



Cut the Fat-Keep the Flavor

Target Audience: Grades 6-12

Description: This resource unit explores the role of agricultural genetics in reducing saturated fat in food oils. It is designed for use in science, agriculture, and family and consumer science classes. The unit includes a collection of resources that can be used to design a curriculum about saturated fat in foods. Included are:

- Background information
- Nine hands on activities
- LoSat Soy oil development booklet
- Overhead masters
- Informational and teaching resources

Format: This teacher's resource unit is made up of nine activities, Internet resource list, and overhead masters.

Cost: "Cut the Fat – Keep the Flavor" can be borrowed for one month from Scott County Extension.