FoodMASTER
Using Food to Teach Math and Science Skills

Grades 3–5

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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!