

# Activity 3.1

Name \_\_\_\_\_ Date \_\_\_\_\_ Hour \_\_\_\_\_

## Unit Word Search

### Student Materials

Pencil

### Directions

Fill in the blank with the correct term from the word bank. Find each word within the word search.

- \_\_\_\_\_ 1. The process of gathering mature crops from the area where they were grown is known as \_\_\_\_\_.
- \_\_\_\_\_ 2. A person who moves from place to place as harvesting occurs is known as a \_\_\_\_\_ worker.
- \_\_\_\_\_ 3. Food \_\_\_\_\_ includes all the steps involved in transforming raw ingredients into food products.
- \_\_\_\_\_ 4. A \_\_\_\_\_ product has had its value increased due to the addition of ingredients or the processing that occurred.
- \_\_\_\_\_ 5. \_\_\_\_\_ involves research and planning to develop the best approach for selling a product.
- \_\_\_\_\_ 6. \_\_\_\_\_ marketing sells in large quantity to a buyer who will resell the product.
- \_\_\_\_\_ 7. \_\_\_\_\_ marketing sells directly to the consumer.
- \_\_\_\_\_ 8. Large retail store that has between 25,000 and 35,000 food items.
- \_\_\_\_\_ 9. A \_\_\_\_\_ retailer carries food items as well as clothing.
- \_\_\_\_\_ 10. Store with limited number of food items.
- \_\_\_\_\_ 11. \_\_\_\_\_ are based on quality factors such as texture, taste, and appearance.
- \_\_\_\_\_ 12. A system designed to analyze food processing procedures from the raw material to the finished product. (acronym)
- \_\_\_\_\_ 13. Procedures that have been developed to ensure a safe food product. (acronym)

- \_\_\_\_\_ 14. Foods that have been enhanced with nutrients are considered \_\_\_\_\_ .
- \_\_\_\_\_ 15. Fat which is of plant origin.
- \_\_\_\_\_ 16. Meat is a complete \_\_\_\_\_ source.
- \_\_\_\_\_ 17. Cereal grains are an excellent source of \_\_\_\_\_ .
- \_\_\_\_\_ 18. Fat which is solid at room temperature.

# Word Bank

carbohydrates  
convenience  
fortified  
GMP  
grades  
HACCP

harvesting  
marketing  
migratory  
multipurpose  
processing  
protein

retail  
saturated  
supermarket  
unsaturated  
value added  
wholesale

P H A C Y O Q D E I F I T R O F A V P E W M  
 R M L O R A L C I S P C M O D T B P R C N S  
 C H G C O G A H Y H O R J C E N V C O N U R  
 O X H T T S X V K U M P O K P A T E C E P Y  
 X I K A A Y Y H R V O X R T L V U K E I F H  
 S E T A R D Y H O B R A C U E I L Q S N V O  
 L G T L G V C A D T M I E G P I V T S E B G  
 F O N Y I V E E T R H A Y R O I N Q I V R X  
 Q S L I M Q T S E K D T E A T V T R N N T U  
 A O U P T A Z P T D Q T X D K H Z L G O J U  
 D V A L R E U K E I A I B E E A L Z U C T N  
 K T O U X S K D C I N I C S P C C A H M R W  
 H Z T D L U Y R L C K G W H O L E S A L E W  
 I A N M R T U M A N W W G M P A V U P N F H  
 S R V V B X W T J M R U N S A T U R A T E D

## Activity 3.2

Name \_\_\_\_\_ Date \_\_\_\_\_ Hour \_\_\_\_\_

# Food Processing: How to Make Dill Pickles

### Student Materials

Quart size canning jars  
5-6 medium cucumbers  
1 dill weed sprig  
2 gloves garlic  
Brine  
Measuring cups  
Jar funnel  
Jar lifter  
Lid lifter  
Ladle  
Cloth towels and hot pad

### Activity

3 cups water  
2 cups white vinegar  
¼ cup pickling salt  
Bring to a boil

1. Sterilize jars and seals by placing in boiling water.
2. If teacher has not already prepared brine, combine ingredients and bring brine to a boil.
3. Select 5-6 cucumbers and wash. Cucumbers should be fresh and crisp, not soft or overripe.
4. Fill the jar with 5-6 cucumbers. Cucumbers should fit tightly into jar.
5. Place a sprig of dill weed and 2 garlic cloves in jar.
6. Add brine to jar using a ladle, leaving ½ inch of headroom.
7. Wipe rim of jar until clean.
8. Place seal and ring on jar.
9. Place jar into boiling water for 15 minutes. An inch of water should cover the top of the jar.
10. Lift the jars from the water and let stand for 24-48 hours without touching or moving them.
11. Store jars for 3-4 weeks for best results and then enjoy your pickles.

**Activity  
3.3**

Name \_\_\_\_\_ Date \_\_\_\_\_ Hour \_\_\_\_\_

# Food Marketing: Developing a Food Product

## Student Materials

Pencil

### Directions

The latest marketing data indicates that families no longer sit at the kitchen table for a large breakfast. Consumers are looking for healthy breakfast foods that can be eaten on the go. Our company's consumers want a product that can be eaten while driving to work or during a morning break. The two largest target markets are women and children. Our company needs you to develop a product that will target children. Children want a food that is fun as well as tasty. To encourage mothers to purchase the product, it must also be able to be marketed as healthy. Your goal is to develop a product that will meet the market need. A list of possible ingredients is below.

Granola
Oatmeal
Toasted O's Cereal
Toasted Rice Cereal

Chocolate Chips
Dried Fruit
Raisins
Nuts

Peanut Butter
Marshmallow Cream
Yogurt
Carmel

1. List the ingredients that you have chosen. \_\_\_\_\_

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2. Describe the product that you have developed. \_\_\_\_\_

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3. Explain how this product meets the needs of the target market. \_\_\_\_\_

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# Activity 3.5

Name \_\_\_\_\_ Date \_\_\_\_\_ Hour \_\_\_\_\_

## Product Pricing Comparison

### Student Materials

Pencil

### Directions

Stores often have different pricing. Visit three different stores and compare prices of the following products. Answer the questions that follow.

	Convenience Store	Supermarket	Multipurpose Store
Store Name			
Milk			
Bread			
12 pack of pop			
Bag of chips			
Candy bar			

1. Which store had the highest prices overall? \_\_\_\_\_

2. Hypothesize why this store might have the highest prices. \_\_\_\_\_

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3. Which store has the lowest prices overall? \_\_\_\_\_

4. Hypothesize why this store might have the lowest prices. \_\_\_\_\_

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5. The processing of raw products into value added products usually increases the price of the product. Visit a supermarket or multipurpose store, compare prices and calculate a price per pound.

	Package Price	Unit Price	Price Per Pound
Fresh Chicken Breasts			
Frozen Breaded Chicken Breasts			
Cooked Fried Chicken Breasts (Deli)			

6. Which product has the lowest cost per pound? \_\_\_\_\_

7. Which product has the highest cost per pound? \_\_\_\_\_

8. Explain the differences in pricing. \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

9. Give another example of a value added product. \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_



**Activity  
3.6**

Name \_\_\_\_\_ Date \_\_\_\_\_ Hour \_\_\_\_\_

# Food Recall Presentation

Visit the FDA website at [www.fda.gov](http://www.fda.gov). Choose a food recall situation that interests you. Research the issue and develop a PowerPoint presentation. Your presentation will be presented to the class.

## Presentation Requirements

8-10 slides

Include one graphic or image per slide

Include one graph in presentation

## Topics to cover:

Product

Company Name

Reason for recall

Effects of recall

## Notes

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**Activity  
3.7**

Name \_\_\_\_\_ Date \_\_\_\_\_ Hour \_\_\_\_\_

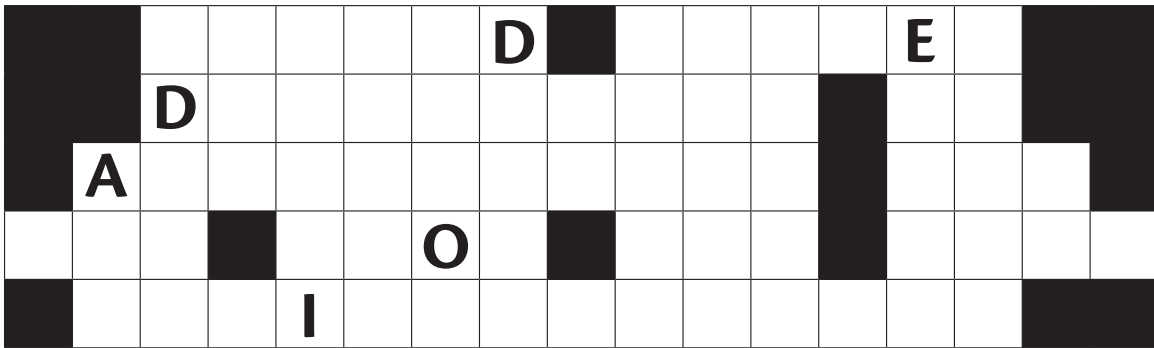
## Food Fallen Phrase

### Student Materials

Pencil

### Directions

The letters in the phrase have fallen down. Use only the letters in the column to solve the phrase. A few of the letters have been filled in for you.



U P A E D E T A O R  
 G R ~~I~~ O U L A A T ~~E~~ F  
~~A~~ ~~D~~ E I T I ~~D~~ T U N T A S  
 H D N I C R S M S R D T O N D  
 T A E M F N ~~O~~ T T R N E I D N U G

Explain how the answer to the fallen phrase is involved in the food industry.

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**Activity  
3.8**

Name \_\_\_\_\_ Date \_\_\_\_\_ Hour \_\_\_\_\_

# World Food Customs

## Introduction

In this activity, you will investigate the different food customs around the world via the internet.

1. Choose one country from each of the following continents.

North America \_\_\_\_\_

South America \_\_\_\_\_

Europe \_\_\_\_\_

Asia \_\_\_\_\_

Africa \_\_\_\_\_

2. Research food customs in each country and write a short description.

North American Country - \_\_\_\_\_

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South American Country - \_\_\_\_\_

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European Country - \_\_\_\_\_

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Asian Country - \_\_\_\_\_

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African Country - \_\_\_\_\_

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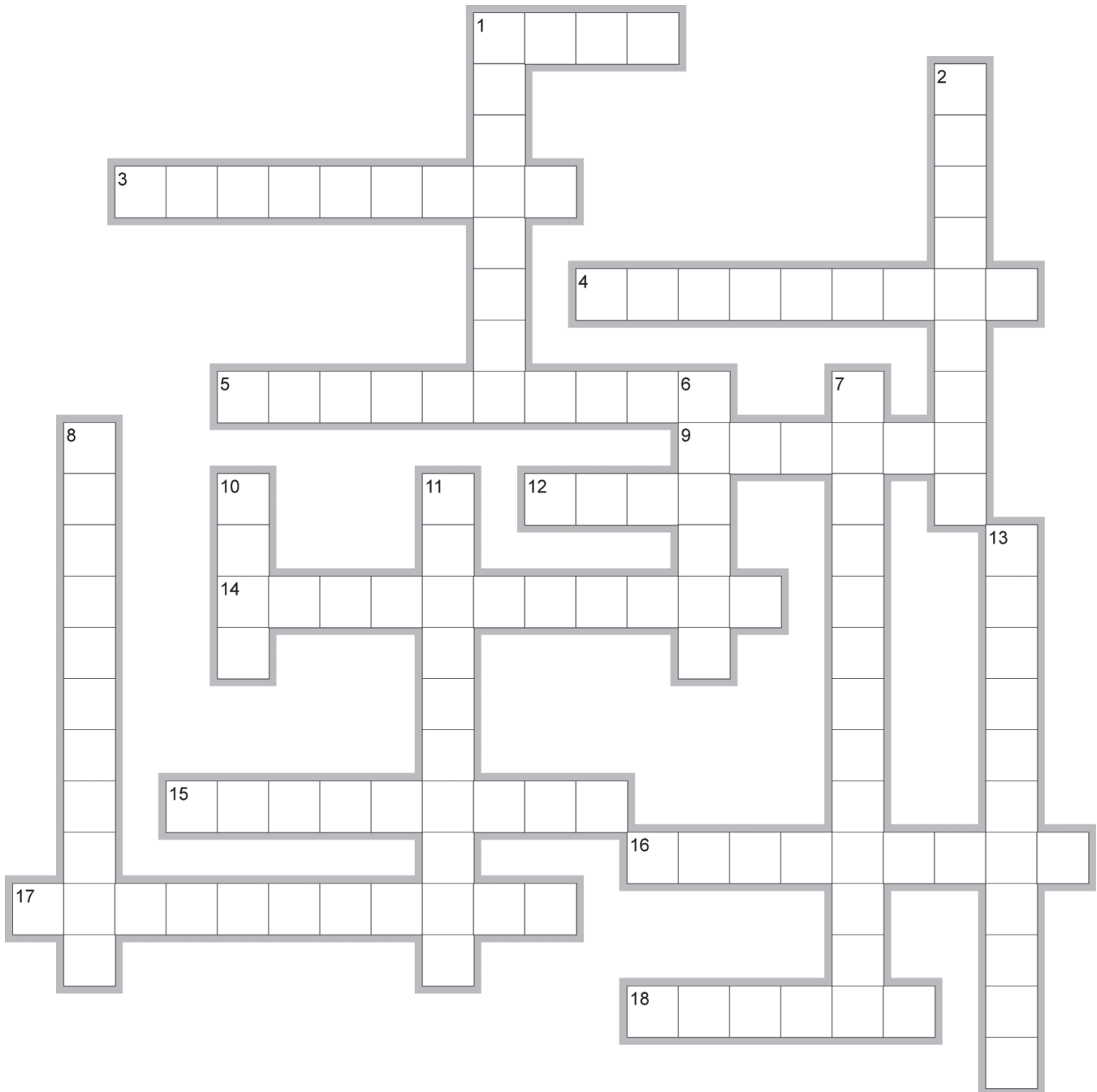
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**Activity  
3.9**

Name \_\_\_\_\_ Date \_\_\_\_\_ Hour \_\_\_\_\_

# Unit Review Crossword



EclipseCrossword.com

### Across

1. Good source of calcium
3. Fat of animal origin
4. Enhanced with vitamins and minerals
5. Transformation of raw ingredients into food products is food \_\_\_\_ .
9. Selling food for personal consumption
12. Agency that ensures meat products are safe for consumption
14. Store with a large variety of food items and brands
15. Selling to a target market
16. Worker who moves from place to place
17. Store that has limited food items
18. United States has the \_\_\_\_ food supply.

### Down

1. Fruits and vegetables are high in vitamins and \_\_\_\_ .
2. Selling in large quantity to a buyer who resells the product
6. Uniform set of standards
7. These provide the body with energy
8. Saturated fats in a diet contribute to high \_\_\_\_ .
10. Tends to spoil rapidly and marketed fresh or frozen
11. Gathering mature crops
13. Fat which is liquid at room temperature