



FOOD SCIENCE

Hello and welcome to food science! Class will cover several basic principles of biology, chemistry and physics applied to the nature and production of food. This is not a cooking class although students will conduct several laboratory investigations using various cooking and baking methods. This class offers students the opportunity to obtain their food handler's permit which may be used for employment within the food industry setting.



Food Science:

Food Science is the study of the nature of foods, the causes of deterioration, the principles underlying food processing, and the improvement of foods for the consuming public.

Course Description:

In Food Science students conduct laboratory and field investigations, use scientific methods during investigations, and make informed decisions using critical thinking and scientific problem solving.

Industry Certification:

food handler's card



Contact Information:

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Course Requirements:

This course is recommended for students in Grades 12. This is a suggested class as a 4th year science.

Prerequisites:

Students should have completed three units of science prior to taking the Food Science course.

Endorsement requisites:

Students taking the Food Science course must be under one of the following endorsements:

- Culinary
- Education in Training (ACE)
- Cosmetology