

Food Science
8th Grade

Course Description: Food Science is a study of how and why foods change when they are prepared and stored, and how these changes can be controlled.

In Food Science we will be approaching food preparation from a scientific perspective. We will be using food and common kitchen equipment to perform experiments. We will discover how different ingredients affect food products. We will be working with food and not all food we prepare will be edible. We also will be looking at data and how to interpret data by using charts and graphs.

Student Expectations:

1. Have all materials needed for class.
2. Participate in classroom activities: group work, labs
3. Follow basic kitchen safety guidelines
4. Keep a notebook
5. Complete assignments

Grade is based on:

1. Participation in group work
2. Participation in labs
3. Assignments
4. Notebook checks
5. Tests

Supplies:

1. 1" binder with dividers
2. Loose leaf paper
3. Pencil

We have read and understand the guidelines for Food Science

Name _____

Date _____

Parent/Caregiver _____