

Metabolism Engineering Internship

Health Bars for Disaster Relief

Driving Question: As food engineering interns at Futura Engineering, how can we design a nutritional health bar to help meet the metabolic needs of rescue workers and natural disaster patients with the criteria of low cost and high taste score?

Content: Students act as food engineering interns and design a recipe for a health bar that addresses the needs of their target population by balancing the protein composition, carbohydrates, and glycemic index while maximizing the taste score and minimizing cost. Students complete several tests and tasks using Futura RecipeTest, a digital design tool, to collect data. They analyze this data and run iterative tests of their recipes, preparing a final proposal that justifies the choices they made relative to the criteria.

Standards: NGSS: **MS-ETS1-1.** Define the criteria and constraints of a design problem with sufficient precision to ensure a successful solution, taking into account relevant scientific principles and potential impacts on people and the natural environment that may limit possible solutions. **MS-ETS1-2.** Evaluate competing design solutions using a systematic process to determine how well they meet the criteria and constraints of the problem. **MS-ETS1-3.** Analyze data from tests to determine similarities and differences among several design solutions to identify the best characteristics of each that can be combined into a new solution to better meet the criteria for success. **MS-ETS1-4.** Develop a model to generate data for iterative testing and modification of a proposed object, tool, or process such that an optimal design can be achieved.

Major Products: Students will design an optimal health bar recipe, create a written proposal, and create a proposal presentation.

Public Presentation: Projects will be presented in class and are open to the public for viewing. Presentations will be filmed as well. Students will present to peers, staff, family members, and other community stakeholders, such as food engineers, health bar company employees, and rescue workers.

