Grades 8 & Above

FOODMASTER

Using Food to Teach Math and Science Skills

GENERAL SCIENCE EDITION

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Food, Mathematics And Science Teaching Enhancement Resource Initiative

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

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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 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 students 8th grade and above.

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