

Food, Nutrition & Wellness

Reteaching Activities



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Tasty Traditions

Directions: For each region of the country listed on the chart below, write several foods associated with that region. Indicate by a check mark in the appropriate column whether or not you have tasted the foods you list. Compare your results with those of your classmates.

Region	Foods	Have Tasted	
		Yes	No
New England			
South			
Midwest			
Southwest			
West Coast			
Alaska/Hawaii			

Pairing Them Up

Directions: Match each description in the left column with the appropriate pair of terms from the right column. Write the letter of the term pair in the space provided. Do not use any term pair more than once. Some term pairs will not be used.

Descriptions	Term Pairs
_____ 1. Acts that occur at retail stores that add to the cost of doing business	A. advertising/marketing
_____ 2. Global factors that affect what kinds of crops can be grown in a region	B. droughts/floods
_____ 3. Ways foods can be offered to consumers: as is or with additives to enhance shelf life	C. enrichment/fortification
_____ 4. Basic factors in economics that largely determine the price of a food product	D. farming/hydroponics
_____ 5. Two levels in the food distribution process	E. freezing/canning
_____ 6. Two approaches to crop farming that involve whether or not to use certain fertilizers and pesticides	F. genetic/environmental
_____ 7. Growing crops in soil or in a nutrient-enriched liquid	G. geography/climate
_____ 8. Use of cold temperatures or high heat to preserve food	H. government/food industry
_____ 9. Two ways of adding nutritional value to food	I. irradiation/sterilization
_____ 10. Factors that affect growing conditions that farmers are largely unable to control	J. natural/with preservatives
_____ 11. Two players in the food production chain that may sometimes disagree with each other's recommendations	K. regions/countries
_____ 12. Methods used by food companies and stores to make products more attractive to potential customers	L. shoplifting/vandalism
_____ 13. Ways of killing bacteria in food and slowing food deterioration	M. shopping/preparing
	N. supply/demand
	O. synthetic/organic
	P. distributor/retailer