild Harvested Mushroom Identifier Course Learning Objectives:

1. Illness Information (Symptoms, Cause and Prognosis).

a. Identify foodborne illnesses associated with the consumption of wild harvested mushrooms.

b. Describe the symptoms and the consequences of consuming poisonous mushroom species specific to the region in which the mushrooms will be harvested.

2. Identification.

a. Describe the anatomy of a mushroom as it relates to identification.

b. Demonstrate the use of keys in the identification of edible mushrooms and their poisonous look-a-likes.

c. Demonstrate accurate identification of edible species of mushrooms from physical specimens.

3. Harvesting.

a. Describe specific information in regards to the habitat and seasonality in which mushrooms can be harvested, including areas that are considered inappropriate for harvest (treated areas, contaminated sites, etc.)

b. Describe proper collection and harvesting techniques.

4. Best Handling Practices.

a. Recognize and describe the conditions and practices that could contribute to post harvest contamination.

b. Describe storage and transportation methods that would prevent the contamination of mushrooms.

c. Describe the relationship between personal hygiene and the potential for contamination that could contribute to foodborne illness.

5. Regulatory Requirements.

Cite the regulatory requirements in the local jurisdiction for wild mushroom harvesting location and distribution.

Additional Recommendations.

a. The local jurisdiction must create measureable learning objectives specific to the jurisdiction and the region. The objectives listed are overall course objectives. Instructors should develop module-specific objectives to meet the overall course objectives.

b. Jurisdictions should additionally require food worker card training if it is available.

c. Although not a public health issue, include in training harvest methods for species conservation.

It is the policy of the Conference for Food Protection to not accept Issues that would endorse a brand name or a commercial proprietary process.