



Grades 3–5

FoodMASTER

Using Food to Teach Math and Science Skills

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FoodMASTER

Food, Math And Science Teaching Enhancement Resource Initiative

www.foodmaster.org

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*This book is dedicated in loving memory of
Beverly Wyckoff Wilson,
a fourth grade teacher,
and to all teachers that selflessly
give so much every day.*

*We wish to thank family, friends, co-workers and teachers
who have provided much love, support and feedback,
and God with whom all things are possible.*

— Melani W. Duffrin, Sharon Phillips and Jana A. Hovland

SEPA SCIENCE EDUCATION PARTNERSHIP AWARD

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The Science Education Partnership Award (SEPA) was created to improve K-12 health sciences education and to create public awareness of life sciences. SEPA brings educators, media experts, community leaders, and biomedical and behavior scientists together in partnerships to design and disseminate innovative K-12 science programs. SEPA is administered by the National Center for Research Resources, a component of the National Institutes of Health.

The Food, Math, and Science Teaching Enhancement Resource (FoodMASTER) initiative received three years of SEPA-Phase I funding to develop the multimedia FoodMASTER Intermediate curriculum and to investigate its impact. Thirteen classrooms in Appalachian Ohio participated in the pilot program and four classrooms served as controls. Initial results showed promise for using food as a tool to teach math and science to intermediate students. FoodMASTER was awarded SEPA-Phase II funding to prepare the curriculum for national dissemination and to continue to investigate the impact of FoodMASTER Intermediate.

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Introduction

FoodMASTER Intermediate

A food, math and science activity book for grades 3-5

Welcome to FoodMASTER! In this program, you will learn about ten topics in foods. These topics include measurement; food safety; vegetables; fruits; milk and cheese; meat, poultry and fish; eggs; fats; grains; and meal management. You'll get to explore foods, cook and eat! At the same time you'll learn fun and exciting math and science facts and problem solving skills. In addition, you'll receive take-home recipes and activities to share with your family and friends. Get your taste buds ready and let's go!

