FOOD SCIENCE AND DIETETICS 2
FOOD SCIENCE 2 (new name)
STUDENT PROFILE

Course Code - 5758

Student's Names	**Date**	**Teacher's Name**	**Date**

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

E – Exceeds Performance Requirements (80-100): Work that is above the criteria of the standard.
M – Meets Performance Requirements (70-79): Work that meets the criteria of the standard.
B – Below Performance Requirements (69 and below): Work that fails to meet the criteria of the standard.

B. PROFESSIONAL DEVELOPMENT IN FOOD SCIENCE	**E**	**M**	**B**
2B1. Recommend professional practices that lead to success in food science.			

1. Identify personal characteristics that are needed to be successful in the workplace. 2. Discuss diversity in the workplace. 3. Model behaviors that promote professionalism. 4. Examine organizations that offer professional development in food science. 5. Determine educational requirements for selected careers in food science. 6. Develop a career portfolio that focuses on food science related careers.	**Comments:**

C. SANITATION AND SAFETY	**E**	**M**	**B**
2C1. Explain safe and sanitary measures used to test food products in a laboratory setting.			

1. Assess food science lab safety and sanitation procedures. 2. Demonstrate safety and sanitation procedures when testing food products. 3. Inspect and report food laboratory for unsafe workers and working conditions. 4. Assess the safety of the food supply used in the food lab. 5. Examine the principles and application of the Hazard Analysis and Critical Control Point (HACCP). 6. Validate the need for the involvement of governmental agencies in establishing safe and sanitary food	**Comments:**

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regulations throughout the world.				
D. THE SCIENTIFIC METHOD		**E**	**M**	**B**
2D1. Implement the scientific method, including the processes and skills of scientific inquiry, to develop understanding of science content.				
1. Describe the steps in the scientific method. 2. Predict outside influences that affect the scientific method. 3. Design an original experiment using the scientific method. 4. Test an experiment using the scientific method. 5. Justify the collected data. 6. Generate/Prepare a conclusion.	**Comments:**			
E. CHEMISTRY		**E**	**M**	**B**
2E1. Identify chemistry concepts in food preparation.				
1. Cite factors that alter the functional properties of water and how it affects its pH. 2. Explain the phase changes that occur with the addition or removal of energy. 3. Demonstrate how various temperatures affect rates of chemical and physical reactions. 4. Analyze the effects of heat transference with conduction, convection, and radiation. 5. Compare the advantages and disadvantages of food radiation. 6. Design a showcase that identifies pure substances and mixtures.	**Comments:**			
F. ORGANIC CHEMISTRY		**E**	**M**	**B**
2F1. Determine how the elements are affected by chemical reactions.				
1. Summarize organic chemistry. 2. List chemical reactions that affect elements. 3. Compare the advantages and disadvantages of chemical reactions in food preparation. 4. Identify how different chemical reactions affect the	**Comments:**			

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nutitional value of food. 5. Assess the chemical reactions that occur in different cooking methods. 6. Test foods that incorporate different processes that change organic molecules when variances are applied.			
G. MICROCOMPONENTS	**E**	**M**	**B**
2G1. Evaluate the function of microcomponents in food preparation and preservation.			
1. List the microcomponents and the roles of each. 2. Explain functions of analogs and reasons for their use. 3. Experiment with phytochemicals and how processing affects them. 4. Test for the presence of vitamins and minerals in food products. 5. Evaluate common food additives and how they affect food products. 6. Compare the advantages and disadvantages of using microcomponents in food preparation and preservation.	**Comments:**		