

Subject: Food Science and Technology	Calendar: Fall 08 Weeks: 18-24	Timeframe: 6 weeks	Level/Grade: High School
Unit: Beginning Food Science			
TSW			
<ol style="list-style-type: none"> 1) The student explains functions of nutrients in the body. 2) The student determines relationship of nutrients and other factors to diet-related diseases and disorders. 3) The student explains cultural food patterns. 4) The student analyzes culturally diverse food choices. 5) The student uses science process skills in conducting lab activities. 6) The student will see the differences in chemical reactions in cooking, effects of different equipment and materials, and the effects of different temperatures, procedures, and leavening agents in foods. 7) The student will gain knowledge of digestion and metabolism to establish lifelong habits of good nutrition and physical fitness. 8) The student will use available technology to plan diets appropriate for long-term health and wellness. 9) The students will use resources in nutrition and food science to find and analyze reliable nutritional information. 			

Activity Type: Note taking, discussion, case studies, group work, posters, worksheets, field studies, guest speakers, content related films, labs, demonstrations,	TEKS: <ol style="list-style-type: none"> 1) A- D 3) A – D 4) A – C 5) A –E 6) A-- B
Materials: PowerPoint, handouts, art supplies, magazines, posters, resource books, computers, real world examples, Cooking Labs, Tasting Labs, cookbooks, cooking materials and ingredients, cleaning supplies,	

SE Modifications: As specified individually	Resources: Food Science and Tech Curriculum Guide, Textbook, Websites, Articles, Cookbooks, Learning Lab	TA TEKS:
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GT Modifications: As needed	Evaluation Methods: Journals, written responses, student responses, written assignments, projects, quizzes, tests, Demos, Cooking Labs, Cookbook assignment, Lab Space cleanups, etc.
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