



### Nasco's Beef Cut Identification Program

**Gr. 7+** A complete teaching program developed by Nasco.

- 11 Bone Replicas
- Student Workbooks
- Overhead Transparencies
- Charts
- Tests

Learn how to identify beef cuts and select cuts of meat by using specially made bone replicas. Replicas are made of polyester resin with amazing realism and detail. They also help in selecting the correct cut according to desired tenderness, cooking method, etc. Includes 11 major beef bones, 30 student workbooks (including charts, diagrams, exercises), 30 tests, and two overhead transparencies. Sh. wt. 7.50 lbs.

**W09875H — \$165.75**



### Food Science Kit

**Gr. 6+** This kit makes it fun and interesting for students to learn about food science. Kit includes a 50-minute DVD that lets students experience kitchen chemistry and the wonders of food science! Video includes interview with a food science professor and tour of a sensory evaluation lab. Also included is the 153-page, three-ring binder, *Successful Food Science Lesson Plans*. The lesson plans include 12 units of food science that cover a variety of topics. Activities and labs are designed to illustrate the practical application of food science in the "real" world. Projects and labs can be integrated into most food and nutrition courses. ©2010. Sh. wt. 2.25 lbs.

**WA32905H Binder & DVD — \$109.95**



Binder & DVD



**Successful Food Science Lesson Plans Binder Only.** See complete description above. 153 pages, 8½" x 11". Three-ring binder. ©2009. Sh. wt. 2 lbs.

**WA27901H — \$59.95**



### Food Science Activities

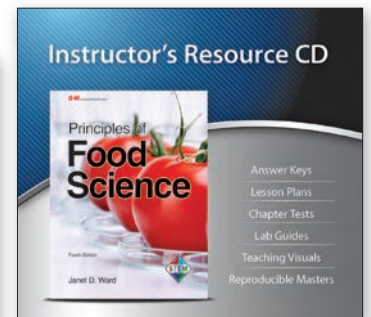
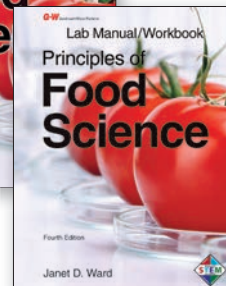
**Gr. 9+** Food science is the perfect way to illustrate science in the real world. Includes 25 simple, step-by-step activities and worksheets with answer keys. Activities include Sensing Science, Biochemistry of Milk, Nutrition Science, and more. 166 pages, 8½" x 11". Three-ring binder ©2009. Sh. wt. 2 lbs.

**WA27928H — \$34.95**

### Food Science Activities for Middle School

**Gr. 6-8** Includes 17 lessons with simple, step-by-step activities and reproducible worksheets with answer keys. A variety of lesson types keep interest high, including hands-on experiments, recipes to make, research to be conducted online and in books, and a variety of in-class presentations by students as well as the instructor. Lesson topics include food science, food production, food safety, nutrition, and biotechnology. 153 pages, 10" x 11½". Three-ring binder. ©2009. Sh. wt. 2 lbs.

**WA28701H — \$34.95**



### Principles of Food Science

By Janet D. Ward and Larry Ward. Fourth Edition.

**Gr. 9+** Demonstrate how the laws of science are at work in producing, processing, preparing, preserving, and metabolizing food. Students learn how cooking, health, and storage tips connect science basics to daily food encounters. Covers the basic laws of chemistry, microbiology, and physics as they are applied to food components and complex food systems. Students learn scientific facts and principles that can be applied to cooking. Explore the requirements and opportunities for obtaining a food science career, and the impact of this career path on local, national, and global economies. Lab experiments help students apply basic math and technical writing skills to real-world food problems. ©2015.

**Textbook.** 880 pages, 8¾" x 11". Hardcover. Sh. wt. 5 lbs.

**WA33311H — \$129.95**

**Student Workbook.** 336 pages, 8½" x 11". Sh. wt. 1.75 lbs.

**WA33325H — \$32.95**

**Instructor's Resource CD.** Sh. wt. 0.19 lbs.

**WA33312H CD-ROM — \$295.50**



### 5-Minute Food Science Activities

**Gr. 6-12** Features short activities that can be used to introduce lessons, reinforce earlier learning, or used as conclusions to lesson. Each activity can be a creative and fun learning experience for students that allows them to get thinking about food science, food production, careers, food chemistry, and more. Each activity is calculated to last 5-10 minutes. 51 pages, 8½" x 5½". ©2009. Sh. wt. 0.88 lbs.

**WA28146H — \$29.95 5+ \$27.95**

### NEW Science in the Kitchen

**Gr. 6+** This comprehensive kit incorporates a variety of scientific techniques around common kitchen materials. Students will perform chromatography on commercial food colors, use chemical tests to identify an unknown cooking ingredient, examine the protein digesting ability of a common meat tenderizing enzyme, use titration to quantify vitamin C levels and then test an unknown juice or soda (not provided), and examine some of the differences and similarities in the materials used to clean up (soap, hand dishwashing detergent, and machine dishwashing detergent). Materials include 0.50 ml each of red, blue, green, and yellow food coloring; 25 g each of baking powder, baking soda, corn starch, and "unknown;" 30 ml of 5% acetic acid solution; 30 ml iodine solution; 5 g papain; 15 g gelatin; one capsule of ascorbic acid; three 30 ml bottles of iodine potassium iodide; 30 ml of starch indicator solution; 100 ml each of 5% hand detergent, machine detergent, and 5% liquid soap; 30 ml of 5% calcium chloride solution; 50 universal indicator strips; 15 graduated plastic pipettes; 90 disposable medicine cups; 75 polystyrene test tubes; four capillary tubes; 15 chromatography sheets; 15 spot plates; and one box of toothpicks. Contains enough materials for 15 groups. Sh. wt. 7 lbs.

**SB43601H — \$170.75**

