| Name: | Period: | Date: | |
|-------|---------|-------|--|
| | | | |

Food Science? Food Scientists? Guided Note taking

| What is food science? |
|--|
| The study of producing, processing, preparing,, and using food |
| What does this mean to you? |
| Food scientists in history |
| Sir Francis Bacon – Preservation through |
| Justus von Liebig – Researches on the Chemistry of Foods |
| – Boston Cooking School Cookbook |
| George Washington Carver – Developed more than products from peanuts, sweet potatoes, and pecans |
| Clarence Birdseye – |
| Arona of food anionas |

Areas of food science

| Processing |
|------------|
| Evaluation |
| |

Food production

| Name: | Period: | Date: |
|--|--|---------------------------|
| <u>Food Production</u> – Techniques | for raising crops and animals | for food. |
| *Example: | To real of the control of the contro | |
| | | |
| | – Scientist use the tools o | _ |
| age-old process of improving p | iants, animais, and microorga | nisms for food production |
| *Example: | | |
| Food processing | | |
| through steps to create a | – takes food that has be a final marketable result. | en produced and puts it |
| Researcher in food scier foods and retaining nutri | nce helps develop more afford ents. | dable means of producing |
| | sts monitor foods through the standards. | |
| *Check storaç | ge areas for cleanliness I labels after testing foods for | nutrient content. |
| Food preparation | | |
| Food scientists are responsible back of our food products. | for the cooking | on the |
| Science is used to determine co | | |
| different ingredients will react u | | 71 - 21 - 22 2 and |
| *This keeps our food | and | |
| Food scientists answer the "Wh | HYS" we come across in the k | itchen. |

| Name: | | Period: | Date: | | | | |
|---------|--|---------------------|----------------------------|--|--|--|--|
| Evalu | ation of food | | | | | | |
| • | Evaluation – A | and | process | | | | |
| • | Test kitchens and evaluation laboratories conduct crucial research to determine whether people will buy a product. | | | | | | |
| • | They focus onand other similar qualities. | , texture, appearai | nce,, | | | | |
| • | – Food is evaluated to be cost-effective. | | | | | | |
| • | Later – Evaluation of the products determines two things: | | | | | | |
| | 1. | | | | | | |
| | 2. | | | | | | |
| | | | | | | | |
| Utiliza | ation of food | | | | | | |
| | Scientists are always searching for pefore. | new uses for food | d items, but now more than | | | | |
| | Why? | | | | | | |
| | | | | | | | |

Looking for every possible use of a food has led to soybeans in our newsprint

items and corn in our gasoline!