

Name
Student ID

Teacher

Date

Grade

Food Science and Dietetics 2 Course Code 5758

Complete the student profile by inserting the representative letter in the space provided and completing all other information requested.

E - Exceeds Performance Requirements: Work that is above the criteria of the standard.

M - Meets Performance Requirements: Work that meets the criteria of the standard.

B - Below Performance Requirements: Work that fails to meet the criteria of the standard.

B. SAFETY AND SANITATION	E	M	B	Comments
B1. Evaluate safety and sanitation procedures. 1. Qualify for food safety and sanitation certification. 2. Demonstrate safe use of lab equipment. 3. Integrate safe lab techniques and procedures. 4. Implement sanitation practices in the lab, home, organizational systems, and the larger environment.				
B2. Determine the economic and ethical advantages and disadvantages of using biotechnology. 1. Discuss the benefits and/or threats of biotechnology to the world's food supply. 2. Identify the epidemiological studies associated with life experiences.				
C. SCIENTIFIC METHODS	E	M	B	Comments
C1. Demonstrate scientific method procedures. 1. Analyze scientific methods used and factors involved in the processing of foods. 2. Explain why accurate scientific measurements are required for scientific investigations. 3. Implement the scientific method and science process skills (hypothesis and theory) through research design. 4. Interpret, analyze, and report data.				
D. BIOORGANIC CHEMISTRY	E	M	B	Comments
D1. Analyze the metabolic impact of nutrients on the body. 1. Differentiate the functions of the macro- and micronutrients. 2. Analyze enzyme reactions in foods. 3. Describe the functions of acids and bases in foods. 4. Explain the effect of hydrolysis and dehydration synthesis.				

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E. FOOD PRODUCTION	E	M	B	Comments
E1. Evaluate various methods of food processing and preservation. 1. Compare dehydration methods. 2. Explore methods used to freeze foods. 3. Demonstrate canning techniques. 4. Explain irradiation practices on foods.				
E2. Analyze the advantages and disadvantages of microbes. 1. Identify the characteristics of microbes. 2. Describe the effects of microbes on food. 3. Explain the effects of microbes in fermentation process. (i.e. soy sauce, yogurt, etc.) 4. Differentiate the types of pasteurization used in food productions. 5. Differentiate the types of food borne illnesses. 6. Describe the ways pathogens enter food supplies.				
F. CAREERS IN FOOD SCIENCE AND DIETETICS	E	M	B	Comments
F1. Analyze career paths in food science and dietetics. 1. Demonstrate knowledge, skills, and practices required for careers in food science and dietetics. 2. Identify co-curricular student organizations related to food science and dietetics. 3. Analyze professional organizations related to food science and dietetics. 4. Maintain an employment portfolio.				

Number exceeded: _____ Percentage exceeded: _____

Number met: _____ Percentage met: _____

Number below: _____ Percentage below: _____

National Certification(s)/Date earned:

Comments: