

## Foods II Technology

<b>Course Number:</b>	FN43
<b>Recommended Maximum Enrollment:</b>	20* (or 4-5 per kitchen)
<b>Hours of Instruction:</b>	135 (block)
<b>Prerequisite/Corequisite:</b>	FN41 Foods I or FH21 Culinary Arts and Hospitality I or Environmental Science or Physical Science or Biology or Chemistry

This course explores the food industry from the farm to the table using skills in food science, technology, engineering, and mathematics. Government regulations, emerging trends, biotechnology, and technological career opportunities from scientists to technicians will be presented. The student examines production, processing, preparation, preservation, and packaging principles along the farm to table continuum. The student begins to understand how food technology affects the food that he/she eats. English language arts are reinforced. Work-based learning strategies appropriate for this course include apprenticeship, cooperative education, school-based enterprise, service learning, and job shadowing. Family, Career and Community Leaders of America (FCCLA) competitive events, community service, and leadership activities provide the opportunity to apply essential standards and workplace readiness skills through authentic experiences.

\*For safety and sanitation reasons, enrollment should not exceed 20 in this course.