

Troy High School Agricultural Education

Food Science Course Syllabus

Course Description

Food Science is a hands-on Career and Technical Education (CTE) course that explores the science of food from production to consumption. Students will investigate food safety, sanitation, nutrition, food chemistry, food processing, preservation, product development, and sensory evaluation through laboratory experiences and classroom activities.

Course Objectives

- Explain the importance of food science in agriculture and everyday life.
- Demonstrate safe food handling and sanitation practices.
- Identify causes of foodborne illness and methods of prevention.
- Understand the role of nutrition in human health.
- Explore food chemistry and how ingredients interact.
- Evaluate food quality using sensory analysis.
- Apply problem-solving skills through food labs and projects.
- Work safely and effectively in laboratory settings.
- Demonstrate professionalism, teamwork, and responsibility.

Major Units

- Introduction to Food Science
- Food Safety and Sanitation
- Foodborne Illness
- Nutrition
- Food Chemistry
- Food Preservation
- Food Processing
- Sensory Evaluation
- Product Development
- Careers in Food Science

Classroom Expectations

- Arrive on time and prepared.
- Participate in classroom discussions and labs.
- Follow all food safety and laboratory procedures.
- Respect classmates, equipment, and ingredients.
- Keep cell phones put away unless permission is given.
- Complete assignments on time.
- Clean and sanitize work areas before leaving.

Laboratory Safety

- Wash hands before and after all labs.
- Wear appropriate clothing and closed-toe shoes when required.
- Use equipment only as instructed.
- Handle food safely to prevent cross-contamination.
- Report accidents or broken equipment immediately.
- Follow all teacher directions during labs.

Required Materials

- Notebook or binder
- Pencil or pen
- Chromebook or school-issued device (when available)
- Folder for handouts

Parent/Guardian Communication

Parents and guardians are encouraged to contact Ms. Bruce with questions regarding student progress or course expectations.

Student Acknowledgment

I have read and understand the Food Science syllabus and agree to follow all classroom and laboratory expectations.

Student Name: _____

Student Signature: _____ Date: _____

Parent/Guardian Signature: _____ Date: _____