

Course: Food Science OCAS 8472

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Chemistry of Food <i>(Previous FCS/CIMC Course)</i>	Food Science <i>(Curriculum Center for FCS)</i>
Unit 1 - Public Health and Food Safety	Topic 6: Microbiology of Food Unit 1: Food Safety Unit 3: Food Packaging
Unit 2 - Lab Equip., Meas., and Safety	Topic 2: The Food Science Laboratory Unit 2: Equipment, Measurement, and Safety; Unit 3: Scientific Method
Unit 3 - Basic Principles of Chemistry	Topic 3: Fundamentals of Chemistry Unit 1: Elements, Compounds, and Mixtures Unit 2: Chemical Reactions and Physical Changes
Unit 4 - Properties of Water	Topic 4: Nutrition Science Unit 5: Water Properties
Unit 5 - Acids and Bases	Topic 3: Fundamentals of Chemistry Unit 3: Acids and Bases
Unit 6 - Enzymes and Food Preparation	Topic 5: Food Chemistry Unit 1: Enzymes
Unit 7 - Additives and Preservation	Topic 5: Food Chemistry Unit 6: Food Additives Topic 6: Microbiology of Food Unit 2: Food Preservation
Unit 8 - Nutrition and the Body	Topic 4: Nutrition Science Unit 1: Properties of Carbohydrates Unit 4: Vitamins and Minerals
Unit 9 - Making Healthy Food Choices	
Unit 10 - Food Lab Safety	Topic 2: The Food Science Laboratory Unit 4: Food Safety Certification
Unit 11 - Handling and Storing Food	Topic 6: Microbiology of Food Unit 1: Food Safety

Unit 12 - Using Recipes	
Unit 13 - Food Science Principles in Baking	Topic 5: Food Chemistry Unit 5: Leavening Agents
Unit 14 - Proteins in the Diet	Topic 4: Nutrition Science Unit 3: Protein Properties
Unit 15 - Grains and Legumes	
Unit 16 - Milk and Dairy Products	Topic 5: Food Chemistry Unit 2: Solutions and Colloidal Dispersions
Unit 17 - Vegetables and Fruits	
Unit 18 - Lipids in the Diet	Topic 4: Nutrition Science Unit 2: Properties of Lipids and Fats
Unit 19 - Exploring Food Science Careers	Topic 1: Exploring Food Science Unit 2: Career Opportunities Topic 2: The Food Science Laboratory Unit 1: Leadership Skills and Teamwork