

# CURRICULUM ALIGNMENT – Food Irradiation: What’s the Scoop?

## Nunavut

Grade	Course Name and Number	Unit	Outcome
11	Course FOD2150	Food Safety & Sanitation	<b>Module Learner Expectation:</b> Describe the relationships among foods, micro-organisms and food-borne illness.
11	Course FOD2150	Food Safety & Sanitation	<b>Outcome 1:</b> Describe the relationships among foods, micro-organisms and food-borne illnesses.
11	Course FOD2150	Food Safety & Sanitation	<b>Outcome 2:</b> Describe measures to prevent food contamination and to control the growth of micro-organisms in food.
11	Course FOD2150	Food Safety & Sanitation	<b>Outcome 3:</b> Describe the role of regulatory agencies and safety programs in maintaining a safe and sanitary environment.
12	Course FOD3110	Food Processing	<b>Outcome 1:</b> Describe factors affecting food safety and food spoilage in processed foods.
12	Course FOD3110	Food Processing	<b>Outcome 2:</b> Identify and describe various ways of processing and preserving food.
12	Course FOD3110	Food Processing	<b>Outcome 2.2:</b> Identify and evaluate technological innovations for processing or preserving foods in the marketplace, such as: <b>2.2.3</b> preserving methods; e.g. food irradiation.
12	Course FOD3110	Food Processing	<b>Outcome 3:</b> Identify the impact of technological developments on the nutritional value of foods and the food supply.
12	Course FOD3120	Food Evolution/Innovation	<b>Outcome 3:</b> Identify relationships among consumers, marketplace and technology as food evolves.