**Food Science**

**Mr. Hadenfeldt**

***The purpose of Food Science Class is to teach students concepts to better their understanding of the Food Science Industry. Students will focus on the science behind our food pathways and develop a solid knowledge of where their food comes from. Importance will be placed on safety and health as well as cooking methods.***

**Quarter 1: Food Science Basics**

**-History of the food industry**

**-Laws and regulations in America**

**-Understanding the Food Label**

**-Innovations and technology in the past century**

**-Career opportunities available in the Food Industry**

**-Taste and discrimination**

**Quarter 2: The Chemistry of Food Science**

**-The 6 nutrients of food**

**-The energy of food**

**-Good vs. Bad Chemicals**

**-What does diet mean?**

**-Food Safety**

**Quarter 3: Commercial Food Science**

**-Meat Science**

**-Slaughter processes and meat cuts**

**-Preservation and packaging**

**-Product Development**

**-Advertising**

**Quarter 4: Domestic Food Science**

**-Shopping and Variety**

**-Cooking methods**

**-Cultural styles of cooking**

**-Your Food Budgeting**