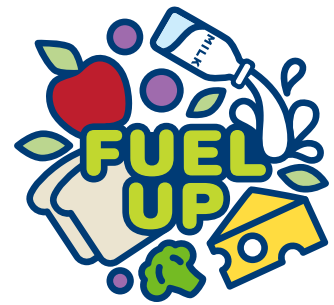


SCIENCE THROUGH THE LENS OF FOOD AND AGRICULTURE

Feeding Curiosity, Nourishing Minds: Explore the Science of Food and Agriculture with Our New NGSS-Aligned Educational Resources!



72% of Gen Z students agree that they would care more about sustainable food if they knew more.

- GENYOUth's Insights - Youth Survey with 6th-12th grade, Feb 2020

PHENOMENA BANK

- » Phenomena refer to observable events or occurrences in the natural world that are used to spark inquiry and drive the learning process in scientific education.
- » The phenomena bank is a curated collection to be used by developers, educators, and curriculum directors to create lessons, transfer tasks, unit starter kits, or entire units of study based on student interests.



Milk and Exercise Recovery: This phenomenon explores why chocolate milk helps athletes recover faster than sports drinks or calorie-free beverages.



Lactic Acid Bacteria: This phenomenon explores why some individuals sensitive to lactose can eat fermented dairy foods without any issues.



Spicy Peppers and Milk: This phenomenon explores why spicy peppers cause a burning sensation in the mouth and how milk provides relief.



Manure and Energy: This phenomenon explores how manure from cattle can be transformed into electrical power with methane gas.



Lactase Persistence: This phenomenon explores the frequencies of lactase persistence worldwide and why prevalence is higher in some geographical regions.



Butter From Cream: This phenomenon explores how butter is made from cream by using kinetic force.



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Including food and agriculture in science curriculum can help:



Increase knowledge in the scientific principles behind production decisions related to nutrition, environmental stewardship, breeding, genetics, and more.



Build understanding on the value of agriculture products, including dairy, as part of a healthy and sustainable lifestyle.



Fuel an interested and qualified future workforce for nutrition research, food production, and processing.