

## CFISD Food Science K

### Scope and Sequence

**Course Description:**

In Food Science, Students conduct laboratory and field investigations, use scientific methods during investigations, and make informed decisions using critical thinking and scientific problem solving. Food Science is the study of the nature of foods, the causes of deterioration, the principles underlying food processing, and the improvement of foods for the consuming public. Lab supplies/uniform or fee may be required.

**TEKS**

Cluster: Hospitality and Tourism

Endorsement: Business & Industry

- Meets advanced course requirement (Y/N): Y
- Meets foundation requirement for math, science, fine arts, English, LOTE (Y/N-area): Y-science

Industry Certification/Credentials: n/a

Instructional Units	Pacing
<p>1<sup>st</sup> Semester</p> <p>Food Safety and Sanitation Scientific Methods and Equipment</p> <p>Food Science Lab Food Science Fundamentals</p>	<p>1st Grading Per</p> <p>2nd Grading Per</p>
<p>2<sup>nd</sup> Semester</p> <p>Chemistry Concepts Biological Macromolecules</p> <p>Microbiology of Food Food Preservation and Packaging Employability Skills</p>	<p>3rd Grading Per</p> <p>4th Grading Per</p>

Primary Instructional Materials: Principles of Food Science