

2024-2025 CTE Year-At-A-Glance

CTE Course: Food Science

Program of Study: Hospitality and Tourism

First Semester	Second Semester
1 st 9 weeks	3 rd 9 Weeks
August 13, 2024-October 10, 2024	January 8, 2025-March 14, 2025
<u>Unit: 1: The Science of Food *70 Periods</u> LAB SAFETY: 1AB, 2ABC SCIENTIFIC METHOD: 2C-H CRITICAL THINKING: 2A-F <u>Unit: 2 Food Science: An old but New Subject:</u> Number of Days for Instruction: 10 Days TEKS:(d) 3AB, 4A, 4B, 5B, 5C, 6A <u>Unit: 3 Basic Chemistry: Nature of Matter</u> Number of Days for Instruction: 15 Days TEKS:2BC, 2D, 3A, 5ABC, 9ABCD, 10AB, <u>Energy Matter in Motion: TEKS: 2F, 2H, 15ABCD, 24B</u> <u>Ions: TEKS: 7AB, 8A, 10C, 13B, 24A</u> <u>Unit: 4: Properties of Water</u> Number of Days for Instruction: 10 Days TEKS:7B, 9BC, 20AB <u>5 Days Review and 9 Weeks Testing</u>	LAB SAFETY: 1AB, 2ABC SCIENTIFIC METHOD: 2C-H CRITICAL THINKING: 2A-F <u>Unit: 7 Nutrition and The Body Part 2</u> Proteins: Amino Acids & Peptides: Number of Days for Instruction: 10 TEKS:18ABCDE <u>Unit: 8 Food Chemistry: Microcomponents</u> Number of Days for Instruction: 15 <u>Vitamins & Minerals: TEKS:19</u> Food Analogs/labels: Substitute Ingredients: 23ABC <u>Additives and Preservation: TEKS:7AB, 13ABDE, 14ABC</u> <u>Unit: 9 Food Microbiology: Living Organisms in Food</u> Number of Days for Instruction: 15 <u>Fermentation/Pickling: Desirable Effects of Microbes:</u> TEKS:8ABCDE, 11D, 12ABC, 13DE, 14ABC <u>5 Days Review and 9 Weeks Testing</u>
Certification Timeline: Incorporated into curriculum Title of Certification: FOOD SAFETY & SCIENCE Date Due: 5/1/2025 Complete notecards for first ¼.	Certification Timeline: Incorporated into curriculum Title of Certification: FOOD SAFETY & SCIENCE Date Due: 5/1/2025 Complete notecards for third ¼.
2 nd 9 Weeks	4 th 9 Weeks
October 15, 2024-December 20, 2024	March 25, 2025-May 22, 2025
LAB SAFETY: 1AB, 2ABC SCIENTIFIC METHOD: 2C-H CRITICAL THINKING: 2A-F <u>Unit: 5 Acids and Bases</u> Number of Days for Instruction: 7 TEKS:7AB, 9A, 13B, 24A <u>Unit: 6 Enzymes and Food Preparation</u> Number of Days for Instruction: 10 TEKS:11ABCD <u>Unit: 7 Nutrition and the Body Part 1</u> Number of Days for Instruction: 20 <u>Sugar: TEKS: 9A, 16ABCD</u> <u>Complex Carbohydrates: Starches, Cellulose, Gums & Pectins:</u> TEKS:7AB, 9A, 13ABDE, 14ABC <u>Lipids: TEKS: 13E, 17ABCDEF</u> Reviews and First Semester Exams: 6 Days	LAB SAFETY: 1AB, 2ABC SCIENTIFIC METHOD: 2C-H CRITICAL THINKING: 2A-F <u>Unit: 10 Food Preservation and Packaging:</u> Number of Days for Instruction: 24 Food Safety: Sources of Contamination: TEKS: 6ABC, 8ABC <u>Thermal Preservation: Hot and Cold Processing:</u> TEKS:7B, 8C, 22, 24ABC Dehydration and Concentration: Freezing, Canning, and Dehydrating: TEKS: 22, 24ABC, Food Preservation: Irradiation, USDA Packaging, and Biotechnology: TEKS: 17C, 8ABC, 22 <u>Unit: 11 Working with Complex Food Systems:</u> Number of Days for Instruction: 6 TEKS:14ABC, 15ABCD, 21ABC 10 Days Semester Reviews & Exams
Certification Timeline: Incorporated into curriculum Title of Certification: FOOD SAFETY & SCIENCE Date Due: 5/1/2025 Complete notecards for second ¼.	Certification Timeline 4th 9 Weeks Title of Certification: Click or tap here to enter text. Date Due: Click or tap to enter a date.

