

# Activity 1

## Food Science and Technology

### Pros and Cons of Advances in Food Science

**Purpose:** To compare the positive and negative impacts of genetically modified, as well as other “newer,” items in the food supply.

**Directions:** For each item listed below, list one “Pro” and one “Con” in the space provided.

1. Modern Farm Equipment

Pro: \_\_\_\_\_

Con: \_\_\_\_\_

2. Analogs

Pro: \_\_\_\_\_

Con: \_\_\_\_\_

3. Formed Product

Pro: \_\_\_\_\_

Con: \_\_\_\_\_

4. Modified Atmosphere Packaging

Pro: \_\_\_\_\_

Con: \_\_\_\_\_

5. Genetically Modified Organism

Pro: \_\_\_\_\_

Con: \_\_\_\_\_

# Activity 2

## Food Science and Technology

### What Is a Good Idea?

**Purpose:** To assess the usefulness of technology in meal preparation.

**Directions:** For each scenario below, decide what would be a good solution, based on what you learned in this chapter. Write your answers in the space provided.

1. The Vladamirs have two small children, Gustav and Claudia. They buy a gallon of juice at one time since the cost is lower than for smaller containers. Mr. Vladamir puts the children's juice in small sippy cups because they do not drink very much at one time. The problem is that by the time Gustav and Claudia drink half of the gallon, the remainder of the juice has spoiled. What should Mr. Vladamir do?

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2. Mrs. Vigil has a small family and lives a long way from her extended family. Mrs. Vigil doesn't like how long it takes to cook a real turkey dinner and how long she has to eat turkey leftovers. What should Mrs. Vigil do?

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3. Mr. Wen doesn't have much time after he gets home from work to prepare a salad. What should Mr. Wen do?

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**Activity 3****Food Science and Technology****Food Science Matching**

**Purpose:** Identify important terms related to food science.

**Directions:** Match the definitions in the left column with the correct terms in the right column. Write the letter of the correct response in the space provided to the left of each number. Each term will be used one time.

**Definitions**

- \_\_\_\_\_ 1. Restores nutrients that were lost in processing to near original levels.
- \_\_\_\_\_ 2. Adds a nutrient not normally found in the food.
- \_\_\_\_\_ 3. Foods that provide health benefits beyond basic nutrition.
- \_\_\_\_\_ 4. The study of ways to make space and equipment easier to use.
- \_\_\_\_\_ 5. The scientific study of food and its preparation.
- \_\_\_\_\_ 6. Practical application of scientific knowledge.
- \_\_\_\_\_ 7. A product developed as a substitute for another food.
- \_\_\_\_\_ 8. Made to imitate actual foods.
- \_\_\_\_\_ 9. Made from inexpensive sources to imitate a more expensive food.
- \_\_\_\_\_ 10. Layers of cardboard, paperboard, and aluminum foil.
- \_\_\_\_\_ 11. Genes are removed from one organism and transferred to another.
- \_\_\_\_\_ 12. Genetic copy of an organism.

**Terms**

- A. Analog
- B. Aseptic package
- C. Clone
- D. Enrichment
- E. Ergonomics
- F. Formed products
- G. Food science
- H. Technology
- I. Manufactured food
- J. Genetic engineering
- K. Functional foods
- L. Fortification