

Pitt County School

Program Area – Family and Consumer Sciences Education

Pacing Guide

7046 Foods II-Advanced

Course Name

| TOPICS/CONCEPTS | GRADING PERIOD | TIME | CURRICULUM OBJECTIVES |
|--|----------------|------|------------------------------------|
| Evaluate Causes of Foodborne Illness | 1 | 10 | 1.01, 1.02, 1.03, 1.04, 13 |
| Analyze Factors that Influence Food Safety | 1 | 15 | 2.01, 2.02, 2.03, 2.04, 2.05, 13.0 |
| Sanitation and Pest Management | 1 | 5 | 3.01, 3.02 |
| Knife Skills | 2 | 7 | 4.01, 13.0 |
| Garnishes | 2 | 6 | 4.02, 13.0 |
| Yeast Breads | 2 | 17 | 5.01, 5.02, 13.0 |
| Cakes, Fillings, and Frostings | 3 | 17 | 6.01, 6.02, 6.03, 13.0 |
| Project Concerns | 3 | 1 | 12.01 |
| Goal Setting | 3 | 2 | 12.02 |
| Project Planning and Evaluation | 3 | 5 | 12.03, 12.04 |
| Careers in Food Industry | 3 | 2 | 12.05 |
| Food-Related Live Projects | 3 | 3 | 13.00 |