

Food Science Ist 9-Weeks Lesson Plans

Plans for August 16/17, 2017

Warm-up: Student Information Sheet

Procedures: 1) Welcome

- 2) Teacher Introduction PowerPoint
- 3) Syllabus, Class Guidelines, & Student Allergy Form
- 4) FCS Tools & Equipment Form - Due next class
- 5) DISD Science Form – Due next class
- 6) Lunches
- 7) Code of Conduct-Review of Student Handbook
- 8) Video: What is FCS? <https://m.youtube.com/watch?v=razoF3Drce8>
- 9) 1st Day PowerPoint: The Importance of the Food Science Industry
- 10) Get to Know: Paper folding group activity: Drawing a person in the food production industry.

Plans for August 18/21, 2017 – August 21-Eclipse

Warm-up: Quotes – “I am not a glutton – I am an explorer of food.” –Erma Bombeck. What do you think this quote means?

Procedures: 1) Return all signed forms

- 2) A3-Grading Policy
B2-Dress Code
B3-Attendance/Tardy Policy
- 3) Video: What is Food Science? – 3:17 & Discussion – YouTube.com
A Day in the life of a Food Scientist. 3:39 – YouTube.com
- 4) Lecture: Begin Chapter 1 – Food Science: An Old but New Subject
– **TEKS 130.256 (c)(4)(A-F)**
- 5) Intro to Activity: Read pg. 3 in Text-Careers in Food Science-Flavor Chemist
- 6) Taste Test: Lays Potato Chips New Flavors – Tasting & Voting – Food Science at Work

Plans for August 22/23, 2017

Warm-up: Quote: “Progress in civilization has been accompanied by progress in cookery.” –Fannie Farmer. What do you think this quote means?

Procedures: 1) Lecture: Complete Chapter 1 – Food Science: An Old but New Subject

- 2) Videos: *Discovery Education – Clarence Birdseye – Frozen Foods (4:13)
*Legacy of George Washington-Carver – (4:38) Discovery Education
*Discovery Education – Food Science Overview & History (last half) (25 min.)
*Ellen Swallow Richards – 13:21 – YouTube.com
- 3) Handouts: Discuss activities of food scientists and innovations that have changed the world of food.
- 4) Lab: Thanks to Food Science – Sampling of new innovations in food.
- 5) Food Scientist Timeline – Students will pair up and draw a Food Scientist's name. Complete a “mini research” page to fill in the timeline and present to the class next class time.

Plans for August 24/25, 2017

Warm-up: Quote: “The Discovery of a new dish confers more happiness on humanity, than the discovery of a new star.” –Jean-Anthelme Brillat-Savarin. What do you think this quote means?

Procedures: 1) Complete Food Scientist Projects

- 2) Begin Food Scientist Presentations

Plans for August 28/29, 2017

Warm-up: Chapter 1- Vocabulary Anagram Puzzle

- Procedures:** 1) Food Scientist Presentations
2) Worksheet: Chapter 1 Review – Due at the end of class.
3) Video: Can Eating Insects Save the World? YouTube.com – 59 min.

Plans for August 30/31, 2017

Warm-up:

- Procedures:** 1) Food Scientist Presentations
2) Worksheet: Chapter 1 Review – Due at the end of class.
3) Video: Can Eating Insects Save the World? YouTube.com – 59 min. - Complete

Plans for September 1/5, 2017

Warm-up: PP Massing Salt

- Procedures:** 1) Video: Why Science uses the Metric System – schooltube.com 2:31
2) Lecture: Begin Chapter 2 – Scientific Evaluation: Being Objective
3) Demo of Science Equipment
4) Handout: Metric Conversion Chart
Measuring Equivalents
5) Videos: MSNBC.MSN.com – Food Science Lab Equipment
How to Measure Ingredients – Youtube – 4:05
Lab Safety Video -14:32 min.
6) Worksheet: Metric Units
High School Science Safety Agreement – DUE

Plans for September 6/7, 2017

Warm-up: Equipment Matching

- Procedures:** 1) Lab: Balancing Chewing Gum – 30 minutes
2) Video: The Importance of Accurate Measurements in FS Experiments (Scientific Process) 5:29
3) Lab: Measuring Accurately – 50 minutes
4) Equipment BINGO

Plans for September 8/11, 2017

Warm-up: Write down 3-5 lab safety rules and/or procedures you know from previous science classes.

- Procedures:** 1) Lecture: Complete Chapter 2 – Scientific Evaluation: Being Objective
2) Video: Scientific Method: How it works – Discovery Education (14 min)
3) Worksheet: Scientific Evaluation Crossword

Plans for September 12/13, 2017

Warm-up: What's Wrong in the Kitchen? cartoon

- Procedures:** 1) Handout: Food Lab Safety Symbols
Working with Chemicals-pg. 22& 23 Lab Manual
2) PowerPoint: Lab Safety
3) PowerPoint: Practicing Safety & Sanitation
4) Read over Popcorn Lab for next class
5) Worksheet: Chapter 2 Review – Due at the end of class

Plans for September 14/15, 2017

Warm-up: Converting Recipes

Procedures: 1) Lab: What Makes Popcorn Pop? – Scientific Method
2) Chapter 1 & 2 Test – Next Class

Plans for September 18/19, 2017

Warm-up: Review for Chapter 1 & 2 Test

Procedures: 1) Chapter 1 & 2 Test
2) Video Clips: Lemons in Restaurants
Rats at Taco Bell
Top Ten Worst Fast Food Places – MSNBC
3) PowerPoint: Kitchen guidelines
4) PowerPoint: Kitchen Tools & Equipment
5) PowerPoint: Personal Cleanliness Guidelines

Plans for September 20/21, 2017

Warm-up: Sponge Bob Safety Rules

Procedures: 1) Lecture: Begin Chapter 18 – Food Safety: Sources of Contamination
2) Video: Would your kitchen pass inspection?
3) Video: Mythbusters – 5 second rule 3:30
Video: Ecoli – 1:41
Y – Young children
O – Older adults
P – Pregnant Women
I – Immune Compromised People
4) Worksheet: Vocabulary Match-up

Plans for September 22/25, 2017

Warm-up: Classroom and Lab Management Pretest

Procedures: 1) Video: Jamie Oliver kitchen safety-5:38 – Have students write down everything the cook is doing wrong.
2) Video: Listeria – 6:53
Deadliest Outbreak in 25 years - :53
Salmonella – Raising Chickens – 1:43
3) Lecture: Complete Chapter 18 – Food Safety: Sources of Contamination
4) Denton Restaurant Scores

Plans for September 26/27, 2017

Warm-up:

Procedures: 1) Video: A Bathroom Story
2) Video: Seinfeld – Handwashing clip
Video: Bacteria on phone 3:23
3) PowerPoint – Proper Handwashing
4) Handwashing activity w/bread
5) Lab: Growing Cultures
6) Plan Cross-contamination Lab
7) Worksheet: Chapter 18 Review
8) Chapter 18 Test – October 4/5

Plans for September 28/29, 2017 – 28th Carnival / 29th Pep Rally

Warm-up: Check and report live culture activity

Procedures: 1) Finalize Cross-contamination Lab for next class
2) Review Rules of the Kitchen
3) **Safety and Sanitation Test**
4) Food Safety BINGO

Plans for October 2/3, 2017

Warm-up: Check and report live culture activity

Procedures: 1) Cross Contamination Lab – Pancakes and bacon
2) Food Safety BINGO
3) **Chapter 18 Test Next Class**

Plans for October 4/5, 2017

Warm-up: Review for Chapter 18 Test

Procedures: 1) **Chapter 18 Test**
2) Complete Culture Lab
3) Discuss and report on bread activity
4) Lecture: Begin Chapter 4 – Basic Food Chemistry: The Nature of Matter

Plans for October 6/9, 2017

Warm-up: Chapter 4 - Pretest

Procedures: 1) Video: Food, Inc. with questions

Plans for October 10/11, 2017

Warm-up: Chapter 4 – Vocabulary Exercise

Procedures: 1) Video: Complete Food, Inc. with questions

Plans for October 12, 2017

Warm-up: Brain Pop States of Matter

Procedures: 1) Complete Chapter 4 – Basic Food Chemistry: The Nature of Matter
2) Plan Homogeneous and Heterogeneous Mixtures Lab for next class
3) Worksheet: What's the Matter?

This is the end of the first 9-weeks!! All assignments are due.