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| Time Frame | Topic/Unit | Skills/Concepts | Major Assessments | Core Standards | Resources |
| 2 weeks  Sept | Introduction to Food Science | * Readings/lectures on history, careers, etc... * The industry * Trends * Allied Industries * International Activities | Projects and summative assessment | Reading Anchor Standards  Standard 1 2 3 and 4  Writing Anchor Standards  Standard 2 and 5  Speaking and Listening Anchor Standards  Standard 1 2 and 4  Language Anchor Standards  Standard 1 and 4 | Ag Ed Net |
| 2 weeks  Sept | 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 Net  Food  FDA website |
| 1 Week  Oct | 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 Standards  Standard 1 2 3 and 4  Writing Anchor Standards  Standard 2 and 5  Speaking and Listening Anchor Standards  Standard 1 2 and 4  Language Anchor Standards  Standard 1 and 4  LE Standard 1, 2, 3, 5, 6 and 7 | Ag Ed Net  USDA 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 Net  USDA and FDA website  video |
| 2 weeks  Oct/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 Standards  Standard 1 2 3 and 4  Writing Anchor Standards  Standard 2 and 5  Speaking and Listening Anchor Standards  Standard 1 2 and 4  Language Anchor Standards  Standard 1 and 4  LE Standard 1, 2, 3, 5, 6 and 7  CS Standards 1,2 and 4 | Ag Ed Net  Food items  video |
| 2 weeks  Nov | 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 Net  Video  Food items  Dehydrator |
| 2 weeks  Dec | 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 Net  Food items |
| 4 weeks  Dec/Jan | Food Preservation | * Readings/lectures on food preservation * Preservation methods * Packaging | Practical’s and summative assessment |  | Ag Ed Net  Food items  Packaging material |
| 3 weeks  Jan/Feb | FFA | * CDE and LDE events | Practical’s |  | FFA Website  Ag Ed Net |
| 1 week  Feb | Food/Food Products | * Readings/lectures on foods * Types of food production/categories | Summative assessment  Practical | Reading Anchor Standards  Standard 1 2 3 and 4  Writing Anchor Standards  Standard 2 and 5  Speaking and Listening Anchor Standards  Standard 1 2 and 4  Language Anchor Standards  Standard 1 and 4  LE Standard 1, 2, 3, 5, 6 and 7 | Ag Ed Net  Food products  Video |
| 5 weeks  Mar/Apr | Food Product Development | * Readings/lectures on product development * Ingredients label * Cost analysis * Sales plan |  |  | FFA Food science CDE  Food items  Containers and baggies  Poster board |
| 5 weeks  May/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 Net  Records |