Curriculum Guide: Food Science and Technology

Unit: IV. Food Selection and Consumer Health

Unit Objective:

Students will demonstrate an understanding of the nutritional facts on food labels and the nutritional requirements of a healthy diet by creating a chart where they will keep track of the foods they consume and writing a summary of their results.

Show-Me Standards: 1.8, HP5

References:

Food and Nutrition Information Center. U.S. Department of Agriculture and Agricultural Research Service. Accessed December 11, 2003, from http://www.nal.usda.gov/fnic/.

Food and Nutrition Publications. MU Extension. University of Missouri-Columbia. Accessed January 13, 2004, from http://muextension.missouri.edu/explore/hesguide/foodnut/index.htm.

Food Science and Technology. University of Missouri-Columbia, Instructional Materials Laboratory, 1994.

Nutrition and Health. University of Missouri Outreach & Extension. Accessed December 11, 2003, from http://outreach.missouri.edu/main/nutrition/.

Instructional Strategies/Activities:

- Students will engage in study questions in lessons 1 through 4.
- Students will complete AS 1.1, Comparing Snack Foods; AS 2.1, Nutritional Status; and AS 3.1, A Test for Vitamin C.
- Additional activities that relate to the unit objective can be found under the heading "Other Activities" in the following locations: p. IV-5, p. IV-14, and pp. IV-36–IV-37.

Performance-Based Assessment:

Students will work individually on their assignment. They will record what they eat and drink for 3 days (72 hr) in a chart they create. Each day they will provide totals for the nutrients (in grams) and vitamins and minerals (percentages) that they consume. Taking into account the totals, students will write a summary that evaluates whether they are meeting the daily

nutritional requirements in each category and that provides recommendations on how they can improve their diet (e.g., eat more foods high in iron like peas or take a calcium supplement to meet the calcium requirement).

Assessment will be based on the overall quality of the summary and chart content. Spelling, grammar, punctuation, and capitalization also will be assessed.

Unit IV—Food Selection and Consumer Health Instructor Guide

The instructor should assign the performance-based assessment activity at the beginning of the unit. Students will work toward completing the activity as they progress through the unit lessons. The assessment activity will be due at the completion of the unit.

1. Working individually, students will keep track of what they eat for 3 days (72) hr). NOTE: This time period may be adjusted to your preference and teaching calendar. Three days is suggested so that students may have a better understanding of the types of food they eat. 2. For each food students eat and drink, they will need to record the following information: ☐ Daily nutritional information totals (in grams) ☐ Calories ☐ Fat ☐ Cholesterol ☐ Sodium ☐ Carbohydrates ☐ Sugar ☐ Protein ☐ Daily vitamin and mineral totals (percentages) ☐ Vitamin A ☐ Vitamin C ☐ Calcium ☐ Iron 3. Students should keep their records in chart form to make it easier to read and track. They can either draw their chart or create the chart in a computer program like Excel. 4. After the chart is complete, students will write a summary (maximum of 1 page) that answers the following questions: ☐ How healthy is my diet? ☐ What needs to change about my diet? Does my diet meet the recommended percentages of vitamins A and C, calcium, and iron? If not, what foods should be added to my diet to

increase the percentages?

5.	The final assessment score will be based on the overall quality of the summary and chart content. Spelling, grammar, punctuation, and capitalization will also be factors in the assessment.						

Unit IV—Food Selection and Consumer Health Student Handout

1.	Working individually, you will keep track of what you eat for a time period
	specified by your instructor. For each food you eat and drink, you will need
	to record the following information:
	☐ Daily nutritional information totals (in grams)
	☐ Calories
	☐ Fat
	□ Cholesterol
	□ Sodium
	☐ Carbohydrates
	□ Sugar
	☐ Protein
	☐ Daily vitamin and mineral totals (percentages)
	☐ Vitamin A
	□ Vitamin C
	☐ Calcium
	☐ Iron
2.	Keep your records in chart form to make it easier to read and track. You car either draw the chart or create the chart in a computer program like Excel.
3.	After the chart is complete, write a summary (maximum of 1 page) that answers the following questions: ☐ How healthy is my diet?
	☐ What needs to change about my diet?
	☐ Does my diet meet the recommended percentages of vitamins A and C, calcium, and iron? If not, what foods should be added to my diet to increase the percentages?
4.	Your final assessment score will be based on the overall quality of your summary and chart content. Spelling, grammar, punctuation, and capitalization will also be factors in the assessment.

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Unit IV—Food Selection and Consumer Health Scoring Guide

Accessment Auge	Cuitania	0 Doints	1 Point	2 Doints	3 Points	4 Points	Maight	Total
Assessment Area	Criteria	0 Points	1 Point	2 Points			Weight	Total
Content of	Addresses all	0	1	2	3	All 4	X 10.0	
Summary	questions	criteria	criterion	criteria	criteria	criteria		
	Facts are accurate	met	met	met	met	met		
	Suggestions for diet							
	changes are valid							
	Well organized							
Content of Chart	Well organized	0	1	2	3	All 4	X 12.5	
	Covers time period	criteria	criterion	criteria	criteria	criteria		
	specified	met	met	met	met	met		
	Includes all the							
	elements required							
	Neat and easy to							
	read							
Technical	Spelling	0	1	2	3	All 4	X 2.5	
Considerations	Grammar	criteria	criterion	criteria	criteria	criteria		
(Written Aspects)	Punctuation	met	met	met	met	met		
	Capitalization							
TOTAL								

Final Assessment Total _____/100 pts.

Comments: