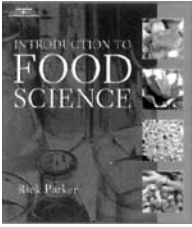


INTRODUCTION TO FOOD SCIENCE



This overviews the science of foods, from nutrition and digestion to processing and preservation. Chapters contains learning objectives and key words essential to the understanding of the material. Tables, charts, graphs, and illustrations are inserted throughout the text, providing quick and understandable access to information. The "student activities" section at the end of

each chapter provides opportunities for those interested in working within the food science industry. DELMAR

Text: 672 pages, 2003, hardcover

Order Number: 1314-2\$104.95 each, \$83.96 (10 or more)

Instructor's Manual:

Order Number: 1315-0\$22.95

Classmaster CD-ROM: Includes a Computerized Testbank, Instructor's Guide, and Teacher Resource Materials. For Windows & Mac.

Order Number: 1316-9\$426.95

FOOD SCIENCE LIBRARY



This CD is packed with 35 lessons, each complete with a student portion, exercises, test and teacher's guide. Some lessons have PowerPoints® to use along with the lessons and some lessons also have interactive crossword puzzles using vocabulary terms from the lessons. This lesson library begins with lessons on understanding food

labels, nutrition labels, food additives, the USDA MyPyramid and dietary guidelines. In addition, a large series of lessons covers food production and processing and another section of lessons covers food production safeguards. For Windows and Mac. AGEDNET

Order Number: AEN-FS\$74.95



RED MEAT AND POULTRY SAFETY & PRESERVATION

Ideal for teaching meat selection, storage in refrigerator or freezer, thawing, preparation, and cooking techniques. Explore several other food safety topics: kitchen sanitation, avoiding cross-contamination, keeping foods out of the temperature danger zone, and special safeguards for ground meat. Supplement included. 31 minutes. CEV

DVD Order Number: CEV677D\$115.00

VEGETARIANISM: A HISTORY



This book explains vegetarianism through history, beginning with pre-history and ending with present day. It explains the psychology behind not eating meat and the health aspect that has been easily misunderstood. This is a great reference for speeches and reset projects. GRUB STREET

386 pages, 2000, softcover

Order Number: HSO-586\$16.95

SALE
\$13.50

PRINCIPLES OF FOOD SCIENCE



This text incorporates science concepts into a lab-orientated foods class. It helps students see how the food industry applies scientific principles when developing new food products. Students will discover how nutrients and other food components illustrate basic chemistry concepts and examine positive and negative impacts microorganisms have on the food supply. Students

will also explore the variety of career opportunities available to workers with a food science background. GOODHEART-WILLCOX

Text: 616 pages, 2007, hardcover

Order Number: 653-4\$66.64 each, \$53.31 (10 or more)

Student Lab Manual/Study Guide: 334 pages

Order Number: 654-1\$16.00 each, \$12.80 (10 or more)

Teacher's Resource Guide: 462 pages

Order Number: 655-8\$84.00

Teacher's Resource CD: Combines the Teacher's Resource Binder and the Test Creation Software in a single Windows CD-ROM.

Order Number: 657-2\$240.00

Teacher's Resource Portfolio: 486 pages. Instructional information and color transparencies in enclosed 3-ring binder.

Order Number: 656-5\$150.00



FOOD SAFETY

Explore Selection, Storage, Handling, Preparation, Kitchen Safety, Pathogen, and HACCP. Investigate common causes of food poisoning, learn how to avoid the temperature danger zone, see what to look for when selecting food, and discover how to reduce food contamination at its most prevalent source—our kitchens. For Windows & Mac. CEV

Order Number: CEV775\$150.00

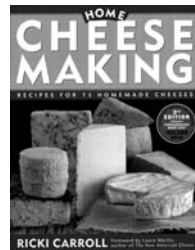
CHEESEMAKING KIT



This kit introduces students to the scientific principles of cheesemaking. Students can eat the cheese they make from whole or powdered milk which they supply. Kit contains enough rennilase enzyme for 60 students, plus two packages of cheesecloth. Includes MSDS. HUBBARD SCIENTIFIC

Order Number: R-EL1\$40.95

HOME CHEESE MAKING



This book covers everything the novice cheese maker need to know about making delicious cheese. Features seventy-five recipes for cheese along with recipes for dairy products, including crème fraiche, sour cream, and yogurt. There are sixty recipes for cooking with cheese plus tips from cheese makers and lots of "cheesy" lore. STOREY

278 pages, 2002, softcover

Order Number: SGW464-7\$16.95



CHEESE PRODUCTION POWERPOINT

This presentation gives a step-by-step description of the age-old cheese process. Eighteen varieties of cheese (Brick, Cheddar, Gouda, Limburger, Processed Cheese foods, etc.) are discussed in terms of classification, moisture percentage and method of ripening. 42 slides, 2003. CEV

Order Number: CEV70093\$79.00