


Planned Course: World of Baking		Course Number: F723	Department: Family & Consumer Sciences
Unit: Food Science & Technology		Grade Level: 9-12	
Estimated Time: 1 week		Level/Track: Elective	Date Approved: 8/1/2013
PA Academic Standards	Core Concepts (in question format) • Skills/Knowledge	Activities/Strategies/Study Skills (identify some activities as remedial or enrichment activities)	Assessments (include types and topics)

<p>11.2.12 Balancing Family, Work, and Community Responsibility</p> <p>A. Justify solutions developed by using practical reasoning skills.</p> <p>11.3.12 Food Science and Nutrition</p> <p>A. Analyze how food engineering and technology trends will influence the food supply.</p> <p>B. Evaluate the role of government agencies in safeguarding our food supply (e.g., USDA, FDA, EPA, and CDC).</p> <p>C. Evaluate sources of food and nutrition information.</p> <p>G. Analyze the relevance of scientific principles to food processing, preparation and packaging.</p>	<p>► What effect and influence does technology have on food production and availability?</p> <ul style="list-style-type: none"> • Students will compare the potential positive and negative impacts of genetically modified foods. • Students will be able to explain how science and technology have led to improved nutrition and storage. • Students will assess the usefulness of technology in meal preparation. 	<ul style="list-style-type: none"> - Teacher made power point with notes and study guides - DVD's: <ul style="list-style-type: none"> - Food Inc. - Diet for a New America - King Corn - The Future of Food - Running vocabulary list - Types of packaging and comparison - Ergonomic Exploration - Food comparison and evaluation: Food vs. Manufactured food replacement - Debate: Advantages and disadvantages of technology developments in the area of Foods and Nutrition - Research comparison on the nutritional value of foods today from that of 50 years ago 	<ul style="list-style-type: none"> • Class participation during activities and discussions • Teacher observation looking for content, comprehension and application of food technology concepts • Graded activity sheets on: <ul style="list-style-type: none"> • Package comparison • Ergonomics • Manufactured foods • Class debate participation
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