Food Science Teaching Resources

Websites (with food science lesson plans)

http://www.uga.edu/discover/sbof/
http://foodscience.psu.edu/public/kitchen-chemistry
http://www.nsta.org/pd/fda.aspx
http://virtual.clemson.edu/groups/NIRC/search_results.php?tdarea=310&slink=0&sonline=0&slib=1
https://utah.agclassroom.org/teachercenter/index.cfm?controller=main&action=lessonplan

National GAPs Program (http://www.gaps.cornell.edu/FSImaterials.html)- Food Safety curriculum for high school age

Books

Angel, Coleen & Srsen, Judy. 50 Web-Based Lesson Plans for Food Science. LearningZoneXpress/Amazon.com/Nasco 2009 (Grades 7- adult)


Light Brown, Cynthia. Amazing Kitchen Chemistry Projects. Nomad Press 2008—ISBN#978-0-9792268-2-3 (This one has science experiments that use materials and equipment found in the kitchen, but they are not necessarily food science experiments. Grades 4-9)


Turgeson, Susan Successful Food Science Lesson Plans LearningZoneXpress 2009 (Grades 9-12)

Food Science Activities. LearningZoneXpress (Grades 9-12)

Food Science Learning Activities for Middle School LearningZoneXpress 2009
**Food Innovations Lesson Plans** Students work collaboratively to develop, prepare, package, and market a new, healthy food product. LearningZoneXpress 2004


**DVDs & PowerPoints**

*Food Science Experiments.* (DVD) LearningZoneXpress 2010 (Grades 6-adult)


*Food Science Snap Re-Cap PowerPoint Game.* LearningZoneXpress 2009

*Science and Our Food Supply* NSTA, FDA, HHS 2007 [Science and Our Food Supply](http://www.fda.gov/Food/ResourcesForYou/StudentsTeachers/ScienceandTheFoodSupply/default.htm) High school and middle school curriculum on food safety

**Additional Websites**

[Linda Bartoshuk at Nobel Conference 46 - YouTube](http://www.youtube.com/watch?v=I4tb_g_yb4Ms)

From 2010 Nobel Conference on “Making Food Good” at Gustavus Adolphus College

(presentation by Linda Bartoshuk—“Variation in Sensation and Affect: We Live in ‘Different Taste Worlds’”—an excellent, understandable discussion about how taste perceptions, especially of “supertasters,” affect the food people choose and, as a result, their health.)

[Science of Cooking: Food Science, Recipes & Projects | Exploratorium](http://www.exploratorium.edu/cooking/) This website is sponsored by the NSF and has webcasts, recipes, activities, a discussion forum, and QA section called “Ask the Inquisitive Cooks.”

Joye M. Bond, PhD, RD
Minnesota State University, Mankato
Department of Family Consumer Science
joye.bond@mnsu.edu
August 2012