

Food Science Inservice Agenda  
 June 12-15, 2012  
 Har-Ber High School



Tuesday, June 12

8:00 - 8:30	Registration
12:30 - 2:00	Frameworks
2:00 - 2:30	Equipment
2:30 -2:45	BREAK
2:45-3:45	Unit 1 introduction to Food Science
	4-1 Measuring the Volume of a Liquid
	Career Research
3:45 – 4:30	5-1, Properties of Popping Corn –Demo
	6-1, Odor Recognition
4:30-4:45	Clean up and Question from day 1

Wednesday, June 13

8:00-9:00	Unit 2: Chemistry Fundamentals
	9-1, The Solvent Properties of Water
	9-3, Bottled Water Taste Test – Handout Only
	10-2, The pH of Common Foods
9:00 – 10:00	10-1, Neutralization
10:00-10:15	BREAK
10:15-11:30	Unit 3: Science of Nutrition
	15-2, Making Fondant
11:30 – 12:00	LUNCH
12:00 – 5:00	15-2, complete lab
	15-1, Thickening Agents
	16-3, Lipids and Tenderizing
	16-1, Effects of light of Flavor (discuss only)
	17-1, Effect of acid on Protein

Thursday, June 14

8:00 –12:00	Write ups Morning Training
	17-2, Egg Foam Stability
	19-2, Enzymatic Browning
	Process of Lab
	15-1, complete lab
	19-2, complete lab
	19-1, Enzymes in Foods
	20-1, Temperature and Solubility
	20-2, Making an Emulsion

12:00 – 12:30	LUNCH
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12:30 – 4:00

Afternoon Training

21-1, Using Baking Powder to Produce CO<sub>2</sub>

21-2, Comparison of Leavening Agents

22-1, Yeast Growth

24-2, Pudding Mixes and Additives

28-1, Comparison of Orange Juice (discuss only)

25-1, Growing Cultures (discuss only)

Disposal of chemicals and pathogens

Conclusion and Evaluation

