

Student Organization

Family & Consumer Sciences programs are required to have an affiliated FCCLA (*Family, Career & Community Leaders of America*) chapter as an integral part of the instructional program.



FCCLA is unique among youth organizations because its programs are planned and run by members. It is the only Career and Technical Student Organization with the family as its central focus. Participation in national programs and chapter activities helps members become strong leaders in their families, careers, and communities.

Involvement in FCCLA offers members the opportunity to expand their leadership potential and develop skills for life planning, goal setting, problem solving, decision making, and interpersonal communication necessary in the home and workplace.

STATE OF ARKANSAS



Asa Hutchinson
Governor

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Director

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Chemistry of Foods

*Developing
Knowledge, Skills,
Attitudes & Behavior*

Office of Family and Consumer Sciences
Starlinda R. Sanders, Program Manager

Chemistry of Foods

Chemistry of Foods is a one semester course for students in grades 10-12. It is strongly recommended that students complete Food & Nutrition and Biology or Chemistry (or be concurrently enrolled) prior to enrolling in Chemistry of Foods. The goal of Chemistry of Foods is to use the scientific method to study the various relationships between food chemistry, nutrition, and food preparation. Laboratory skills developed in measuring, recording, and analyzing data are used to explore these relationships.

Experimental methods are used to analyze food mixtures, food microbiology, food preservations, and complex food systems. Due to the expanding



Bay Food Science

field of food chemistry, students are given insight into possible careers as well as up-to-date information regarding technological advances in food preparation, preservation, evaluation, and utilization.

In this age of genetically modified foods, worldwide distribution of heretofore regional specialties, and increasingly global eating tendencies, chemistry of food is more important now than it ever has been in the past.

Careers

- Food Safety Microbiologist
- New Food Product Developer
- Food and Drug Law Specialist
- Research Chef
- Food Manufacturing Operations Manager
- Quality Assurance Manager
- Flavor Chemist
- Regulatory Inspector
- Food Packaging Specialist
- Processing Engineer

Course Approval

School districts desiring to add Chemistry of Foods to a career focus program of study in Food Production, Management and Services, Culinary Arts, or Family and Consumer Sciences may utilize Perkins funds for the purchase of required, specialized equipment, provided the curriculum and in-service components are included. A list of equipment and supplies may be obtained from the program manager. Training for new or replacement teachers will be offered on a rotation basis as needed.



Bentonville Food Science

Programs of Study

In order to complete a program of study, a student must complete three units in a defined sequence of courses. Chemistry of Foods serves as an elective option in the following programs of study:

- Family and Consumer Sciences
- Culinary Arts
- Food Production, Management & Services



Other Programs of Study

Other programs of study which are approved by the Office of Family and Consumer Sciences are:

- Education & Training
- Lodging Management
- Child Care Guidance, Management & Services
- Cosmetology

For information about implementing any of these programs, please contact the Office of Family and Consumer Sciences at:

501-682-1115