

Course/Grade: Food Preparation and Nutrition 2

10-12 grade

Standard:

Biology 1 - pg 208 – Process Standard 3.1  
 Biology- pg 208- Process Standard 1.2  
 Biology – pg 209 – Process Standard 6.1 & 6.2  
 Biology – pg 208 – Process Standard 1.2 & 1.3  
 Biology – pg 211 – Standard 5.2  
 Biology – pg 208 – Process Standard 3.1  
 Chemistry – pg 212 – Process Standard 1.2 & 1.3  
 Chemistry – pg 213 - Process Standard 3.5.  
 Chemistry – pg 213 – Process Standard 4.2, 4.3, 4.5, 4.6 and 4.7  
 Chemistry – pg 213 - Process Standard 5.1 & 5.3  
 Chemistry – pg 214 – Standard 1.4  
 Chemistry – pg 214 – Standard 2.2  
 Chemistry – pg 212 – Process Standard 3.1  
 Chemistry – pg 213 – Process Standard 3.4  
 Chemistry – pg 213 – Process Standard 4.1 & 4.2  
 Information Literacy – pg 399 – Standard 1.3  
 Language Arts- pg 89 – Standard 1.4  
 Language Arts – pg 92 – Standard 4.1 & 4.2  
 Language Arts – pg 119 – Standard 4.1 & 4.2  
 Math- pg 160- Standard 1.1 & 1.2  
 Physical Science – pg 204 – Process Standard 1.2 & 1.3  
 Physical Science – pg 205 – Process Standard 3.5  
 Physical Science – pg 204 – Process Standard 3.1  
 Physics – pg 215 – Process Standard 3 .5  
 Physics – pg 215 – Standard 1.2 & 1.3  
 Physics – pg 215 – Process Standard 3.1  
 Physics-pg 216-Standard 4.6  
 Health & Safety – pg 372 – Standard 1.1 & 1.3  
 Health and Safety – pg 372 – Standard 1.4  
 Health and Safety – pg 372 – Standard 1.5  
 Technology Education – pg 410 – Standard 12  
 Technology Education – pg 410 – Standard 10  
 Chemistry – pg 214 – Process Standard 6.4

	Weeks 1-6	Weeks 7-12	Weeks 13-18
Content/Concepts	<ul style="list-style-type: none"> <li>• Government’s role in food</li> <li>• Responsibilities of government agencies</li> <li>• Restaurant Food Safety</li> <li>• Safety in food groups</li> </ul>	<ul style="list-style-type: none"> <li>• Improving Knife Skills</li> <li>• Nutrition and Personal Health</li> <li>• Vitamins and Minerals</li> <li>• Preparing Nutritious Foods</li> </ul>	<ul style="list-style-type: none"> <li>• Nutrition Through the Life Cycle</li> <li>• History of Foods in the US</li> <li>• Food Customs</li> <li>• Preparing Foreign Foods</li> <li>• Use of leftover food</li> </ul>

Skills	<ul style="list-style-type: none"> <li>• Determine which government agencies are responsible for various aspects of food safety.</li> <li>• Develop a better understanding of government's role in the food industry</li> <li>• Distinguish food safety characteristics</li> <li>• Demonstrate proper food handling procedures for different food groups</li> </ul>	<ul style="list-style-type: none"> <li>• Demonstrate cutting techniques</li> <li>• Prepare specific food items in a lab setting</li> <li>• Complete class assignments reinforcing food preparation techniques and nutrition</li> <li>• Plan and prepare meals</li> </ul>	<ul style="list-style-type: none"> <li>• Research diets and prepare meals for each stage of the life cycle</li> <li>• Discuss eating habits throughout history</li> <li>• Prepare foreign food items in a lab setting</li> <li>• Develop a recipe</li> <li>• Prepare Casseroles</li> </ul>	
Assessment for Content and Skills	<ul style="list-style-type: none"> <li>• Tests</li> <li>• Class Assignments</li> <li>• Individual and Group Projects</li> <li>• Use of Technology</li> </ul>	<ul style="list-style-type: none"> <li>• Tests</li> <li>• Class Assignments</li> <li>• Individual and Group Projects</li> <li>• Use of Technology</li> </ul>	<ul style="list-style-type: none"> <li>• Tests</li> <li>• Class Assignments</li> <li>• Individual and Group Projects</li> <li>• Use of Technology</li> </ul>	
Resources	Various Speakers Website Resources Videos and Power Point Presentations Cookbooks and Cooking Magazines			
Academic Vocabulary	Infer Differentiate Exceed Anticipate Signal Appropriate	Minimize Affect Estimate Indicate Original	Factor Resource Trait Crucial Differentiate Process Adhere	Develop Strategy Examine Obtain Sequence

