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| Time Frame | Topic/Unit | Skills/Concepts | Major Assessments | Core Standards | Resources |
| 2 weeksSept | Introduction to Food Science | * Readings/lectures on history, careers, etc...
* The industry
* Trends
* Allied Industries
* International Activities
 | Projects and summative assessment | Reading Anchor StandardsStandard 1 2 3 and 4Writing Anchor StandardsStandard 2 and 5Speaking and Listening Anchor StandardsStandard 1 2 and 4Language Anchor StandardsStandard 1 and 4 | Ag Ed Net |
| 2 weeksSept | Food Chemistry | * Readings/lectures on Food Chemistry
* Chemical Bonds
* Carbohydrates- sugars/starches in food
* Proteins- proteins in food
* Fats- fat in food
* Vitamins/Minerals
 | Practical’s and summative assessment | CS Standards 1,2,4,6 and 7 | Ag Ed NetFoodFDA website |
| 1 WeekOct | Digestion/Nutrition | * Readings/lectures on Digestion/Nutrition
* Role of nutrients
* Recommended nutritional needs
* Describe nutrient quality
* Digestive process
* MyPlate
 | Practical’s and summative assessment | Reading Anchor StandardsStandard 1 2 3 and 4Writing Anchor StandardsStandard 2 and 5Speaking and Listening Anchor StandardsStandard 1 2 and 4Language Anchor StandardsStandard 1 and 4LE Standard 1, 2, 3, 5, 6 and 7 | Ag Ed NetUSDA and FDA website |
| 1 week Oct | Food Composition | * Readings/lectures on food composition
* Finding food nutrition
* Methods for determining food caloric content
* Four factors that affect nutrient content of foods
 | Summative assessment |  | Ag Ed NetUSDA and FDA websitevideo |
| 2 weeksOct/Nov | Quality Factors in Food | * Readings/lectures on food quality
* Influence of color on food quality
* Words that describe flavor
* How water changes texture
* Influence color, texture, size and shape on consumer acceptance
 | Practical’s and summative assessment | Reading Anchor StandardsStandard 1 2 3 and 4Writing Anchor StandardsStandard 2 and 5Speaking and Listening Anchor StandardsStandard 1 2 and 4Language Anchor StandardsStandard 1 and 4LE Standard 1, 2, 3, 5, 6 and 7CS Standards 1,2 and 4 | Ag Ed NetFood itemsvideo |
| 2 weeksNov | Unit Operations in Food | * Readings/lectures on unit operations
* Materials handling in food
* Methods of reducing and separating
* Mixing and heat transfer
* Drying foods
* Unit overlap
 | Summative assessment and practical’s |  | Ag Ed NetVideoFood itemsDehydrator |
| 2 weeksDec | Food Deterioration | * Readings/lectures on food deterioration
* Three categories and six factors that cause deterioration
* Shelf life and dating
* Food enzymes
 | Practical’s and summative assessment |  | Ag Ed NetFood items |
| 4 weeksDec/Jan | Food Preservation | * Readings/lectures on food preservation
* Preservation methods
* Packaging
 | Practical’s and summative assessment |  | Ag Ed NetFood itemsPackaging material |
| 3 weeksJan/Feb | FFA | * CDE and LDE events
 | Practical’s |  | FFA WebsiteAg Ed Net |
| 1 weekFeb | Food/Food Products | * Readings/lectures on foods
* Types of food production/categories
 | Summative assessmentPractical | Reading Anchor StandardsStandard 1 2 3 and 4Writing Anchor StandardsStandard 2 and 5Speaking and Listening Anchor StandardsStandard 1 2 and 4Language Anchor StandardsStandard 1 and 4LE Standard 1, 2, 3, 5, 6 and 7 | Ag Ed NetFood productsVideo |
| 5 weeksMar/Apr | Food Product Development | * Readings/lectures on product development
* Ingredients label
* Cost analysis
* Sales plan
 |  |  | FFA Food science CDEFood itemsContainers and baggiesPoster board |
| 5 weeksMay/Jun | Business | * Readings/lectures notes on business topics
* Business forms
* Record Keeping
* Personal Financial Mgt
* Advertising
* Legal aspects
* Computers
* Marketing
 | Practical and summative assessment | \*\*AFNR National Standards (Agricultural Food and Natural Resources) | Ag Ed NetRecords |