

CFISD Food Science K

Scope and Sequence

Endorsement: Business & Industry

Cluster: Hospitality & Tourism

Meets advanced course requirement? YES ▾

Program of Study: Hospitality & Tourism

Meets foundation requirement for math, science, fine arts, English, LOTE? YES ▾

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 link

- 1 credit
- Grades 11-12
- Lab supplies or fee may be required
- Required prerequisites: Culinary Arts AND 3 science courses (including Biology & Chemistry)

Industry Certification/Credential: n/a

Instructional Units	Grading Period
Food Safety and Sanitation Scientific Methods and Equipment	N1 (fall)
Food Science Labs Food Science Fundamentals	N2 (fall)
Chemistry Concepts Biological Macromolecules	N3 (spring)
Microbiology of Food Food Preservation and Packaging Employability Skills	N4 (spring)

Primary Instructional Materials: iCEV Family and Consumer Sciences

Supplemental Instructional Materials: Principles of Food Science, Goodheart Willcox