

DAVIS ESSENTIAL SKILLS AND KNOWLEDGE

Food Science

Course Description

This course teaches scientific principles and how those principles can be applied to improve the health of individuals and families. Instruction is given concerning the physical, microbiological, and chemical principles that affect the food we eat.

Strands

- Learn the meaning of food science and management for the classroom and laboratory
- Explain how food provides and produces energy.
- Discuss the meaning of food physics.
- Discuss the principles of food microbiology.
- Discuss the basis of food chemistry.
- Discuss the basics of nutrition as related to food.
- Discuss the basic nutrients and their specific properties as related to food science.
- Apply basic food science principles.
- Complete experiments in food science.
- Identify careers related to food science.





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