In this issue we highlight a number of websites that offer food science resources for teachers and students. Developed by colleges and universities, government agencies, and organizations, these sites are aimed primarily at K-12 classrooms. We have not field-tested these resources ourselves but encourage you to do so. As with all lessons plans, experiments, and activities, please follow appropriate safety precautions. If there are favorite sites that you use in your school, please consider sending us the URLs and a brief description of these sites so we can share them with other Journal of Food Science Education readers. Please send site recommendations to Jim.Bird@umit.maine.edu.

Clemson Univ., Dept. of Food Science and Human Nutrition. (no date) K-12 school teachers: food science

The Nutrition Information Resource Center (NIRC) makes available 15 food science experiments for the K-12 level. Experiments include texture profile analysis, viscosity of fluid foods, and measurement of color in oranges. The NIRC is the result of a collaboration between Dept. of Food Science and Nutrition, Clemson Univ., South Carolina Nutrition Council, South Carolina State Univ., and Tri-County Technical College.

Institute of Food Technologists (IFT). 2006. Teacher Resources

This IFT site provides links to a variety of experiments for middle and senior high school students. Experiments are presented in the following subject areas: Food chemistry, enzymes in food systems, color and perception affecting quality perception, microbiology in food systems, and food science. A teacher guide is presented with each student experiment.


For middle level to high school students, this site provides links to experiments on enzymatic browning of cut fruits, making cheese, and jello labs. Links to other web-based food science resources are listed.

The New Zealand Institute of Food Science and Technology. (no date). Food science experiments to support the teaching of the science and technology curriculums.

The New Zealand Institute of Food Science and Technology has developed 4 food science experiments for high school sciences. Each experiment has background information, student worksheet, teachers guide, and PowerPoint slides. Experiments include catalase activity, peroxide value (titration), extraction of fats from food (gravimetric analysis), and presence of protein in foods (qualitative analysis).

Teach engineering – resources for k-12. (no date)
This site is a collaborative effort by several colleges and universities, and the American Society for Engineering Education and the National Science Foundation. See http://www.teachengineering.com/collaborators.php for full list of collaborators. A number of food-related lesson plans and activities are included. Search the word “food” in the “search curriculum” box.


This resource listing includes posters, publications, software, powerpoint and pdf presentations, online videos and video streaming, video tapes, and web resources. Many of the resources are linked. A brief annotation accompanies each resource. A vendor list with contact information is provided.


This FDA site provides food safety activities for elementary and secondary students as well as educator resources such as the “Food Safe Schools Action Guide.” This site is subtitled the “gateway to government food safety information.”


This site presents the results from an NSF grant to develop or adapt curricular and instruction materials for science teachers in Georgia. By searching the word “food” on the site’s search engine, 90 lesson plans are found. Lesson plans include edible elements, electrophoresis of food color, and energy content of foods among other topics.


Lesson plans, activities and additional resources for elementary and secondary students and teachers are presented. The site has a searchable database that results in 75 resources when the word “food” is searched. Some of the resources are freely available from this site while others are sold. Note that resources labeled “for loan” are only available to Utah teachers. AITC is a program developed by the Utah Foundation for Agriculture and Utah State Univ. Extension. See, for example, the Microorganisms in the Macrocosm list of lesson plans, activities and resources at http://extension.usu.edu/aitc/teachers/microorg.html.

Other sites:

Launched in May 2005, the website SafeOysters.org provides information about the risk of Vibrio vulnificus infection from eating raw shellfish, primarily oysters, or exposing wounds to seawater. Infections can be life-threatening, especially for high-risk consumers (those with diabetes, cancer, alcoholism, liver, blood, or stomach disorders, AIDS/HIV, kidney disease, or other immunocompromising conditions). While an average of only 45 seafood cases occurs annually in the U.S., the fatality rate is 50%. SafeOysters.org includes information for food and health educators, health care professionals, consumers, and fishermen on how to avoid infection and offers free educational materials and resources for outreach to susceptible audiences. (submitted by Tori L. Stivers, Seafood Specialist, Office of Seafood Education & Marketing, Univ. of Georgia Marine Extension Service)