

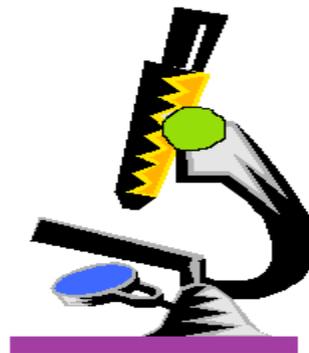
Chemistry of Foods

(Tentative Agenda)

Family and Consumer Sciences

July 14-17, 2015

Har-Ber High School



Tuesday, July 14

12:00-12:30

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

Flinn safety test

4-1 Measuring the Volume of a Liquid

Career Research

3:45- 4:30

6-1, Odor Recognition

4:30-4:45

Clean up and Question from day 1

Wednesday, July 15

8:30-9:30

Unit 2: Chemistry Fundamentals

9-1, The Solvent Properties of Water

9-3, Bottled Water Taste Test – Handout Only

9:30-10:00

10-2, The pH of Common Foods

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

12:00-4:45

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

17-2, Egg Foam Stability

4:45-5:00

Clean up and Question from day 1

Thursday, July 16

8:30 –12:00

Unit 4: Chemistry of Food

19-2, Enzymatic Browning

Process of Lab

15-1, complete lab

19-2, complete lab

12:00 – 1:00

LUNCH

1:00-4:00

19-1, Enzymes in Foods

20-1, Temperature and Solubility

4:30-4:45 20-2, Making an Emulsion
Clean up and Questions

Friday, July 17

8:30-11:30 **Unit 5: Science of Food Processing**
21-1, Using Baking Powder to Produce CO₂
21-2, Comparison of Leavening Agents
22-1, Yeast Growth
24-2, Pudding Mixes and Additives
28-1, Comparison of Orange Juice
25-1, Growing Cultures (Discussion)
Disposal of chemicals and pathogens

11:30-12:00 Conclusion and Evaluation

