



Miami Valley Career Technology Center Press Release

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MVCTC Food Science Students Participate in Contest

Versailles, Ohio – The Miami Valley Career Technology Center (MVCTC) Center Of Science in Agriculture (COSA) Food Science students participated in the Ohio FFA Association District 5 Food Science and Technology Career Development Event (CDE) at Versailles High School on November 17, 2010. The purpose of the Food Science and Technology CDE is to stimulate learning activities in food science and technology industry, including: an objective test over basic principles of food science; a customer complaint letter - in which students address a food quality or a food safety concern, determine the nature of the problem, and then write a follow up letter on the complaint; a food safety/sanitation problem identification - identifying Good Manufacturing Practices, taste tests, aroma identification, and a team product development activity.

The MVCTC team placed fifth in the competition. The team consisted of members: **Christina Boeckman (COSA junior from Twin Valley South), Kaylah Loy (COSA – Food Science senior from Arcanum), Desiree Seloff (COSA- Food Science senior from Wayne), and Tommy Vaughn (COSA junior from Northridge)**. MVCTC COSA – Food Science instructor, Lindsay Griffin said of the event, “This contest is a great way for students to become involved with learning about activities in the food science and technology industry and also learn about career opportunities in the field.”

The Food Science program at MVCTC is a part of COSA, a new approach to agriculture education that gives students a well rounded base knowledge in agriculture and science to lead to several different career options. As described by author Janet D. Ward in the “Principles of Food Science” book, Food Science is , “the study of food and the principles of its production, processing,

preservation, and packaging. Much of the food products we eat today would not exist without the discoveries and inventions of food science and technology". Students in the MVCTC COSA- Food Science program study a higher level of food chemistry and dig deeper into concepts previously studied to learn more about the properties of food components and how to work with complex food systems. In this class, students conduct hands-on experiments to experience the processes and techniques used in the food science field. Students visit food producers, manufacturers, distributors, and quality control sites to learn first-hand about the career opportunities available in this industry.

Food Science integrates related topics from a variety of subjects to give students the skills that will prepare them for many careers. Students may go on to conduct research on food additives, develop better ways to process and package food products, improve production, or develop new foods or new markets.

For more information about MVCTC or the COSA- Food Science program, visit www.mvctc.com.

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Photo – MVCTC COSA Food Science students participated in the Ohio FFA Association District 5 Food Science and Technology Career Development Event (CDE). Left to right – Kaylah Loy (Arcanum), Tommy Vaughn (Northridge), Desiree Seeloff (Wayne), and Christina Boeckman (Twin Valley South).