

Standard 9.0

Food Science, Dietetics, and Nutrition

*Integrate knowledge, skills, and practices required for careers
in food science, dietetics, and nutrition.*

Members might...

Organize a tour of different types of work places that employ food science, dietetics, and nutrition professionals. Work with the Family and Consumer Sciences teacher and other students to set up and participate in the tour. Take along a video camera, and tape the tour. Afterwards, create a videotape version and report on what was learned. Share the tape with other students in Family and Consumer Sciences classes or in a display set up during lunch breaks. (Career Connection)

Analyze special nutritional needs of homeless people caused by exposure, fatigue, illness, etc. Develop suggested nutritional guidelines for groups that prepare meals for local shelters. (Community Service)

Practice problem solving. Analyze food safety practices among students in the school's foods labs. Identify and implement solutions to observed food safety problems.

Create menu guidelines for meals that will appeal to and meet the nutritional needs of a multigenerational household, with children, parents, and elderly persons living together. Submit the guidelines and related information to the local paper. Ask them to publish it as a service to local families. (Families First)

Train co-workers in sanitation and food safety rules and procedures.

Explore options for further education and preparation for careers in food science, dietetics, and nutrition. (Power of One, "Working on Working")

Conduct computer diet analyses for high school students. Analyze the accuracy and helpfulness of the diet analysis software.

* Project ideas may not completely fulfill national STAR Events guidelines. They are provided as "thought provokers" to start members thinking about their own projects.