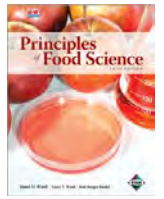


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**Correlation of Principles of Food Science ©2022**  
**to North Carolina Department of Education**  
**Course: NCCTE FN43 Food Science and Technology (Grades 9–12)**



Standards		Correlating Text Pages
<b>NCCTE.FN43 - Foods II Technology</b>		
<b>NCCTE.FN43.01.00 - Understand food analysis.</b>		
NCCTE.FN43.01.01	Understand objective methods in a food analysis laboratory.	5-15, 20-35, 388
NCCTE.FN43.01.02	Understand subjective methods in a food analysis laboratory.	5-15, 41-53, 388
<b>NCCTE.FN43.02.00 Understand the physical and chemical properties of food.</b>		
NCCTE.FN43.02.01	Understand changes to physical properties of food.	67-71, 76-79
NCCTE.FN43.02.02	Understand the changes to the chemical properties of food.	491-493
<b>NCCTE.FN43.03.00 Understand the functions of food constituents.</b>		
NCCTE.FN43.03.01	Understand the functions of water in food.	93-94, 112-129
NCCTE.FN43.03.02	Understand the functions of nutrients in food.	250-251
NCCTE.FN43.03.03	Understand the functions of enzymes and phytochemicals.	291-262, 271-274, 275-280
<b>NCCTE.FN43.04.00 Understand food additives and food substitutes.</b>		
NCCTE.FN43.04.01	Understand food additives and food substitutes.	253-256, 320, 406
NCCTE.FN43.04.02	Understand government regulations related to food additives and food substitutes.	305-309
<b>NCCTE.FN43.05.00 Understand how microorganisms affect food quality and safety.</b>		
NCCTE.FN43.05.01	Understand microorganisms associated with food quality and safety.	309-310, 327-332
NCCTE.FN43.05.02	Understand fermentation and its influence on food quality and safety.	326-346
<b>NCCTE.FN43.06.00 Understand non-microbial food hazards and allergen labeling</b>		
NCCTE.FN43.06.01	Understand non-microbial food hazards and allergen labeling.	215, 381, 349-369, 450-451
NCCTE.FN43.06.02	Understand ways to control common food hazards.	214, 298, 312, 313, 317, 319, 379, 381
<b>NCCTE.FN43.07.00 Understand food production systems.</b>		
NCCTE.FN43.07.01	Understand "farm to table" as related to food production.	13, 103-104, 505, 515-517



Standards		Correlating Text Pages
NCCTE.FN43.07.02	Compare organically produced foods to conventionally produced foods.	266, 448-449
<b>NCCTE.FN43.08.00 Understand the impact of biotechnology on the food industry.</b>		
NCCTE.FN43.08.01	Understand how biotechnology affects the quality and safety of food.	13, 24, 214, 375, 378-380, 390
NCCTE.FN43.08.02	Understand the ethical issues of biotechnology and its use in the food industry.	380-383
<b>NCCTE.FN43.09.00 Apply procedures to get a new food product to market.</b>		
NCCTE.FN43.09.01	Understand the types of preservation methods used in food product development.	6, 7, 14, 103-104, 143, 250-251, 342, 394-418, 429
NCCTE.FN43.09.02	Classify food packaging procedures used in product development.	387, 402-403, 438-440
NCCTE.FN43.09.03	Implement steps to get a new food product to market.	439, 445