

# NORTH CAROLINA CAREER AND TECHNICAL EDUCATION STANDARDS

## Family And Consumer Sciences Education

**Grade:** Grade 9 - 12

**Course:** Food Science and Technology

**NCCTE.FN43** - Foods II - Technology

**NCCTE.FN43.01.00** - Understand food analysis.

**NCCTE.FN43.01.01** - Understand objective methods in a food analysis laboratory.

**NCCTE.FN43.01.02** - Understand subjective methods in a food analysis laboratory.

**NCCTE.FN43.02.00** - Understand the physical and chemical properties of food.

**NCCTE.FN43.02.01** - Understand changes to physical properties of food.

**NCCTE.FN43.02.02** - Understand the changes to the chemical properties of food.

**NCCTE.FN43.03.00** - Understand the functions of food constituents.

**NCCTE.FN43.03.01** - Understand the functions of water in food.

**NCCTE.FN43.03.02** - Understand the functions of nutrients in food.

**NCCTE.FN43.03.03** - Understand the functions of enzymes and phytochemicals.

**NCCTE.FN43.04.00** - Understand food additives and food substitutes.

**NCCTE.FN43.04.01** - Understand food additives and food substitutes.

**NCCTE.FN43.04.02** - Understand government regulations related to food additives and food substitutes.

**NCCTE.FN43.05.00** - Understand how microorganisms affect food quality and safety.

**NCCTE.FN43.05.01** - Understand microorganisms associated with food quality and safety.

**NCCTE.FN43.05.02** - Understand fermentation and its influence on food quality and safety.

**NCCTE.FN43.06.00** - Understand non-microbial food hazards and allergen labeling

**NCCTE.FN43.06.01** - Understand non-microbial food hazards and allergen labeling.

**NCCTE.FN43.06.02** - Understand ways to control common food hazards.

**NCCTE.FN43.07.00** - Understand food production systems.

**NCCTE.FN43.07.01** - Understand "farm to table" as related to food production.

**NCCTE.FN43.07.02** - Compare organically produced foods to conventionally produced foods.

**NCCTE.FN43.08.00** - Understand the impact of biotechnology on the food industry.

**NCCTE.FN43.08.01** - Understand how biotechnology affects the quality and safety of food.

**NCCTE.FN43.08.02** - Understand the ethical issues of biotechnology and its use in the food industry.

**NCCTE.FN43.09.00** - Apply procedures to get a new food product to market.

**NCCTE.FN43.09.01** - Understand the types of preservation methods used in food product development.

**NCCTE.FN43.09.02** - Classify food packaging procedures used in product development.

**NCCTE.FN43.09.03** - Implement steps to get a new food product to market.

