

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

