



Foods II Yearly Standards

Units	Priority Standards	Supporting Standards
Unit 1 Safety and Sanitation	<p>NSFACS: 14.4 EVALUATE <u>factors that affect food safety from production through consumption</u></p> <p>NSFACS: 14.1 ANALYZE <u>factors that influence nutrition and wellness practices across the life span</u></p>	<p>NSFACS: 9.2 APPLY <u>risk management procedures to food safety, food testing, and sanitation.</u></p> <p>ISTE-INNOVATION DESIGNER.4: <u>Students use a variety of technologies within a design process to identify and solve problems by creating new, useful or imaginative solutions.</u></p> <p>ISTE - CREATIVE COMMUNICATOR.6: <u>Students communicate clearly and express themselves creatively for a variety of purposes using the platforms, tools, styles, formats and digital media appropriate to their goals.</u></p> <p>ISTE - GLOBAL COLLABORATOR.7: <u>Students use digital tools to broaden their perspectives and enrich their learning by collaborating with others and working effectively in teams locally and globally.</u></p>
Unit 2 Nutrition	<p>NSFACS 8.5 DEMONSTRATE <u>professional food preparation methods and techniques for all menu categories to produce a variety of food products that meet customer needs</u></p> <p>NSFACS 14.1 UNDERSTAND and ANALYZE <u>factors that influence nutrition and wellness practices across the lifespan</u></p>	<p>NSFACS 8.4.7 APPLY <u>principles of measurement, portion control, conversions, food cost analysis and control, menu terminology, and menu pricing to menu planning.</u></p> <p>NSFACS 8.5.1 DEMONSTRATE <u>professional skills in safe handling of knives, tools, and equipment.</u></p> <p>NSFACS 8.5.2 DEMONSTRATE <u>professional skill for a variety of cooking methods including roasting, broiling, smoking, grilling, sauteing, pan frying, deep frying, braising,</u></p>

		<p><u>stewing, poaching, steaming, and baking using professional equipment and current technologies.</u></p> <p>NSFACS 8.5.4 APPLY <u>the fundamentals of time, temperature, and cooking methods to cooking, cooling, reheating, and holding of a variety of foods.</u></p> <p>NSFACS 8.2.7 DEMONSTRATE <u>safe food handling and preparation techniques that prevent cross contamination from potentially hazardous foods and food groups.</u></p> <p>NSFACS 8.3.3 DEMONSTRATE <u>procedures for cleaning and sanitizing equipment, serving dishes, glassware, and utensils to meet industry standards and OSHA requirements.</u></p> <p>NSFACS 8.5.4 APPLY <u>the fundamentals of time, temperature, and cooking methods to cooking, cooling, reheating, and holding of a variety of foods.</u></p> <p>NSFACS 8.5.10 PREPARE <u>breads, baked goods and desserts using safe handling and professional preparation techniques.</u></p>
<p>Unit 3</p> <p>Eggs and Dairy</p>	<p>NSFACS 8.2 DEMONSTRATE <u>food safety and sanitation procedures</u></p> <p>NSFACS 8.4 DEMONSTRATE <u>menu planning principles and techniques based on standardized recipes to meet customer needs.</u></p> <p>NSFACS 9.1 ANALYZE <u>career paths within food science food technology, dietetics, and nutrition industries</u></p>	<p>ISTE - knowledge collector. 3: <u>Students critically curate a variety of resources using digital tools to construct knowledge, produce creative artifacts and make meaningful learning experiences for themselves and others.</u></p> <p>ISTE - innovative designer.4: <u>Students use a variety of technologies within a design process to identify and solve problems by creating new, useful or imaginative solutions.</u></p>
<p>Unit 4</p> <p>Soups, Salads and Sandwiches</p>	<p>NSFACS 14.1 UNDERSTAND and ANALYZE <u>factors that influence nutrition and wellness practices across the lifespan</u></p>	<p>NSFACS 8.2.7 DEMONSTRATE <u>safe food handling and preparation techniques that prevent cross contamination from potentially hazardous foods and food groups.</u></p>

		<p>NSFACS 8.3.3 DEMONSTRATE <u>procedures for cleaning and sanitizing equipment, serving dishes, glassware, and utensils to meet industry standards and OSHA requirements.</u></p> <p>NSFACS 8.5.4 APPLY <u>the fundamentals of time, temperature, and cooking methods to cooking, cooling, reheating, and holding of a variety of foods.</u></p> <p>NSFACS 8.5.10 PREPARE <u>breads, baked goods and desserts using safe handling and professional preparation techniques.</u></p>
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