

Instructional Scenario

Exploring Food Preservation Techniques



Course/Duty Area: Agriscience & Technology/Exploring Food Science

Scenario:

You are working for a food bank. A shipment of hundreds of pounds of ripe strawberries comes in without notice. Your refrigerators and freezers are full, and you have already distributed as many fresh strawberries to clients as possible.

Big Question:

How can you safely preserve the rest of the strawberries to be distributed later?

How will you maintain worker and food safety?

Focused Questions:

- What is *food preservation*?
- How is food preserved?
- What are some reasons we preserve foods?
- How has our ability to preserve food affected the typical American diet?
- What might happen if we did not have access to food preservation tools and techniques?
- What are the consequences of improperly preserving food?
- What equipment and tools make preserving food easier?

Student Project or Outcome:

Have students complete a photo scavenger hunt at home, taking photos of preserved foods and trying to include as many different methods of food preservation as they can find. Create a shared slideshow with their photos indicating what method of food preservation was used.

Project-Based Assessment:

Students will work in groups to preserve strawberries, using multiple food preservation techniques such as freezing, canning, heat processing, and freeze drying.

Teacher Resources:

- [Freezer Jam Recipe Demonstration, OSU Extension Service, Oregon State University](#)
- [Exploring Food Preservation, Growing Chefs!](#)

Scenario submitted by Sarah Keyser, Elkton Middle School, Rockingham County Public Schools