

The Science of Food

For this project, you'll need to research one food science topic. I have provided a list of suggestions. Only 1 student can do each topic.

Requirements:

- You need to make a presentation. (One elaborate slide, a few slides, graphic organizer, etc.)
- You should include all the major aspects that you think are important to sufficiently explain your topic. You are at an academic level where you should be able to create an interesting and intelligent presentation, without me listing every little thing you should include. Make it professional and be sure you focus on the SCIENCE behind your topic. You need to include at least ONE way your project DIRECTLY relates to something we have learned in class.
- Your presentation should last at least 3 minutes, but no more than 5.

Due date: Thursday October 15th This will count as half of a test grade.

Food Science Topics

• Food preservation • Baking bread • Making cheese • Food coloring - Kaitlyn • Sugar toxicity-Tegan • Baking powder vs. baking soda • Lactose • Making pickles • Cabbage pH indicator • Electrolytes • Spirulina	• Fermentation • Omega 3 fats • Any vitamin (C, D, E, B12) • Capsaicin • Turmeric • Probiotics • Lycopene • Making ice cream • Alcohol • poisoning • chlorella	• Any mineral (calcium, potassium, magnesium,) • L-tryptophan • Celiac Disease • Garlic • Caffeine • Food additives • Energy drinks • Superfoods
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