Name **Grade**
Student ID **Teacher** **Date**

Food Science and Dietetics Course Code 5757

Complete the student profile by inserting the representative letter in the space provided and completing all other information requested.

E - Exceeds Performance Requirements: Work that is above the criteria of the standard.
M - Meets Performance Requirements: Work that meets the criteria of the standard.
B - Below Performance Requirements: Work that fails to meet the criteria of the standard.

B. INTRODUCTION TO FOOD SCIENCE AND DIETETICS	E	M	B	Comments
B1. Identify the components of the scientific method. 1. Identify the steps in the scientific method. 2. Analyze a product employing the appropriate direct instruments. 3. Operate indirect instruments. 4. Demonstrate precision in technology.				
B2. Analyze the relationship between food science and dietetics 1. Summarize the history of food science and dietetics. 2. Identify the major components of food science. 3. Explain the importance of dietetics and nutrition.				
B3. Investigate career paths within food science and dietetics. 1. Identify various career opportunities in food science and dietetics. 2. Explore the advantages of joining a professional organization. 3. Develop an employment portfolio.				
C. LABORATORY AND FOOD SAFETY	**E**	**M**	**B**	**Comments**
C1. Evaluate laboratory and food safety practices. 1. Incorporate safe use of lab equipment. 2. Integrate safe lab techniques and procedures. 3. Implement sanitation practices in the lab. 4. Summarize information regarding food borne illnesses as a health issue for individuals, families, and the global community. 5. Analyze how OSHA, DHEC, and other governmental agencies' regulatory codes protect the nation's food supply. 6. Identify food codes relevant to specific laboratory practices.				
D. ENERGY AND METABOLISM	**E**	**M**	**B**	**Comments**
D1. Explore the types of energy used in the food industry. 1. Distinguish between the types of energy. 2. Differentiate the forms of energy used in the food industry. 3. Observe and critique how energy is transformed to another				

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form of energy.				
E. FOOD CHEMISTRY	**E**	**M**	**B**	**Comments**
E1. Analyze the physical properties of matter and chemical reactions. 1. Identify the physical properties of matter. 2. Explain how atoms, molecules, and compounds relate to food items. 3a. Explain how phase changes are examples of reversible physical change. 3b. Describe how chemical changes are illustrated by chemical equations.				
E2. Summarize the basic properties of foods. 1. Summarize the purposes and functions of carbohydrates, lipids, and proteins. 2. Explain the metabolic pathways and their chemical reactions. 3. Analyze relationships between food intake and body weight. 4. Summarize the properties and uses of water. 5. Identify the properties of vitamins and minerals in foods. 6. Summarize the purpose of acids and bases in food. 7. Justify the use of additives in foods. 8. Summarize enzyme reactions in the body and in food.				
F. FOOD PRODUCTION	**E**	**M**	**B**	**Comments**
F1. Analyze the correlation between food production, processing, packaging, and marketing in the food industry. 1. Explain the relationship between food production and processing. 2. Identify nonliving conditions that can affect microbial growth on foods. 3. Identify products with probiotics. 4. Identify packaging and marketing strategies (i.e. sugar coated cereals that are placed at a child's eye level in the grocery store). 5. Explore sensory evaluation. 6. Incorporate the metric system of measurement in laboratory procedures. 7. Identify the different types of preservatives and their role in food-processing. 8. Explain how the different types of packing protect food. 9. Compare and contrast hot and cold processing. 10. Research the changes of products and processing over time.				

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Number exceeded: _____Percentage exceeded: _____

Number met: _____Percentage met: _____

Number below: _____ Percentage below: _____

National Certification(s)/Date earned:

Comments: