Space Food

Chefsville Kids

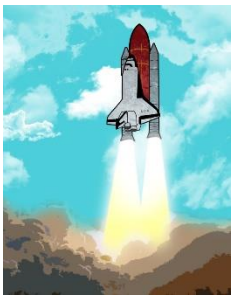
Cooking adventures that connect family, community, culture, math, science, language arts and social studies

Across:

2. Reconstituting and heating the food takes an additional 20 to 30 _____.
4. Shuttle missions had _____ water as well as warm and hot water available.
6. _____ on the bottom of the package holds it in the meal tray.
11. Foods flown on _____ missions are researched and developed @ the Space Food Systems Laboratory @ Johnson Space Center (JSC) in Houston.
12. _____ astronauts were the first to have hot water, which made rehydrating foods easier and improved the food's taste.
15. Foods such as nuts, granola bars and cookies are classified as _____form foods.
16. Some irradiated meat items were also available for space _____ crews.
17. Astronauts select their menu, about _____ months before flight, the menus are analyzed for nutritional content.

Down:

1. On shuttle missions, the _____is a modular unit that contains a water dispenser and an oven.
3. _____ foods are heat processed to destroy harmful microorganisms and enzymes.
5. _____ include commercially packaged individual pouches of catsup, mustard, mayonnaise, taco sauce & hot pepper sauce.
7. The _____dispenser is used for rehydrating foods & beverages, the galley oven is used for warming foods.
8. Astronauts are supplied with three balanced _____, plus snacks.
9. John _____, America's first man to eat anything in Earth orbit, found the task of eating fairly easy.
10. Food is packaged and stowed in the locker trays at JSC about a _____before each launch.
11. _____featured a large interior area where space was available for a dining room and table.
13. Beverages on the ISS are in _____form.
14. The _____ food locker contains items such as tortillas, bread, breakfast rolls, fruits and vegetables.



Space Food

Answer Sheet:

Glenn	John _____, America's first man to eat anything in Earth orbit, found the task of eating fairly easy.
Apollo	_____ astronauts were the first to have hot water, which made rehydrating foods easier and improved the food's taste.
Skylab	_____featured a large interior area where space was available for a dining room and table.
space	Foods flown on _____ missions are developed @ the Space Food Systems Laboratory @ Johnson Space Ctr(JSC) in Houston.
Velcro	_____ on the bottom of the package holds it in the meal tray.
Thermostabilized	_____ foods are heat processed to destroy harmful microorganisms and enzymes.
shuttle	Some irradiated meat items were also available for space _____ crews.
natural	Foods such as nuts, granola bars and cookies are classified as _____form foods.
Condiments	_____ include commercially packaged individual pouches of catsup, mustard, mayonnaise, taco sauce & hot pepper sauce.
five	Astronauts select their menu, about ____ months before flight, the menus are analyzed for nutritional content.
month	Food is packaged and stowed in the locker trays at JSC about a _____before each launch.
fresh	The _____ food locker contains items such as tortillas, bread, breakfast rolls, fruits and vegetables.
meals	Astronauts are supplied with three balanced _____, plus snacks.
powdered	Beverages on the ISS are in _____form.
chilled	Shuttle missions had _____ water as well as warm and hot water available.
galley	On shuttle missions, the _____is a modular unit that contains a water dispenser and an oven.
water	The _____dispenser is used for rehydrating foods & beverages, the galley oven is used for warming foods.
minutes	Reconstituting and heating the food takes an additional 20 to 30 _____.

Other **Facts:**

The rehydratable food package is made from flexible material to aid in trash compression.

Polyethylene dropper bottles contain bulk supplies of liquid pepper and liquid salt. The pepper is suspended in oil and the salt is dissolved in water.

About three weeks before launch, the food lockers are shipped to Kennedy Space Center (KSC) in Florida. There they are refrigerated until they are installed in the shuttle two to three days before launch.

Fresh food lockers are packed at KSC and installed on the shuttle 24 to 36 hours before launch.

Each astronaut's food is stored aboard the space shuttle and is identified by a colored dot affixed to each package.

International Space Station (ISS) crewmembers have a menu cycle of eight days, meaning the menu repeats every eight days.

Station crewmembers have only warm and hot water available to them.

Space station crewmembers usually eat breakfast and dinner together.

For more information on space food visit:

http://www.spaceflight.nasa.gov/living/spacefood/index.html

https://www.nasa.gov/centers/ames/research/technology-onepagers/advanced-life-support.html

http://www.jsc.nasa.gov/sa/sd/facility/nutrition.htm