Consumer & Life Studies

Brunswick School Department Food Science Cheese and Yogurt

Cheese and Toguit				
Essential Understandings	 Yogurt and cheese have been around for centuries as a way to preserve milk and are still popular today. 			
Essential Questions	 How are yogurt and cheeses made? What are the different types of cheeses? How should yogurt and cheese be stored? How can cheese be used in cooking? What are the nutrient contributions of yogurts and cheeses? 			
Essential Knowledge	 Yogurt and cheese are both made from milk sources. Cheeses can be grouped into the categories of un-ripened, ripened, and processed. Most types of yogurts and cheeses should be kept refrigerated and wrapped tightly for a longer shelf life. Cheese is a protein food, and should be cooked at low temperatures just long enough to melt. Yogurts and Cheeses are high in Protein, Calcium, Phosphorus, Vitamin A, and B Vitamins. 			
Vocabulary	 Terms: curds, whey, mold 			
Essential Skills	 Visualize the process of making cheese. Evaluate cheese for taste, appearance, smell, texture, use, and cooking quality. Apply principles of cooking with cheese. 			
Related Maine Learning Results	A. Health Concepts A1.Healthy Behaviors and Personal Health Students predict how behaviors impact health status. a. Analyze individual responsibility for enhancing health. b. Predict how healthy behaviors can positively impact health status. c. Describe barriers to practicing healthy behaviors. d. Examine personal susceptibility to, and the potential severity of, injury or illness if engaging in unhealthy behaviors. A3.Diseases/Other Health Problems Students explain causes of common diseases, disorders, and other health problems and propose ways to reduce, prevent, or treat them. A4.Environmental and Personal Health Students determine the interrelationship between the environment and other factors and personal health. a. Analyze how environment and personal health are interrelated. b. Describe how genetics and family history can impact personal health.			

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different audiences.

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F. Decisi	ion-Making	and Goa	al-Settina	Skills
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F1.Decision-Making

Students apply a decision-making process to enhance health.

- a. Compare the value of thoughtful decision-making to quick decision-making in a health-related situation.
- d. Defend the healthy choice when making a decision.

Career and Education Development

A. Learning About Self-Knowledge and Interpersonal Relationships A3.Interpersonal Skills

Students demonstrate positive interpersonal skills and evaluate successful strategies that improve positive interpersonal skills in ways that lead to success in a variety of school, work, and community settings.

a. Getting along with others.

- b. Respecting diversity.
- c. Working as a member of a team.
- d. Managing conflict.
- e. Accepting/giving/using constructive feedback.
- f. Accepting responsibility for personal behavior.
- g. Demonstrating ethical behavior.
- h. Following established rules/etiquette for observing/listening.
- i. Demonstrating safe behavior.
- j. Dealing with peer pressure.

A4.Career and Life Roles

Students demonstrate and evaluate successful strategies for accomplishing tasks, balancing career and life roles, and reducing stress in a variety of school, work, and community settings.

- a. Time management
- b. Goal-setting
- c. Resource management

B. Learning about and Exploring Education and Career and Life Roles B1.Relationships Among Learning, Work, the Community, and the Global Economy

Students evaluate strategies for improving educational achievement, increasing participation as an involved citizen, and increasing work options and earning potential in a 21st century global economy.

Related Maine Learning Results

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	B2.Skills for Individual/Personal Success in the 21 st Century		
	Students evaluate strategies to improve skills that lead to		
	lifelong learning and success in the classroom, and the		
	achievement of schoolwork, work and career, and personal life		
	goals.		
	a. Literacy skills		
	b. Numeracy		
	c. Critical thinking skills		
	d. Information and communication technology (ICT)		
	e. Interpersonal skills		
Related	f. Other academic skills and knowledge		
Maine Learning	B3.Education and Career Information		
Results	Students use previously acquired knowledge and skills to		
	evaluate and utilize a variety of resources to articulate a plan		
	and make decisions for post-secondary education, training, and		
	career choices.		
	C. Learning to Make Decisions, Plan and Create Opportunities, and		
	Make Meaningful Contributions		
	C1.The Planning Process		
	Students use the planning process to make school-to-school		
	and school-to-work decisions.		
	a. Self-knowledge		
	b. Looking for and creating personal career options		
	c. Decision-making skills		
Sample	DVD on the process of making cheese		
Lessons	Cheese tasting		
And	■ Chapter 28		
Activities	■ Worksheet		
	Cooking in the foods laboratory		
Sample	, ,		
Classroom	Yogurt and Cheese Test		
Assessment	Evaluation of the foods laboratory		
Methods	Evaluation of the loods laboratory		
	Publications:		
Sample	Discovering Food and Nutrition-Glencoe/McGraw Hill, 2001		
Resources	■ Videos:		
1100001000	Modern Marvels: Cheese		
	o Modern Marvels. Onesse		