1. FACS & FCCLA (7 Days)

A. Student Goal: Students will learn FCCLA history.

B. Student Goal: Learn the basics of FCCLA membership and competition.

Assessments/Quizzes:

Daily Work/Quizzes	<u>Labs</u>	<u>Tests/Projects</u>
3	-	1

2. Getting Started in the Kitchen (50 days)

A. Student Goal: Outline physical, social, and psychological influences on food choices.

B. Student Goal: Describe factors that affect the food supply.

C. Student Goal: Identify causes of foodborne illness.

D. Student Goal: Differentiate between hazards and sanitation.

E. Student Goal: Demonstrate the 4 main steps to food safety.

F. Student Goal: Identify cooking lab procedures.

G. Student Goal: Identify various small kitchen utensils and discuss their functions.

H. Student Goal: Measure liquid, dry, and moist ingredients for use in recipes.

I. Student Goal: Use various pieces of small kitchen equipment, cookware, and bakeware.

J. Student Goal: Identify abbreviations and define cooking terms used in recipes.

K. Student Goal: Identify healthy snack food options.

L. Student Goal: Follow a simple recipe to prepare a snack, sandwich, pizza or beverage.

Daily Work/Quizzes	<u>Labs</u>	<u>Tests/Projects</u>
10	9	1

3. Nutrition and Wellness (30 Days)

- **A. Student Goal:** Name the energy nutrients, describe their functions, and list important sources of each.
- **B. Student Goal:** Explain the processes of digestion, absorption, and metabolism.
- **C. Student Goal:** Identify key vitamins and minerals, explain their functions, and name important sources of each.
- **D. Student Goal:** Explain how to use Dietary Reference Intakes (DRIs), the Dietary Guidelines for Americans, and the MyPlate food guidance system as diet planning resources to meet daily needs.
- **E. Student Goal:** Describe the types and amount of physical activity recommended to promote physical fitness for someone in your age group.
- **F.** Student Goal: Examine factors that contribute to weight problems and eating disorders.
- **G. Student Goal:** Describe health and development concerns that affect the nutritional needs of people in different life-cycle stages.

Assessments/Quizzes:

<u>Daily Work/Quizzes</u>	<u>Labs</u>	<u>Tests/Projects</u>
6	1	2

4. The Management of Food (7 Days)

- **A. Student Goal:** Plan nutritious menus using meal patterns based on MyPlate.
- **B. Student Goal:** Identify factors that affect food costs and comparison shop to decide what foods to buy.
- C. Student Goal: Use information on food product labels to make informed decisions about foods to buy.

Daily Work/Quizzes	<u>Labs</u>	Tests/Projects
2	1	1

5. The Preparation of Food (60 Days)

A. Student Goal: Demonstrate correct food preparation techniques, including nutrient retention.

Student Goal: Prepare cooked breakfast cereals, rice and pasta.

B. Student Goal: Prepare quick breads and yeast breads.

C. Student Goal: Prepare vegetables, preserving their colors, textures, flavors, and nutrients.

D. Student Goal: Prepare meat and poultry by moist and dry cooking methods.

E. Student Goal: Prepare foods made with milk, cream, cheese, and other dairy products.

F. Student Goal: Cook eggs by a variety of methods.

G. Student Goal: Prepare fruits and vegetables, preserving their colors, textures, flavors and

nutrients.

H. Student Goal: Prepare cakes, cookies, pies, and candies.

I. Student Goal: Plan a social gathering and prepare food for it.

Assessments/Quizzes:

Daily Work/Quizzes	<u>Labs</u>	<u>Tests/Projects</u>
6	8	2

6. Foods of the World (19 days)

- **A. Student Goal:** Identify geographic and climatic factors that influence the characteristic foods around different regions of the world.
- B. **Student Goal:** Describe cultural factors that have affected the food customs of different countries.
- C. **Student Goal:** Prepare foods native to different world regions.

Daily Work/Quizzes	<u>Labs</u>	<u>Tests/Projects</u>
5	3	1

7. Career Investigation (7 Days)

- A. Student Goal: Students will learn about job applications, job interviews, and basic resumes.
- **B. Student Goal:** Students will learn about salary, experience, and education requirements for FNW careers.

Daily Work/Quizzes	<u>Labs</u>	<u>Tests/Projects</u>
3	-	1