

Consumer & Life Studies Brunswick School Department
Food Science
Reading a Recipe

Essential Understandings	<ul style="list-style-type: none"> ▪ The secret to successful food preparation is knowing how to use recipes correctly.
Essential Questions	<ul style="list-style-type: none"> ▪ What information is given in a recipe? ▪ What do the basic food preparation terms mean? ▪ How to increase or decrease the servings of a recipe? ▪ In what ways can I change recipes, and what will the results of those changes be?
Essential Knowledge	<ul style="list-style-type: none"> ▪ All recipes will include the same basic information: ingredients, servings, preparation directions and cooking directions. ▪ The preparation method used in the recipe is important and is necessary to achieve the recorded results. ▪ Altering the pan size will change the cooking time of the product. ▪ Changing the amounts of the ingredients will alter the look and the taste of the finished product. ▪ Most recipes can be decreased and increased by dividing or multiplying respectively.
Vocabulary	<ul style="list-style-type: none"> ▪ <u>Terms:</u> <ul style="list-style-type: none"> ○ yield, fold, sift, cut in, cream, pre-heat
Essential Skills	<ul style="list-style-type: none"> ▪ Identify the information in a recipe. ▪ Demonstrate food preparation techniques while following a recipe. ▪ Calculate increasing and decreasing amounts of ingredients in a recipe. ▪ Manipulate an existing recipe altering it to personal taste.
Related Maine Learning Results	<p><u>Health and Physical Education</u></p> <p>A. Health Concepts</p> <p>A1. Healthy Behaviors and Personal Health</p> <p>Students predict how behaviors impact health status.</p> <ol style="list-style-type: none"> Analyze individual responsibility for enhancing health. Predict how healthy behaviors can positively impact health status. Describe barriers to practicing healthy behaviors. Examine personal susceptibility to, and the potential severity of, injury or illness if engaging in unhealthy behaviors. <p>A3. Diseases/Other Health Problems</p> <p>Students explain causes of common diseases, disorders, and other health problems and propose ways to reduce, prevent, or treat them.</p>

Consumer & Life Studies Brunswick School Department
Food Science
Reading a Recipe

<p>Related Maine Learning Results</p>	<p>A4.Environmental and Personal Health Students determine the interrelationship between the environment and other factors and personal health. a. Analyze how environment and personal health are interrelated. b. Describe how genetics and family history can impact personal health.</p> <p>B. Health Information, Products and Services B1.Validity of Resources Students evaluate the validity and accessibility of health information, products, and services.</p> <p>C. Health Promotion and Risk Reduction C2.Avoiding/Reducing Health Risk Students demonstrate a variety of behaviors to avoid or reduce health risks to self and others. a. Develop ways to recognize, avoid, or change situations that threaten the safety of self and others. b. Develop injury prevention and response strategies including first aid for personal, family, and community health.</p> <p>D. Influences on Health D1.Students analyze and evaluate influences on health and health behaviors. a. Analyze how family, school and community influence the health of individuals. b. Analyze how peers influence healthy and unhealthy behaviors. c. Evaluate the effect of the media on personal and family health. d. Analyze how the perceptions of norms influence healthy and unhealthy behaviors. e. Analyze how culture and personal values and beliefs influence individual health behaviors.</p> <p>E. Communication and Advocacy Skills E1.Interpersonal Communications Skills Students utilize skills for communicating effectively with family, peers, and others to enhance health. a. Demonstrate effective communication skills including asking for and offering assistance to enhance the health of self and others. b. Demonstrate refusal, negotiation, and collaboration skills to enhance health and avoid and reduce health risks. c. Demonstrate strategies to prevent, manage, or resolve interpersonal conflicts without harming self or others.</p>
--	--

Consumer & Life Studies Brunswick School Department
Food Science
Reading a Recipe

<p>Related Maine Learning Results</p>	<p>E2.Advocacy Skills Students demonstrate ways to influence and support others in making positive health choices. b. Adapt health messages and communication techniques for different audiences.</p> <p>F. Decision-Making and Goal-Setting Skills F1.Decision-Making Students apply a decision-making process to enhance health. a. Compare the value of thoughtful decision-making to quick decision-making in a health-related situation. d. Defend the healthy choice when making a decision.</p> <p><u>Career and Education Development</u> A. Learning About Self-Knowledge and Interpersonal Relationships A3.Interpersonal Skills Students demonstrate positive interpersonal skills and evaluate successful strategies that improve positive interpersonal skills in ways that lead to success in a variety of school, work, and community settings. a. Getting along with others. b. Respecting diversity. c. Working as a member of a team. d. Managing conflict. e. Accepting/giving/using constructive feedback. f. Accepting responsibility for personal behavior. g. Demonstrating ethical behavior. h. Following established rules/etiquette for observing/listening. i. Demonstrating safe behavior. j. Dealing with peer pressure.</p> <p>A4.Career and Life Roles Students demonstrate and evaluate successful strategies for accomplishing tasks, balancing career and life roles, and reducing stress in a variety of school, work, and community settings. a. Time management b. Goal-setting c. Resource management</p> <p>B. Learning about and Exploring Education and Career and Life Roles B1.Relationships Among Learning, Work, the Community, and the Global Economy Students evaluate strategies for improving educational achievement, increasing participation as an involved citizen, and increasing work options and earning potential in a 21st century global economy.</p>
--	--

Consumer & Life Studies Brunswick School Department
Food Science
Reading a Recipe

<p style="text-align: center;">Related Maine Learning Results</p>	<p>B2.Skills for Individual/Personal Success in the 21st Century Students evaluate strategies to improve skills that lead to lifelong learning and success in the classroom, and the achievement of schoolwork, work and career, and personal life goals.</p> <ol style="list-style-type: none"> a. Literacy skills b. Numeracy c. Critical thinking skills d. Information and communication technology (ICT) e. Interpersonal skills f. Other academic skills and knowledge <p>B3.Education and Career Information Students use previously acquired knowledge and skills to evaluate and utilize a variety of resources to articulate a plan and make decisions for post-secondary education, training and career choices</p> <p>C. Learning to Make Decisions, Plan and Create Opportunities, and Make Meaningful Contributions</p> <p>C1.The Planning Process Students use the planning process to make school-to-school and school-to-work decisions.</p> <ol style="list-style-type: none"> a. Self-knowledge b. Looking for and creating personal career options c. Decision-making skills
<p style="text-align: center;">Sample Lessons And Activities</p>	<ul style="list-style-type: none"> ▪ Demonstration of food preparation techniques ▪ Chapters 15 and 16 ▪ Worksheet ▪ Cooking in the food laboratory
<p style="text-align: center;">Sample Classroom Assessment Methods</p>	<ul style="list-style-type: none"> ▪ Test on Reading a Recipe. ▪ Evaluation of the food laboratory.
<p style="text-align: center;">Sample Resources</p>	<ul style="list-style-type: none"> ▪ <u>Publications:</u> <ul style="list-style-type: none"> ○ <u>Discovering Food and Nutrition</u>-Glencoe/McGraw Hill, 2001