

Science and Our Food Supply Workshop Agenda

*Tricia Alexander, Fort Loramie High School - UVCC
Hosted by Upper Valley Career Center
Monday March 25th 8:00-3:30*

8:00-8:30 - Welcome

- Introductions
- Pre-test
- Safety and expectations
- Overview of curriculum
- Nutrition Facts Label Curriculum

9:00-10:00 - Module 1

- Explanation of agar and agar preparation techniques
- Bacteria Everywhere (High School pg. 17)
- The 12 Most Unwanted Bacteria (High School pg. 25)

10:00-10:10 - Break

10:10-11:00 - Module 2

- Blue's the Clue (High School pg. 39)
- Mystery Juice (High School pg. 47)

11:00-12:00 - Module 3

- The Science of Cooking a Hamburger (High School pg. 66)

12:00-1:00 - Lunch Break

1:00-2:30 Module 4

- Crossed Up (Middle School pg. 71)
- Don't Cross Me (High School pg. 73)

2:30-3:30 - Closing Work

- Discuss purchasing items
- View results from labs and answer any questions
- Discuss best practices
- Post Test

