**Food Science Friday Fairs**

Beginning in February, students in the non-honors section of Food Technology II will be signing up for a Friday to bring in a dish to pass and to explain one food science principle behind the dish. In addition, they will further explore the farm to fork continuum of the dish and any historical or cultural information that is unique to the dish.

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| --- | --- |
| Name of Student |  |
| Name of Dish |  |
| Date Selected to Present Dish | <https://docs.google.com/spreadsheet/ccc?key=0AlDt8ekGH-cqdFVqcjN3Smd0bkNmdGsxSkdrd3VUdVE&usp=sharing> Date: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ |
| Cultural Information about the Dish |  |
| Describe the Farm to Fork Continuum |  |
| Create a map that illustrates where the dish’s ingredients are from and attach. | This should be in color. You can create a table, use a map, it is your preference and decision to illustrate where the ingredients are from when you go to the grocery store to purchase them. |
| What is the food science behind this dish? Describe the elements. |  |
| Was there enough for everyone to sample? |  |
| Grade for taste and appearance/staging of the dish? 1-10 (best) |  |
| Grade for presentation to the class? 1-10 (best) |  |

https://docs.google.com/spreadsheet/ccc?key=0AlDt8ekGH-cqdFRJSTY1RXR4RVBPdmhzYXJkY3l2dFE&usp=sharing