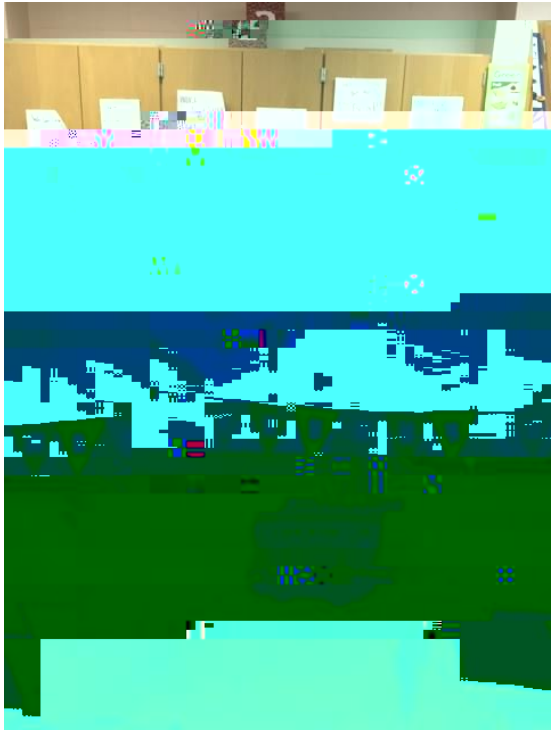
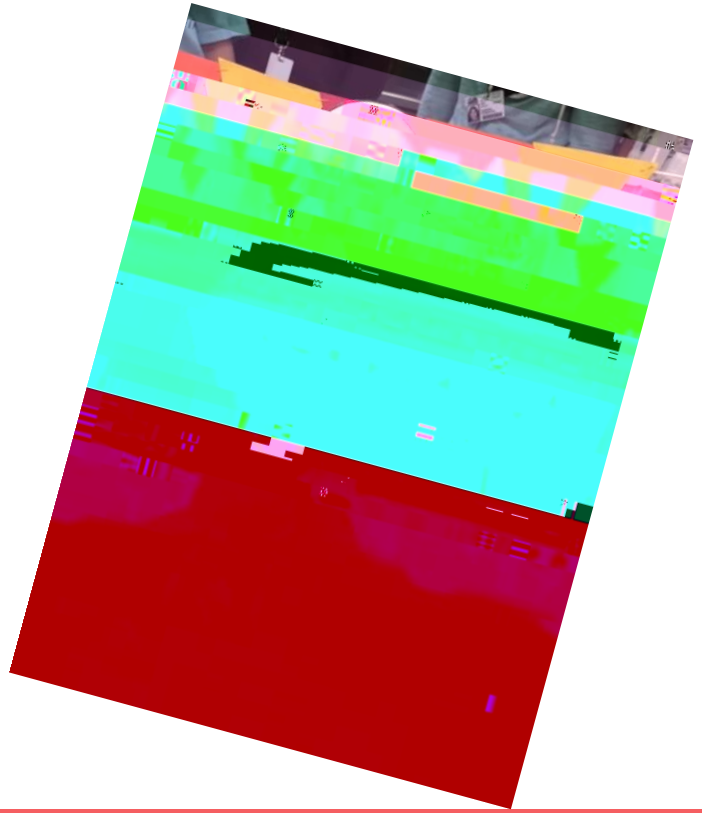
Food Science

In Food Science students conduct laboratory and field investigations, and make informed decisions using critical thinking and scientific problem solving. Food Science is the study of the nature of foods, the causes of deterioration, the principles underlying food processing, and the improvement of foods for the consuming publicsolvi

- Make Chocolate Chip muffins to learn basic measuring techniques.
- Create a steak marinade based on one of the 5 flavor profiles: sweet, sour, bitter, salty, or umami.
- Make Apple Crisp to learn about heterogeneous and homogeneous mixtures and physical and chemical changes in foods.
- Make Pancakes to learn about pH and chemical leavening and the difference between baking soda and baking powder.
- You don’t want to miss the baking unit that shows you the exact purpose of each ingredient in these baked goods: Doughnuts and Cinnamon Rolls

- Analyze the canning process and identify safety practices and equipment in the pickle making lab.
- Make Chocolate Chip Cookies to test the effect of different kinds of fat in baking.
- Anybody can make a delicious gravy using our basic recipe and experiment with different thickeners.
- Learn about the six nutrients and their properties when we make yummy Energy Bars.
- Make Glass Candy and Caramels using different candy making stages.

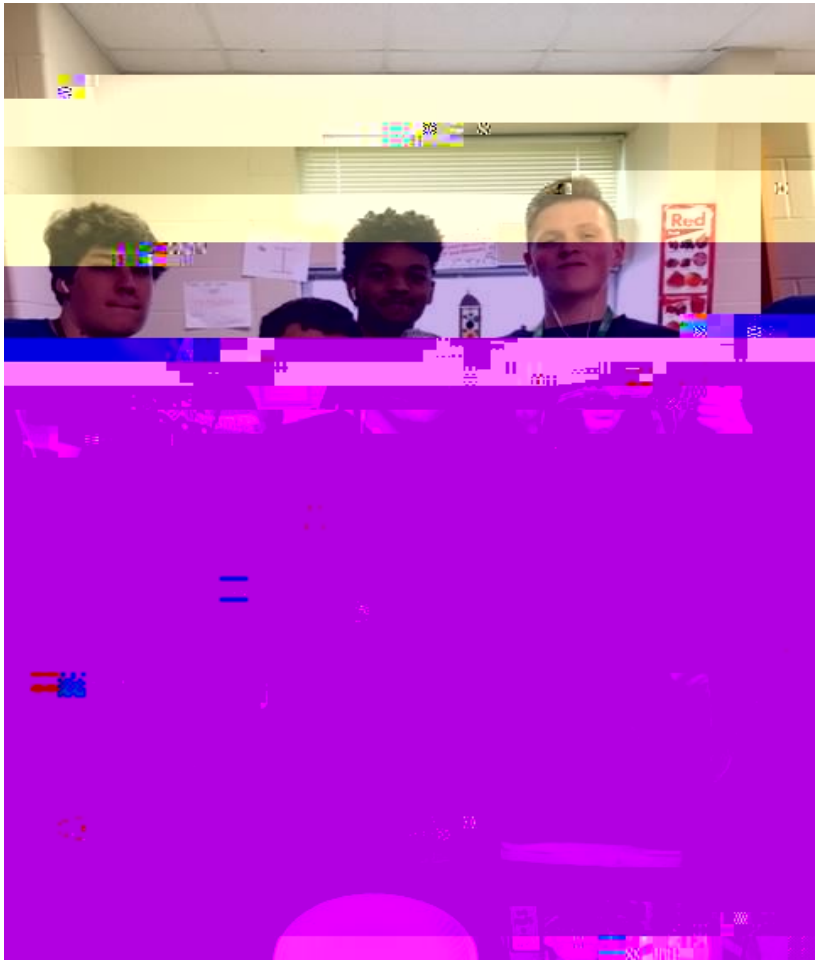




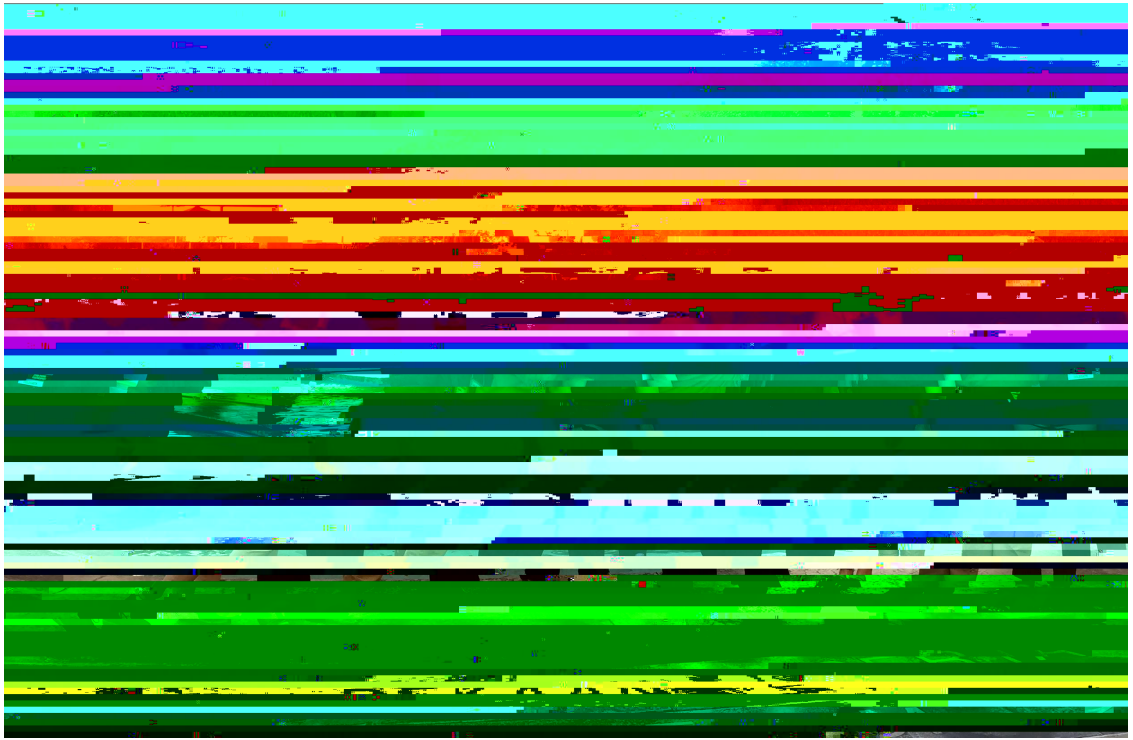
Other classes visited each food truck to taste the product and vote on their favorite.

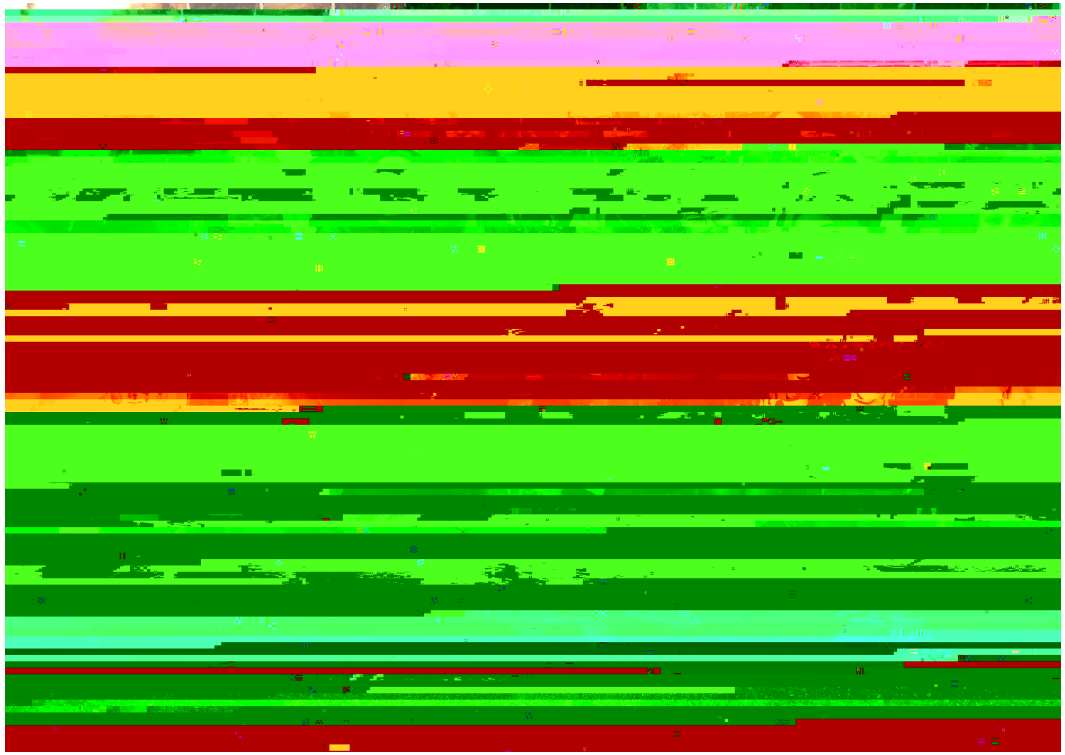
More food Truck entries!

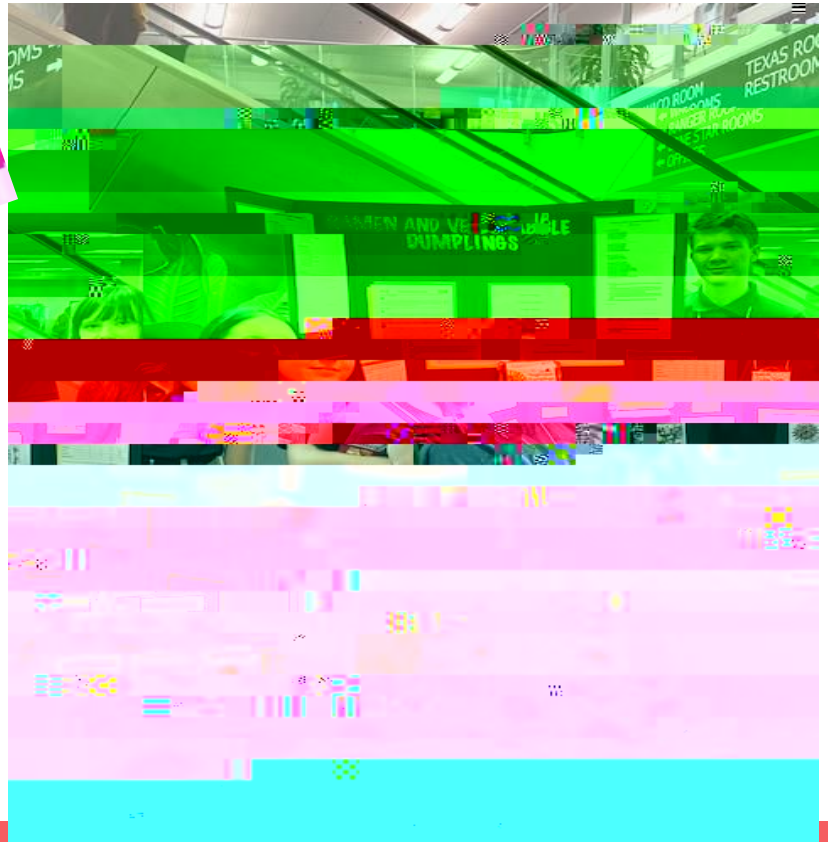
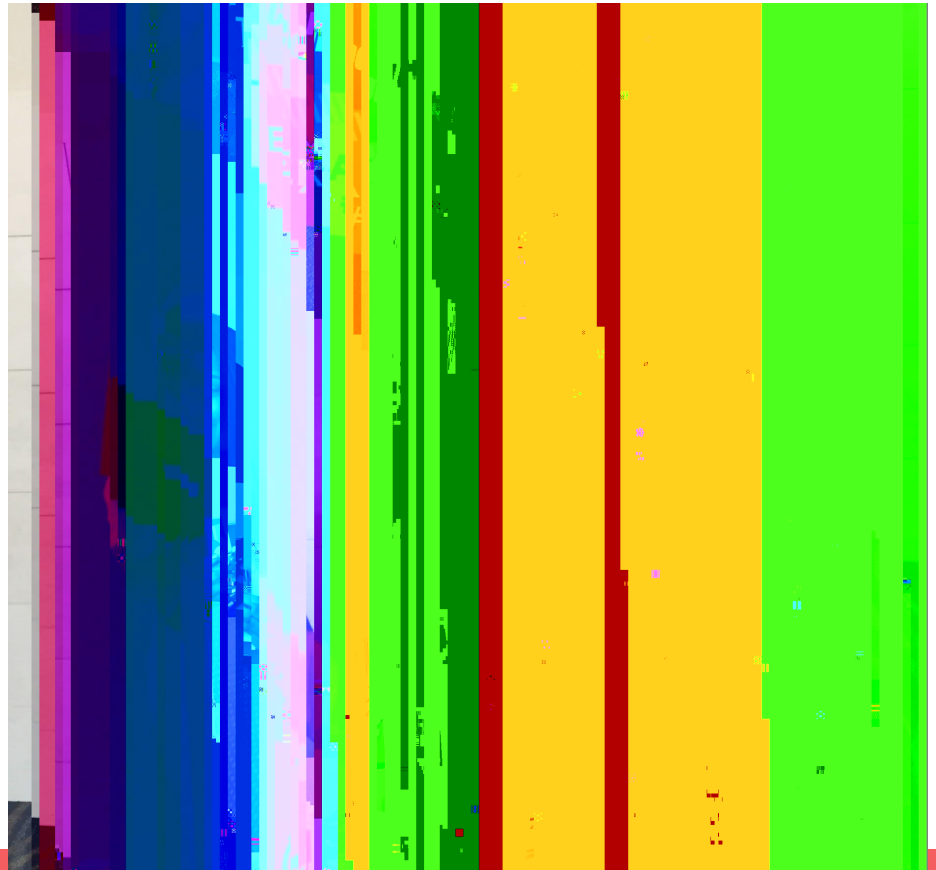
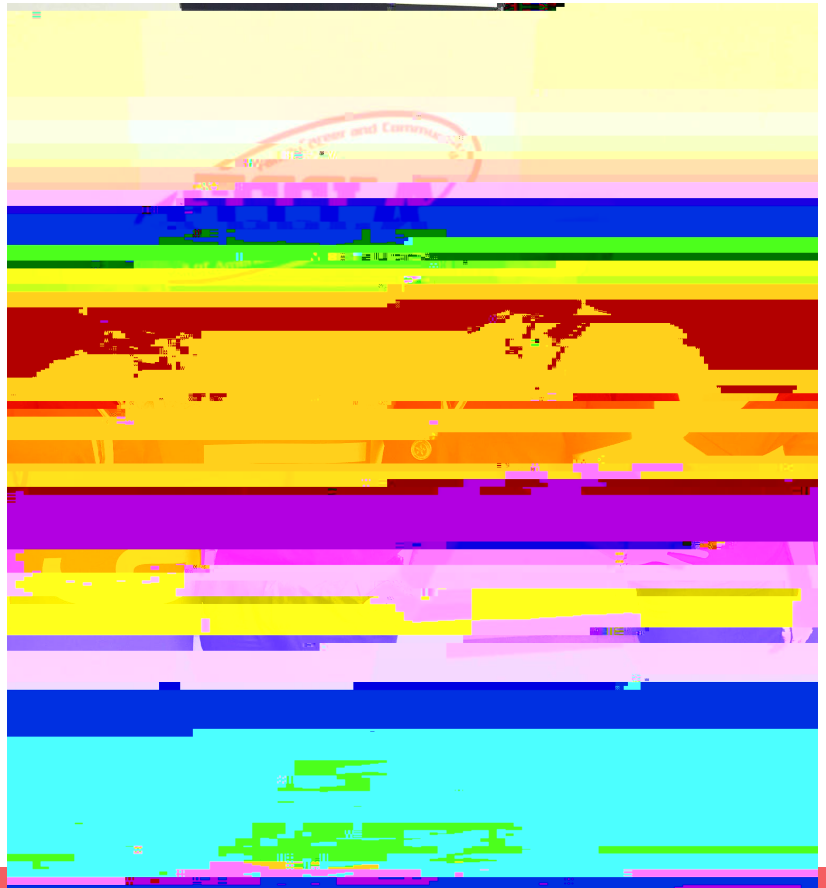
Voting for their favorite Food Truck!



FCCLA is the only Career and Technical in-school student organization with the family as the central focus. Participation in state and national programs and chapter activities help members become strong leaders in family, careers and communities.



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