



FOOD SCIENCE: The Biochemistry of Food and Nutrition



Mrs. Donaldson

40 Weeks – 1 credit

(Third Year Science)

Unit	Topics	Activities / Labs
Food Science Careers	What is Food Science Innovators & Pioneers Careers	Career Research
Lab Vocabulary	Decoding Activity Food Technology Vocabulary Food Prep Vocabulary	Snack Food Lab
Technology in Food Science	Kitchen Mysteries	Currant Event
Measurement & Scientific Method	Standard Measurement Math Measurement Tools & Techniques Metric Measurement Math Scientific Method	What Makes Popcorn Pop? Plant Experiments
Sensory Science	Mapping Your Taste Buds What is Sensory Evaluation? Lab Testing Experiment Design Sensory Marketing	Taste Lab Odor Lab Mouth feel Lab
Food Safety	Hand washing Food Forensics Food Bourne Illnesses Two Forks Idaho Mystery	
Compounds, Elements & Mixtures	Chemistry in the Kitchen Tasty Molecules	Pizza Lab
Molecular Activity & PROCESSING	Thermodynamics Water Mighty Molecule	Boiling Point
Acids & Bases	pH of Common Foods	
Nutrition Science	Nutrient Basics Candy Making Food Styling Starch Identification Lipids & Tenderizing Using Health Calculators	Rock Candy Lab Pie Lab
Biochemistry of Milk	Milk Facts Bubbles, Bubbles, and More Bubbles Mozzarella Cheese Making Milk Experiments	Homemade Ice Cream Homemade Yogurt
Food Preservation	Food Packaging Friendship Starter & Bread Dehydration	Root beer Lab Sourdough Starter Lab
Feed the Future	My Mark on the Earth Food Around the World Feed the Future	
Chemical Cuisine	Preserving It How Sweet It Is The Fats in Food Color Explosion	