

Teacher: Patricia Schick	School Year: 2014-2015
Course: Fundamentals of Foods	Intended Grade Level: 9-12

## **Course Summary:**

Students learn proper measuring and basic food preparation skills, how to use equipment, and following recipes in the kitchen while apply safety and sanitation practices.

## **Course Outcomes:**

By the end of the course, students will know:

- How to follow a recipe
- Safety and sanitation practices

**By the end of the course, students will be able to** demonstrate safe food handling and basic preparation skills while using a recipe to prepare nutritious foods.

## Standards Targeted<sup>1</sup>

## **National Family and Consumer Sciences Standards**

Units of Study	
Units Topic	Primary Learning Outcome
Safety and Sanitation	Demonstrate appropriate food safety and practices
Measuring Accurately	Demonstrate and understand the importance of accurate measuring skills
Knife Skills and Prep Perms	Define and demonstrate various knife cuts as well as other preparation terms
Cooking with fruits and vegetables	Storage, preparation methods, and nutrition
Measuring and kitchen math	Equivalencies and practical applications in the kitchen.
Pies and Pastries	Preparation and techniques to increase success

<sup>&</sup>lt;sup>1</sup> Indicate primary Standards emphasis:

<sup>-</sup> PA Core - Math / ELA / Science & Technology / History & Social Studies

<sup>-</sup> National Content Standards (Name and Type)

<sup>-</sup> Industry Recognized Standards (Name and Type)



South Williamsport Area School District Course Plan Template

Cooking with eggs	Storage, preparation methods, nutrition and functions of eggs in foods.
Cooking with Dairy Products	Storage, preparation methods, and nutrition
Advanced Le	earner Recommendations
Advanced learners will prepare more complex	x recipes/foods.
Struggling Lo	earner Recommendations
Struggling learners will prepare	e simpler recipes/foods.