

Grades 6–8

# FOODMASTER

Using Food to Teach Math and Science Skills

SCIENCE EDITION

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Food, Mathematics And Science Teaching Enhancement Resource Initiative

[www.foodmaster.org](http://www.foodmaster.org)

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***This book is dedicated  
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.*

— Virginia Stage, Mary White, Ashley Roseno, and Melani W. Duffrin

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The Food, Math, and Science Teaching Enhancement Resource (FoodMASTER) initiative received five years of SEPA-Phase funding to develop the FoodMASTER Middle curriculum and to investigate its impact. Fourteen classrooms in Eastern North Carolina participated in the pilot program. Initial results showed promise for using food as a tool to teach science to middle school students.

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