

PRESCOTT UNIFIED SCHOOL  
DISTRICT District Instructional  
Guide

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|-------------------------------------|--------------------------|------------------------------|------------------------------|---|
| <b>School:</b> Prescott High School | <b>Grade Level:</b> 9-12 | <b>Subject:</b> Food Science | <b>Quarter!Semester:</b> 111 | <b>Core text:</b> <i>Food Science: The Biochemistry of Food and Nutrition</i> |
|-------------------------------------|--------------------------|------------------------------|------------------------------|---|

| <b>Time Block</b> | <b>Unit ! Theme</b>       | <b>Content (Nouns)</b>  | <b>Skills (Verbs)</b>   | <b>Standards</b><br>S Science<br>CCR Core Reading<br>WP Workplace Skill                                   | <b>Assessments ! Benchmarks</b>   |
|-------------------|---------------------------|-------------------------|---|---|---|
| 1 week            | The World of Food Science | What Is Food Science?   | Trace the development of the scientific study of food science.<br>Describe areas included in the field of food science.<br>Identify different types of work that food scientists do.  | <b>S</b><br>S2, C1, PO1-4<br><b>CCR</b> 2,5,7<br><b>WP</b> 1,2,3,4,5,6,7,9                                | Completion of Assigned Work (ie, study guides, math & science connections, terms chapter headings {THIEVES})<br>Ch 1 written test<br>Student portfolio up-to-date.  |
| 1 week            | The World of Food Science | Why Study Food Science? | Describe personal benefits of studying topics in food science.<br>Describe contributions of food science to increasing food supplies.<br>Explain the role of food science in preserving the environment.<br>Explain contributions of food science to nutrition and food safety.<br>Relate food science to social change and technological advances. | <b>S</b><br>S2, C1, PO1-4<br>S3, C1, PO 3&4<br>C3, PO1&3<br><b>CCR</b> 2,5,7<br><b>WP</b> 1,2,3,4,5,6,7,9 | Completion of Assigned Work (ie, study guides, math & science connections, terms chapter headings {THIEVES})<br>Participation in assigned labs and completed lab reports.<br>Ch 2 written test<br>Student portfolio up-to-date. |

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| 1 week | The Food Science Lab | Using Laboratory Equipment | <p>Choose laboratory Equipment that is suited for specific tasks.</p> <p>Demonstrate proper use and maintenance of laboratory equipment.</p> <p>Demonstrate techniques for working safely in a food science laboratory.</p> | <p><b>S</b><br/>S1, C1,2<br/><b>CCR</b> 2,5,7<br/><b>WP</b> 1,2,3,4,5,6,7,9</p> | <p>Completion of Assigned Work (ie, study guides, math &amp; science connections, terms chapter headings {THIEVES})</p> <p>Participation in assigned labs and completed lab reports.</p> <p>Ch 3 written test</p> <p>Student portfolio up-to-date.</p> |
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| 1 week  | The Food Science Lab   | Measurement                      | Demonstrate how to make accurate and precise laboratory measurements.<br>Distinguish between metric units.<br>Compare temperatures on Celsius and Fahrenheit scales.<br>Demonstrate techniques for taking readings.   | <b>s</b><br>C2<br><b>CCR 2,5,7</b><br><b>WP 1,2,3,4,5,6,7,9</b>   | Completion of Assigned Work (ie, study guides, math & science connections, terms chapter headings {THIEVES})<br>Participation in assigned labs and completed lab reports.<br>Ch 4 written test<br>Student portfolio up-to-date. |
| 1 week  | The Food Science Lab   | The Scientific Method            | Describe in order the steps in the scientific method<br>Demonstrate completing a data table and report form.<br>Distinguish between a hypothesis and a scientific theory.   | <b>s</b><br>S1, C1, PO 1-4<br>C2, PO 1-5<br>C3, PO 1-4<br>C4, PO 1<br><b>CCR 2.5.7</b><br><b>WP 1,2,3,4,5,6,7,9</b> | Completion of Assigned Work (ie, study guides, math & science connections, terms chapter headings {THIEVES})<br>Participation in assigned labs and completed lab reports.<br>Ch 5 written test<br>Student portfolio up-to-date. |
| 1 week  | The Food Science Lab   | The Sensory Evaluation of Food   | Explain how various influences affect food choices.<br>Describe sensory characteristics of food.<br>Explain the relationship between sensory characteristics and nutrition.   | <b>s</b><br>S1, C3, PO 1<br>C4, PO 1 - 4<br>S3 C3, PO1<br><br><b>CCR 2,4,7</b><br><br><b>WP 1,2,3,4,5,6,7,9</b>     | Completion of Assigned Work (ie, study guides, math & science connections, terms chapter headings {THIEVES})<br>Participation in assigned labs and completed lab reports.<br>Ch 6 written test<br>Student portfolio up-to-date. |
| 2 weeks | Chemistry Fundamentals | Elements, Compounds and Mixtures | Explain the difference between physical and chemical properties.<br>Distinguish between pure substances and mixtures.<br>Explain the relationship between elements and compounds.<br>Compare heterogeneous and homogeneous mixtures.<br>Identify chemical symbols and formulas. | <b>s</b><br>S5, C1, PO 1-4<br><br><b>CCR 2,5,7</b><br><br><b>WP 1,2,3,4,5,6,7,9</b>                                 | Completion of Assigned Work (ie, study guides, math & science connections, terms chapter headings {THIEVES})<br>Participation in assigned labs and completed lab reports.<br>Ch 7 written test<br>Student portfolio up-to-date. |
| 1 week  | Quarter One Review     |                                  |   | All standards taught thus far   | Quarter One Mid Term Exam covering chapters 1 - 7.  |



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| <b>School:</b> Prescott High School | <b>Grade Level:</b> 9-12 | <b>Subject:</b> Food Science | <b>Quarter!Semester:</b> Q2/S1 | <b>Core text: Food Science:</b> <i>The Biochemistry of Food and Nutrition</i> |
|-------------------------------------|--------------------------|------------------------------|--------------------------------|---|

| <b>Time Block</b> | <b>Unit ! Theme</b>    | <b>Content (Nouns)</b>                  | <b>Skills (Verbs)</b>   | <b>Standards</b><br>S Science<br>CCR Core Reading<br>WP Workplace Skill        | <b>Assessments ! Benchmarks</b>  |
|-------------------|------------------------|---|---|--|--|
| 2 weeks           | Chemistry Fundamentals | Chemical Reactions and Physical Changes | Compare chemical reactions to physical changes.<br>Compare parts of an atom.<br>Identify parts of a chemical equation.<br>Distinguish between reversible and irreversible reactions and changes.  | S<br>S 5, C 4, PO 2,3,4,5<br><br><b>CCR 2,5,7</b><br><b>WP 1,2,3,4,5,6,7,9</b> | Completion of Assigned Work (ie, study guides, math & science connections, terms, chapter headings {THIEVES})<br>Participation in assigned labs and completed lab reports.<br>Ch 8 written test<br>Student portfolio up-to-date. |
| 1 week            | Chemistry Fundamentals | Water                                   | Relate water's composition and structure to its properties.<br>Compare bonds in water.<br>Explain the effect of air pressure changes on boiling point.<br>Explain sublimation and surface tension.<br>Explain the functions of water in food preparation.<br>Describe hard and soft water.<br>Describe how the body uses water. | S<br>S 6, C 1, PO 5, 6<br><br><b>CCR 2,5,7</b><br><b>WP 1,2,3,4,5,6,7,9</b>    | Completion of Assigned Work (ie, study guides, math & science connections, terms, chapter headings {THIEVES})<br>Participation in assigned labs and completed lab reports.<br>Ch 9 written test<br>Student portfolio up-to-date. |

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|--------|---------------------------|-----------------|--|----------------------|--|
| 1 week | Chemistry<br>Fundamentals | Acids and Bases | Explain the qualities of<br>acids and bases.<br>Compare the acidity of | S<br>S 5, C 4, PO 12 | Completion of Assigned Work (ie,<br>study guides, math & science<br>connections, terms, chapter headings |
|--------|---------------------------|-----------------|--|----------------------|--|

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|        |                          |                  | <p>substances, using the pH scale and pH indicators.</p> <p>Compare the general qualities of acids and bases in foods.</p> <p>Explain the importance of pH to physical health.</p>  | <p><b>CCR 2,5,7</b><br/><b>WP 1,2,3,4,5,6,7,9</b></p>   | <p>{THIEVES})</p> <p>Participation in assigned labs and completed lab reports.</p> <p>Ch 10 written test</p> <p>Student portfolio up-to-date.</p>  |
| 1 week | Chemistry Fundamentals   | Energy           | <p>Compare units of heat measure.</p> <p>Describe the relationship between molecular motion and temperature.</p> <p>Compare processes of heat transfer.</p> <p>Explain what affects rates of chemical reaction in food. Analyze the relationship between food intake and body weight.</p>   | <p>S<br/>S 4, C 5, PO 1<br/>S 5, C 3, PO 7<br/>C 5, PO 1, 6</p> <p><b>CCR 2,5,7</b><br/><b>WP 1,2,3,4,5,6,7,9</b></p> | <p>Completion of Assigned Work (ie, study guides, math &amp; science connections, terms, chapter headings {THIEVES})</p> <p>Participation in assigned labs and completed lab reports.</p> <p>Ch 11 written test</p> <p>Student portfolio up-to-date.</p> |
| 1 week | The Science of Nutrition | Nutrition Basics | <p>Identify and briefly describe essential nutrients.</p> <p>Explain how different nutritional guidelines are formulated and used.</p> <p>Choose healthful foods according to the Dietary Guidelines for Americans.</p> <p>Demonstrate how to use food labels to compare nutrients in foods.</p> <p>Plan healthful meals using My Pyramid.</p> <p>Relate the understanding of nutrition to physical well-being.</p> | <p>Food Science, Dietetics and Nutrition 9.3</p> <p><b>CCR 2,5,7</b><br/><b>WP 1,2,3,4,5,6,7,9</b></p>                | <p>Completion of Assigned Work (ie, study guides, math &amp; science connections, terms, chapter headings {THIEVES})</p> <p>Participation in assigned labs and completed lab reports.</p> <p>Ch 12 written test</p> <p>Student portfolio up-to-date.</p> |

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|--------|--------------------------|------------|---|--|---|
| 1 week | The Science of Nutrition | Digestion  | Identify in order the parts of the alimentary canal.<br>Describe the processes that take place in each part of the digestive tract.<br>Explain the function of enzymes in digestion.<br>Explain how nutrients are absorbed.   | <b>CCR 2,5,7</b><br><b>WP 1,2,3,4,5,6,7,9</b>                      | Completion of Assigned Work (ie, study guides, math & science connections, terms, chapter headings {THIEVES})<br>Participation in assigned labs and completed lab reports<br>Chapter 13 written test<br>Student portfolio up-to-date. |
| 1 week | The Science of Nutrition | Metabolism | Explain the purpose of metabolism and the conditions needed for it to occur.<br>Explain the role of energy in metabolism.<br>Explain the process that stores and transfers energy in the body.<br>Explain how cells maintain chemical balance.<br>Relate basal metabolism and volunteer activity to energy needs.<br>Evaluate weight loss diets and exercise habits in relation to metabolism and health. | S<br>S 4, C 1<br><br><b>CCR 2,5,7</b><br><b>WP 1,2,3,4,5,6,7,9</b> | Completion of Assigned Work (ie, study guides, math & science connections, terms, chapter headings {THIEVES})<br>Participation in assigned labs and completed lab reports<br>Chapter 14 written test<br>Student portfolio up-to-date. |
| 1 week | Final Exam               |            |   | All standards taught thus far                                      | Final Exam  |



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|-------------------------------------|--------------------------|------------------------------|--------------------------------|---|
| <b>School:</b> Prescott High School | <b>Grade Level:</b> 9-12 | <b>Subject:</b> Food Science | <b>Quarter!Semester:</b> Q3/S2 | <b>Core text: Food Science:</b> <i>The Biochemistry of Food and Nutrition</i> |
|-------------------------------------|--------------------------|------------------------------|--------------------------------|---|

| <b>Time Block</b> | <b>Unit ! Theme</b>      | <b>Content (Nouns)</b> | <b>Skills (Verbs)</b>   | <b>Standards</b><br>S Science<br>CCR Core<br>Reading<br>WP Workplace<br>Skill                               | <b>Assessments ! Benchmarks</b>   |
|-------------------|--------------------------|------------------------|---|---|---|
| 2 weeks           | The Science of Nutrition | Carbohydrates          | Explain the chemical reaction by which plants produce carbohydrates<br>Describe the properties of sugars.<br>Discuss caramelization.<br>Contrast healthy blood glucose regulation to the complications of diabetes.   | <b>S</b><br>S1,C1, PO 1<br>C4, PO 3<br>S4, C5, PO 2<br><br><b>CCR 2,5,7</b><br><b>WP</b><br>1,2,3,4,5,6,7,9 | Completion of Assigned Work (ie, study guides, math & science connections, terms, chapter headings {THIEVES})<br>Participation in assigned labs and completed lab reports.<br>Ch 15 written test<br>Student portfolio up-to-date. |
| 2 weeks           | The Science of Nutrition | Lipids                 | <b>SWBAT:</b><br>Explain the three categories of lipids.<br>Describe how fatty acids form triglycerides. Compare the structure of saturated and unsaturated fat. Explain the relationship between cholesterol and heart disease.<br>Develop an eating plan that keeps dietary lipids within healthful levels. | <b>S</b><br>S1,C1, PO 1<br>C4, PO 3<br>S4, C5, PO 2<br><br><b>CCR 2,5,7</b><br><b>WP</b><br>1,2,3,4,5,6,7,9 | Completion of Assigned Work (ie, study guides, math & science connections, terms, chapter headings {THIEVES})<br>Participation in assigned labs and completed lab reports.<br>Ch 16 written test<br>Student portfolio up-to-date. |

|         |                          |         |  |                                     |   |
|---------|--------------------------|---------|--|-------------------------------------|---|
| 2 weeks | The Science of Nutrition | Protein | Describe the chemical structure of protein.<br>Explain how amino acids | <b>S</b><br>S1,C1, PO 1<br>C4, PO 3 | Completion of Assigned Work (ie, study guides, math & science connections, terms, chapter headings) |
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|         |                          |                                     | <p>link to form polypeptide bonds.</p> <p>Relate the processes of denaturation and coagulation to the uses of proteins in cooking.</p> <p>Compare proteins found in different foods.</p> <p>Explain the relationship between egg proteins and storage.</p> <p>Describe different functions of protein in the body.</p> <p>Evaluate foods as sources of dietary protein.</p> | <p>S4, C5, PO 2</p> <p><b>CCR 2,5,7</b></p> <p><b>WP</b></p> <p>I,2,3,4,5,6,7,9</p>  | <p>{THIEVES}}</p> <p>Participation in assigned labs and completed lab reports.</p> <p>Ch 17 written test</p> <p>Student portfolio up-to-date.</p>  |
| 2 weeks | The Science of Nutrition | Vitamins and Minerals               | <p>Explain in general how vitamins and minerals function in the body.</p> <p>Explain specific contributions of different vitamins and minerals.</p> <p>Evaluate foods as sources of various vitamins and minerals.</p> <p>Relate vitamin and mineral deficiencies to the diseases that result.</p>  | <p><b>s</b></p> <p>SI, CI, PO I</p> <p>C4, PO 3</p> <p>S4,C5, PO 2</p> <p><b>CCR 2,5,7</b></p> <p><b>WP</b></p> <p>I,2,3,4,5,6,7,9</p> | <p>Completion of Assigned Work (ie, study guides, math &amp; science connections, terms, chapter headings {THIEVES})</p> <p>Participation in assigned labs and completed lab reports.</p> <p>Ch 18 written test</p> <p>Student portfolio up-to-date.</p> |
| I Week  | The Chemistry of Food    | Enzymes                             | <p>Explain the function of enzymes as catalysts in chemical reactions.</p> <p>Compare the functions and activities of enzymes and coenzymes.</p> <p>Explain how enzymes are used in digestion.</p> <p>Explain how enzyme reactions are involved in food preparation.</p>  | <p><b>s</b></p> <p>SI, CI, PO I</p> <p><b>CCR 2,5,7</b></p> <p><b>WP</b></p> <p>I,2,3,4,5,6,7,9</p>                                    | <p>Completion of Assigned Work (ie, study guides, math &amp; science connections, terms, chapter headings {THIEVES})</p> <p>Participation in assigned labs and completed lab reports.</p> <p>Ch 19 written test</p> <p>Student portfolio up-to-date.</p> |
| I week  | The Chemistry of Food    | Solutions and Colloidal Dispersions | <p>Describe the properties of solutions and colloidal solutions.</p>  | <p><b>s</b></p> <p>SI, CI, PO I</p>  | <p>Completion of Assigned Work (ie, study guides, math &amp; science connections, terms, chapter headings</p>  |



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|  |  |  | Identify and describe three colloidal dispersions.<br>Use examples to explain how solutions and colloidal dispersions exist as food. | <b>CCR 2,5,7</b><br><b>WP</b><br>1,2,3,4,5,6,7,9 | {THIEVES})<br>Participation in assigned labs and completed lab reports.<br>Ch 20 written test<br>Student portfolio up-to-date. |
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|                                     |                          |                              |                                |  |
|-------------------------------------|--------------------------|------------------------------|--------------------------------|--|
| <b>School:</b> Prescott High School | <b>Grade Level:</b> 9-12 | <b>Subject:</b> Food Science | <b>Quarter!Semester:</b> Q4/S2 | <b>Core text: Food Science:</b> <i>The Biochemistry of Foods and Nutrition</i> |
|-------------------------------------|--------------------------|------------------------------|--------------------------------|--|

| Time Block | Unit ! Theme          | Content (Nouns)          | Skills (Verbs)   | Standards  | Assessments ! Benchmarks   |
|------------|-----------------------|--------------------------|--|--|--|
| 1 ½ weeks  | The Chemistry of Food | Leavening Agents         | <p>Explain the purpose of leavening agents in food</p> <p>Identify natural leavening agents and describe how they work</p> <p>Explain the chemical process by which baking soda and baking powder leaven baked goods.</p> <p>Describe the role of yeast in leavening.</p>  | <p>S<br/>S1,C1, PO 1<br/>C4, PO 3<br/>S4, C5, PO 2</p> <p>CCR 2,5,7<br/>WP 1,2,3,4,5,6,7,9</p> | <p>Completion of Assigned Work (ie, study guides, math &amp; science connections, terms, chapter headings {THIEVES})</p> <p>Participation in assigned labs and completed lab reports. &lt;cream puffs&gt;</p> <p>Ch 21 written test</p> <p>Student portfolio up-to-date.</p> |
| 1 week     | The Chemistry of Food | The Fermentation of Food | <p>Explain why food is fermented.</p> <p>Compare respiration in human metabolism to anaerobic respiration in food science.</p> <p>Describe how yeast fermentation works in bread making.</p>   | <p>S<br/>S1,C1, PO 1<br/>C4, PO 3<br/>S4, C5, PO 2</p> <p>CCR 2,5,7<br/>WP 1,2,3,4,5,6,7,9</p> | <p>Completion of Assigned Work (ie, study guides, math &amp; science connections, terms, chapter headings {THIEVES})</p> <p>Participation in assigned labs and completed lab reports. &lt;pizza&gt;</p> <p>Ch 22 written test</p> <p>Student portfolio up-to-date.</p>       |
| 1 week     | The Chemistry of Food | The Biochemistry of Milk | <p>Identify the components of milk and describe how they are dispersed in milk.</p> <p>Describe how milk is processed and the effects of pasteurizing, homogenizing, and fortifying milk.</p> <p>Distinguish the characteristics of various milk products.</p> <p>Explain how milk and milk products should be stored.</p>             | <p>S<br/>S1,C1, PO 1<br/>C4, PO 3<br/>S4, C5, PO 2</p> <p>CCR 2,5,7<br/>WP 1,2,3,4,5,6,7,9</p> | <p>Completion of Assigned Work (ie, study guides, math &amp; science connections, terms, chapter headings {THIEVES})</p> <p>Participation in assigned labs and completed lab reports.</p> <p>Ch 23 written test</p> <p>Student portfolio up-to-date.</p>                     |
| 1 week     | The Chemistry of Food | Food Additives           | <p>SWBAT:</p> <p>Identify common food additives and their uses.</p> <p>Compare natural and synthetic additives.</p> <p>Explain how additives are regulated.</p> <p>Describe how additives make foods more appealing.</p> <p>Describe how additives aid food processing.</p> <p>Evaluate the pros and cons of using food additives.</p> | <p>S<br/>S1,C1, PO 1<br/>C4, PO 3<br/>S4, C5, PO 2</p> <p>CCR 2,5,7<br/>WP 1,2,3,4,5,6,7,9</p> | <p>Completion of Assigned Work (ie, study guides, math &amp; science connections, terms, chapter headings {THIEVES})</p> <p>Participation in assigned labs and completed lab reports.</p> <p>Ch 24 written test</p> <p>Student portfolio up-to-date.</p>                     |

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|--------|-------------------------------------|-------------------|--|------------------------------|---|
| 1 week | The Microbiology of Food Processing | Keeping Food Safe | SWBAT:<br>Name and describe microorganisms that cause food spoilage. | S<br>S1,C1, PO 1<br>C4, PO 3 | Completion of Assigned Work (ie, study guides, math & science connections, terms, chapter headings {THIEVES})<br>Participation in assigned labs and completed lab |
|--------|-------------------------------------|-------------------|--|------------------------------|---|

|        |                                     |                                  |  |   |  |
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|        |                                     |                                  | <p>Differentiate between food intoxication and food infection.</p> <p>Identify sources and symptoms of foodborne illnesses.</p> <p>Explain the role of various government agencies that keep the food supply safe.</p> <p>Demonstrate steps to prevent the spread of foodborne illness.</p> <p>Assess the safety of food preparation methods.</p>  | <p><b>CCR</b> 2,5,7<br/><b>WP</b> 1,2,3,4,5,6,7,9</p>                                       | <p>reports.</p> <p>Ch 25 written test</p> <p>Student portfolio up-to-date.</p>   |
| 1 week | The Microbiology of Food Processing | The Dehydration of Food          | <p>SWBAT:</p> <p>List benefits of dehydrated food.</p> <p>Describe the role of air temperature and circulation in dehydration.</p> <p>Explain how pretreating foods improves dehydration.</p> <p>Describe different methods of dehydration.</p>  | <p>S<br/>S1,C1, PO 1<br/>C4, PO 3</p> <p><b>CCR</b> 2,5,7<br/><b>WP</b> 1,2,3,4,5,6,7,9</p> | <p>Completion of Assigned Work (ie, study guides, math &amp; science connections, terms, chapter headings {THIEVES})</p> <p>Participation in assigned labs and completed lab reports.</p> <p>Ch 26 written test</p> <p>Student portfolio up-to-date.</p> |
| 1 week | The Microbiology of Food Processing | The Canning of Food              | <p>SWBAT:</p> <p>Explain the purpose of different equipment used in home and commercial canning.</p> <p>Explain why different foods require different methods of processing. Describe the role of convection and conduction in canning.</p> <p>Compare different commercial canning methods.</p> <p>Explain how to avoid <i>C. botulinum</i> poisoning.</p> <p>Summarize ways to make canned foods part of a healthful diet.</p> | <p>S<br/>S1,C1, PO 1<br/>C4, PO 3</p> <p><b>CCR</b> 2,5,7<br/><b>WP</b> 1,2,3,4,5,6,7,9</p> | <p>Completion of Assigned Work (ie, study guides, math &amp; science connections, terms, chapter headings {THIEVES})</p> <p>Participation in assigned labs and completed lab reports.</p> <p>Ch 27 written test</p> <p>Student portfolio up-to-date.</p> |
| 1 week | The Microbiology of Food Processing | Food Preservation and Technology | <p>SWBAT:</p> <p>Explain how irradiation preserves foods.</p> <p>Assess arguments for and against irradiation.</p> <p>Evaluate the suitability of containers for commercial food packaging.</p> <p>Compare modified-atmosphere packaging with aseptic packaging.</p>   | <p>S<br/>S1,C1, PO 1<br/>C4, PO 3</p> <p><b>CCR</b> 2,5,7<br/><b>WP</b> 1,2,3,4,5,6,7,9</p> | <p>Completion of Assigned Work (ie, study guides, math &amp; science connections, terms, chapter headings {THIEVES})</p> <p>Participation in assigned labs and completed lab reports.</p> <p>Ch 28 written test</p> <p>Student portfolio up-to-date.</p> |