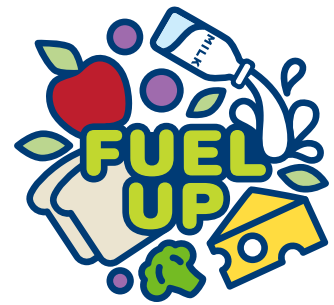


SCIENCE THROUGH THE LENS OF FOOD AND AGRICULTURE

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



82% of Gen Z students have a strong interest in sustainable food and how their food is produced.

– Gen Youth Survey Feb 2020, survey with 6th-12th grade.

TRANSFER TASKS

High School, Life Science Curriculum

Transfer tasks are interactive lessons that enable students to apply their understanding and knowledge of science concepts and practices from one context to another.

Are All Bacteria in Food Harmful?



Using yogurt as an example, students will analyze data to determine if all bacteria are harmful for humans or if some can be used to prevent food from spoiling. Then, they will investigate how lactobacillus bacteria can prevent harmful bacteria from forming, constructing an argument on how certain bacteria can make food safer for humans.

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Better Bioreactors



Students explore new technology, bioreactors, that help farmers reduce nitrates in agricultural drainage water. Comparing two different kinds of systems, students analyze sensor data to compare nitrate levels and create a model to explain their recommendation, including how it enhances the sustainability of farming practices.

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More Cheese, Please



Using models and data, students explain why lactose-intolerant people may experience gas, bloating, and diarrhea from certain dairy products. They compare digestive systems, annotating models to explain symptoms, and examine new data to recommend dairy products that may cause fewer or no symptoms for lactose-intolerant people.

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E-Learning Module

- » In this 20-minute asynchronous training module, teachers learn how to access the transfer task curriculum materials, integrate the lesson into the classroom and interpret student results.

Scan here to access:



Including food and agriculture in science curriculum can help:



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



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



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