



biological, and physical reactions of foods, food systems, health, and global sustainability.		
---	--	--

Design and execute a unique food science experiment that demonstrates or utilizes concepts of food science

- H. Milk and milk products
- I. Protein foods safety risks and safe practices
- 5. Fats and Lipids in Food
  - A. Structure, composition, and nutritive qualities of fats
  - B. Properties of fats, nutritive value
  - C.

