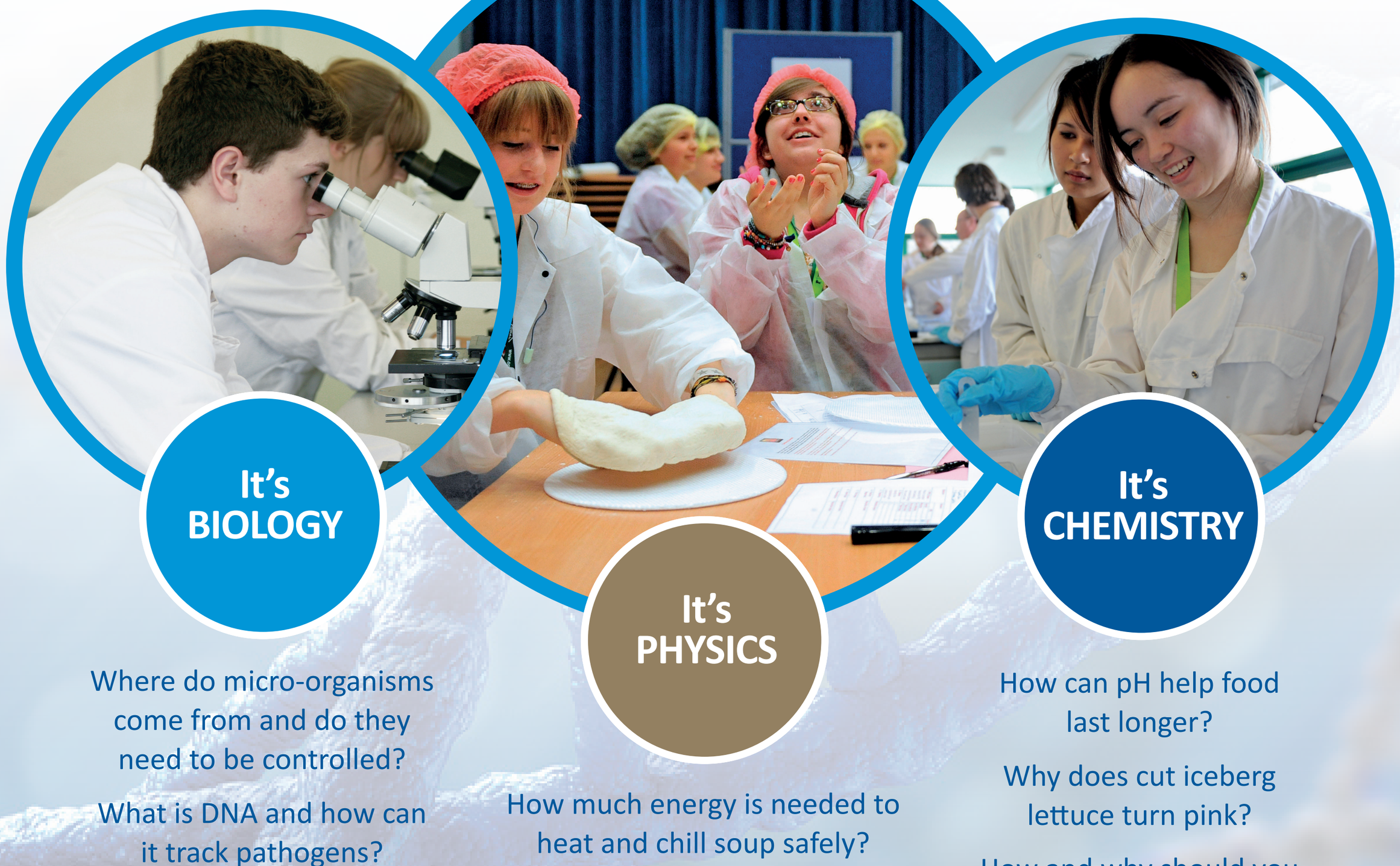
CHILLED FOOD ASSOCIATION

FOOD: IT'S NOT JUST COOKING...

IT'S SCIENCE!



It's BIOLOGY

Where do micro-organisms come from and do they need to be controlled?

What is DNA and how can it track pathogens?

It's PHYSICS

How much energy is needed to heat and chill soup safely?

What affects heat transfer to a food?

How does the way you cook food affect the energy that gets into food?

Why is this so important?

It's CHEMISTRY

How can pH help food last longer?

Why does cut iceberg lettuce turn pink?

How and why should you limit contaminants?

EXPLORE SCIENCE THROUGH FOOD

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