

SNAP RECAP FOOD SCIENCE | Master List

FOOD PRODUCTION				
	Food Production Careers	Food Production	Biotechnology	Agriculture
100	<p>This expert studies mammals, birds, reptiles, fish, and amphibians</p> <p>What is an animal scientist?</p>	<p>This person buys the finished food product</p> <p>What is the consumer?</p>	<p>A branch of science that uses plants and animals to make useful products for humans</p> <p>What is biotechnology?</p>	<p>This practice includes farming, raising livestock, and growing trees</p> <p>What is agriculture?</p>
200	<p>2-3% of the U.S. workforce is employed in this industry.</p> <p>What is agriculture?</p>	<p>The process by which food travels to your table</p> <p>What is Farm to Table?</p>	<p>Agriculture, food science, and medicine</p> <p>What are the uses for biotechnology?</p>	<p>Food, fibers, fuels, raw materials, medicines, and decorative plants</p> <p>What are the major agricultural products?</p>
300	<p>This scientist develops new varieties of plants and ways to make food plants grow better</p> <p>What is an agronomist (plant scientist)?</p>	<p>Changing raw materials like wood, wheat, and cotton into finished products, like paper, bread, and clothes</p> <p>What is processing?</p>	<p>An Austrian monk who is know as "The Father of Modern Genetics"</p> <p>Who is Gregor Mendel?</p>	<p>This country produces the most food</p> <p>What is the United States?</p>
400	<p>A person who monitors restaurants, farms, and other food production sites to make sure they meet food safety guidelines</p> <p>What is a food inspector?</p>	<p>The step at which you buy a jar of jam from a store</p> <p>What is retail/marketing?</p>	<p>Making an exact copy of an organism</p> <p>What is cloning?</p>	<p>This plant's uses include fuel, food, food additives, livestock feed, fabrics, and packaging materials</p> <p>What is corn?</p>
500	<p>Farmers, seed specialists, and soil scientists work at this step of the food cycle</p> <p>What is production?</p>	<p>Activities at this stage include picking up the processed product, selling/delivering it to grocery stores, or storing the product in a warehouse</p> <p>What is distributing?</p>	<p>This plant has benefitted the most from biotechnology</p> <p>What is corn?</p>	<p>Anything used to help in the food production process, including land, water, utilities, money, and labor</p> <p>What are resources?</p>

NUTRIENTS

	The Scientific Method	Biochemistry of Milk	Measurement Basics	Food Preservation	Food Science
100	<p>A written description of what was noticed during an experiment</p> <p>What is an observation?</p>	<p>The sugar found in milk</p> <p>What is lactose?</p>	<p>This metric measure of weight is equivalent to 2.2 pounds</p> <p>What is a kilogram?</p>	<p>The process of treating and handling food to prevent spoilage</p> <p>What is food preservation?</p>	<p>A branch of science concerned with all technical aspects of food, beginning with harvesting, and ending with its cooking and consumption</p> <p>What is food science?</p>
200	<p>This stays the same throughout the experiment</p> <p>What is the control variable?</p>	<p>Milk that has been fermented with bacteria</p> <p>What is yogurt?</p>	<p>The metric temperature scale</p> <p>What is degrees Celsius?</p>	<p>A cucumber that has been preserved in a salty brine</p> <p>What is a pickle?</p>	<p>This sub-discipline of food science involves writing about food and researching food issues</p> <p>What is food journalism?</p>
300	<p>A way to test a question about the relationship between two or more items or events (variables)</p> <p>What is an experiment?</p>	<p>Water makes up this percentage of milk</p> <p>What is 80-90%?</p>	<p>The amount of space a material occupies</p> <p>What is volume?</p>	<p>Fruit juice that has been preserved by adding sugar and pectin</p> <p>What is jelly?</p>	<p>In 1920, this scientist invented deep-freezing for foods</p> <p>Who is Clarence Birdseye?</p>
400	<p>An "educated guess" that answers your research question</p> <p>What is a hypothesis?</p>	<p>The process of killing harmful bacteria by heating the milk for a short time and then cooling it for storage and transportation</p> <p>What is pasteurization?</p>	<p>There are four of these in 1/4 cup</p> <p>What are tablespoons?</p>	<p>This method of food preservation involves removing the water from a food item</p> <p>What is dehydration?</p>	<p>This kind of scientist solves problems in agriculture and food production</p> <p>Who is a food scientist?</p>
500	<p>Ask a question, conduct background research, construct hypothesis, test with an experiment, analyze results/draw conclusions, and report results</p> <p>What are the steps of the scientific method?</p>	<p>This milk product is 36% fat</p> <p>What is heavy cream?</p>	<p>This system of measurement is based on units of 10</p> <p>What is the metric system?</p>	<p>The two most important chemical factors that affect how a food is preserved</p> <p>What are water content and acidity?</p>	<p>A chemical reaction based on what the taste buds on the tongue and in the mouth can identify</p> <p>What is taste?</p>

NUTRIENTS

	Fats	Minerals	Vitamins	Carbohydrates	Potpourri
100	<p>What our body uses to store energy</p> <p>What is fat?</p>	<p>This mineral is found in dairy products, dark green leafy vegetables, and dried legumes</p> <p>What is calcium?</p>	<p>This vitamin is found in carrots and other orange vegetables</p> <p>What is Vitamin A?</p>	<p>This nutrient is the body's preferred source of energy</p> <p>What are carbohydrates?</p>	<p>The recommended amount of a nutrient</p> <p>What is % Daily Value?</p>
200	<p>The number of calories in one gram of fat</p> <p>What is nine?</p>	<p>This mineral is found in bananas and is liked by athletes because it relieves muscle soreness</p> <p>What is potassium?</p>	<p>Vitamins that are stored in the liver and fatty tissues</p> <p>What are fat-soluble vitamins?</p>	<p>Carbohydrates that are easy to digest and converted rapidly into blood sugar glucose</p> <p>What are simple carbohydrates?</p>	<p>The building blocks of proteins</p> <p>What are amino acids?</p>
300	<p>This type of fat is vegetable-based and is liquid at room temperature</p> <p>What is unsaturated?</p>	<p>The recommended daily intake of this nutrient is less than 2300 mg/day for teens</p> <p>What is sodium?</p>	<p>Good sources of this fat-soluble vitamin include green leafy vegetables, fruits, cereal, and meats</p> <p>What is Vitamin K?</p>	<p>The recommended daily intake of dietary fiber</p> <p>What is 20-35 grams?</p>	<p>Number of essential amino acids</p> <p>What is nine?</p>
400	<p>This type of fat is solid at room temperature and comes from animal products</p> <p>What is saturated?</p>	<p>Females usually need more of this mineral than males</p> <p>What is iron?</p>	<p>This vitamin is essential for the body's use of calcium</p> <p>What is Vitamin D?</p>	<p>Fiber is an example of this type of carbohydrate</p> <p>What are complex carbohydrates?</p>	<p>This substance enables chemical reactions in the body, carries nutrients through the body, helps eliminate waste, and helps regulate body temperature</p> <p>What is water?</p>
500	<p>This type of fat is formed when liquid vegetable oils are changed structurally so that they become more solid, a process known as hydrogenation</p> <p>What are trans fats?</p>	<p>The number of minerals needed by our bodies</p> <p>What is 21?</p>	<p>This vitamin is linked with anemia</p> <p>What is vitamin B12?</p>	<p>Carbohydrates should make up this percentage of your diet</p> <p>What is 50%?</p>	<p>The minimum amount of calories required to sustain the body's functions and processes, when the body is at rest</p> <p>What is Basal Metabolic Rate?</p>