**Food Science Unit** Name(s)\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Using your partner’s help and your textbook (pages 618 – 649) you will be completing a scavenger hunt about food science, answer the questions below. Use complete sentences and detail for full credit.

1. The food science industry is a chain of different people, in different occupations all working together to get food from farm to table. List and EXPLAIN the seven different parts of the food industry chain.
2. Different crop commodities have different growing requirements, uses and history. Pick one of the crop commodities explained in your book and summarize what you learned about it. Use a minimum of two complete sentences.
3. You are looking for a grade of an A in this class, the food industry uses grades in another context. Explain what “GRADES” indicate in the food science industry.
4. Using the graphic organizer below compare and contrast two of the meat commodities explained in your book. You may use bullet points instead of complete sentences.
5. Food is grown all over the world. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ and \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ dictate that some foods grow better and in greater abundance in certain areas of the world.
6. Several careers exist in the food science industry. Name three careers related to food science and explain what a person in that career would do for a living.
7. The U.S. is broken up into agricultural regions due to their climatic conditions and major industries. What region are we in here in Wisconsin. Is this fitting? Why or why not?
8. Later this week we will be looking at preservation and its role in fighting spoilage. Pick one method of preservation and explain it below.
9. Your body needs six major nutrients to survive. Explain the six nutrients and give an example of what you could consume to get each. I have done carbohydrates for you as an example.

Carbohydrates are the main source of energy in the body, they can be sugars like fruit or milk, starches such as rice and potatoes or fiber which is found in plant cells.

1. When looking at a food label, what does the order of ingredients tell the consumer? Is this important? Why or why not?