



EVERETT PUBLIC SCHOOL		
NUTRITION AND FOOD PREPARATION I		
Course: Nutrition and Food Preparation I	Total Framework Hours: 90 Hours	
CIP Code: 120500	Date Last Modified: 11.2021	
Career Cluster: Hospitality and Tourism	Cluster Pathway: Hospitality and Tourism	

Industry Recognized Certificates:

List possible certificates students can earn in the course

Work-Based Learning:

List WBL opportunities provided in the course

Course Information:

COMPONENTS AND ASSESSMENTS

Performance Assessments:

• Students will demonstrate their knowledge and understanding by successful completion of the following: <u>Safety Test, Equipment Test, Kitchen Measurement Test, Cooking Labs</u>

Leadership Alignment:

Students will demonstrate ability to work effectively and respectfully with diverse teams - 3.B.1

Students will exercise flexibility and willingness to be helpful in making necessary compromises to accomplish a common goal - 3.B.2

Students will utilize time and manage workload efficiently - 8.A.3

Students will conduct themselves in a respectable, professional manner - 9.A.2

Students will respond open-mindedly to different ideas and values - 9.B.2

Additional 21st Century skills options:

FCCLA in-class projects, community service, competition

Standards and Competencies

Unit: Students will demonstrate their knowledge and understanding by successful completion of the following: Safety and Food Handling

Industry Standards and/or Competencies

Total Learning Hours for Unit: 10

- Demonstrate ability to select, store, prepare, and serve nutritious and aesthetically pleasing foods NASAFAC 14.3.3
- Evaluate factors that affect food safety from production through consumption NASAFAC 14.4
- Analyze conditions and practices that promote safe food handling NASAFAC 14.4.1
- Analyze food borne illness factors, including causes, foods at risk, and methods of prevention commercially and by individuals and families NASAFAC 14.4.5

Aligned Washington State Learning Standards

Educational Technology Empowered Learner: 1.c. Students use technology

1.c. Students use technology to seek feedback that informs and improves their practice and to demonstrate their learning in a variety of ways

Gather relevant information from multiple authoritative print and digital sources, using advanced searches effectively; assess the usefulness of each source in answering the research question; integrate information into the text selectively to maintain the flow of ideas, avoiding plagiarism and following a standard format for citation. Number and Quantities:	English Language Arts Mathematics	usefulness of each source in answering the research question; integrate information into the text selectively to maintain the flow of ideas, avoiding plagiarism and following a standard format for citation. Number and Quantities:
Reason quantitatively and use units to solve problems	1	reason quantitatively and use units to solve propiems

COMPONENTS AND ASSESSMENTS

Performance Assessments:

• Students will demonstrate their knowledge and understanding by successful completion of the following: FCCLA Career Investigation

Leadership Alignment:

Students will demonstrate ability to work effectively and respectfully with diverse teams - 3.B.1

creative pursuits.

Students will exercise flexibility and willingness to be helpful in making necessary compromises to accomplish a common goal - 3.B.2

Students will utilize time and manage workload efficiently - 8.A.3

Students will conduct themselves in a respectable, professional manner - 9.A.2

Students will respond open-mindedly to different ideas and values - 9.B.2

Additional 21st Century skills options:

FCCLA in-class projects, community service, competition

Standards and Competencies

Unit: Careers in Food and Nutrition- Exploring careers after high school, jobs available related to food and nutrition

Industry Standards and/or Competencies

Total Learning Hours for Unit: 10

- Analyze career paths within food science, food technology, dietetics, and nutrition industries NASAFAC 9.1
- Summarize education and training requirements and opportunities for career paths in food science, food technology, dietetics, and nutrition NASAFAC 9.1.3

Aligned Washington State Learning Standards

Educational Technology

Knowledge Constructor:
3.a. Students plan and employ effective research strategies to locate information and other resources for their intellectual or

- 2 -

	 3.c. Student's curate information from digital resources using a variety of tools and methods to create collections of artifacts that demonstrate meaningful connections or conclusions. Creative Communicator: 6.b. Students create original works or responsibly repurpose or remix digital resources into new creations. 6.d. Students publish or present content that customizes the message and medium for their intended audiences.
English Language Arts	CCSS_ELA_LITERACY_RST.9-10.1 Cite specific textual evidence to support analysis of science and technical texts, attending to the precise details of explanations or descriptions. CCSS_ELA_LITERACY_RST.9-10.2 Determine the central ideas or conclusions of a text; trace the text's explanation or depiction of a complex process, phenomenon, or concept; provide an accurate summary of the text. CCSS_ELA_LITERACY_RST.9-10.7 Translate quantitative or technical information expressed in words in a text into visual form (e.g., a table or chart) and translate information expressed visually or mathematically (e.g., in an equation) into words. CCSS_ELA_LITERACY_W.9-10.2 Write informative/explanatory texts to examine and convey complex ideas, concepts, and information clearly and accurately through the effective selection, organization, and analysis of content. CCSS_ELA_LITERACY_WHST.9-10.6 Use technology, including the internet, to produce, publish, and update individual or shared writing products, taking advantage of technology's capacity to link to other information and to display information flexibly and dynamically. CCSS_ELA_LITERACY_SL_9-10.1 Initiate and participate effectively in a range of collaborative discussions (one-on-one, in groups, and teacher-led) with diverse partners on grades 9-10 topics, texts, and issues, building on others' ideas and expressing their own clearly and persuasively. CCSS_ELA_LITERACY_SL_9-10.4 Present information, findings, and supporting evidence clearly, concisely, and logically such that listeners can follow the line of reasoning and the organization, development, substance, and style are appropriate to purpose, audience, and task. CCSS_ELA_LITERACY_W.9-10.8 Gather relevant information from multiple authoritative print and digital sources, using advanced searches effectively; assess the usefulness of each source in answering the research question; integrate information into the text selectively to maintain the flow of ideas, avoiding plagiarism and following a standard form
Financial Education	Employment and Income 10. EI: Explore job and career options. Compare sources of personal income and compensation. Analyze factors that affect net income

COMPONENTS AND ASSESSMENTS

Performance Assessments:

• Students will demonstrate their knowledge and understanding by successful completion of the following: <u>Lab Plans, Cooking Labs and Reflections</u>

Leadership Alignment:

Students will demonstrate ability to work effectively and respectfully with diverse teams - 3.B.1

Students will exercise flexibility and willingness to be helpful in making necessary compromises to accomplish a common goal - 3.B.2

Students will utilize time and manage workload efficiently - 8.A.3

Students will conduct themselves in a respectable, professional manner - 9.A.2

Students will respond open-mindedly to different ideas and values - 9.B.2

Additional 21st Century skills options:

FCCLA in-class projects, community service, competition

	Standards and Competencies
it. Students will demonstrate their knowledge and understanding	by augacaful completion of the

Unit: Students will demonstrate their knowledge and understanding by successful completion of the following: Food Preparation

Industry Standards and/or Competencies

Total Learning Hours for Unit: 40

- Demonstrate professional food preparation methods and techniques for all menu categories to produce a variety of food products that meet customer needs NASAFAC 8.5
- Demonstrate ability to acquire, handle, and use foods to meet nutrition and wellness needs of individuals and families across the life span NASAFAC 14.3
- Demonstrate ability to select, store, prepare, and serve nutritious and aesthetically pleasing foods NASAFAC 14.3.3

Reason quantitatively and use units to solve problems

• Demonstrate ability to select, store, prepare, and serve nutritious and aesthetically pleasing foods – NASAFAC 14.3.3		
Aligned Washington State Learning Standards		
Educational Technology	 Knowledge Constructor: 3.a. Students plan and employ effective research strategies to locate information and other resources for their intellectual or creative pursuits. Creative Communicator: 6.b. Students create original works or responsibly repurpose or remix digital resources into new creations. 6.d. Students publish or present content that customizes the message and medium for their intended audiences. Global Collaborator: 7.c. Students contribute constructively to project teams, assuming various roles and responsibilities to work effectively toward a common goal. 	
English Language Arts	CCSS.ELA-LITERACY.RST.9-10.2 Determine the central ideas or conclusions of a text; trace the text's explanation or depiction of a complex process, phenomenon, or concept; provide an accurate summary of the text. CCSS.ELA-LITERACY.RST.9-10.7 Translate quantitative or technical information expressed in words in a text into visual form (e.g., a table or chart) and translate information expressed visually or mathematically (e.g., in an equation) into words. CCSS.ELA-LITERACY.WHST.9-10.6 Use technology, including the Internet, to produce, publish, and update individual or shared writing products, taking advantage of technology's capacity to link to other information and to display information flexibly and dynamically. CCSS.ELA-LITERACY.SL.9-10.1 Initiate and participate effectively in a range of collaborative discussions (one-on-one, in groups, and teacher-led) with diverse partners on grades 9-10 topics, texts, and issues, building on others' ideas and expressing their own clearly and persuasively. CCSS.ELA-LITERACY.SL.9-10.4 Present information, findings, and supporting evidence clearly, concisely, and logically such that listeners can follow the line of reasoning and the organization, development, substance, and style are appropriate to purpose, audience, and task. CCSS.ELA-LITERACY.W.9-10.8 Gather relevant information from multiple authoritative print and digital sources, using advanced searches effectively; assess the usefulness of each source in answering the research question; integrate information into the text selectively to maintain the flow of ideas, avoiding plagiarism and following a standard format for citation.	
Health and Physical Education	 H2.W2.HSB: Assess personal risk factors and predict future health status. H2. W3. HS: Analyze how a variety of factors impact personal and community health. H5. W6. HS: Predict potential short- and long-term outcomes of a personal health-related decision 	
Mathematics	Number and Quantities: Reason quantitatively and use units to solve problems	

COMPONENTS AND ASSESSMENTS

Performance Assessments:

• Students will demonstrate their knowledge and understanding by successful completion of the following: FCCLA Sports Nutrition, Healthy Lifestyle, Special Diets, Nutrition Test

Leadership Alignment:

Students will demonstrate ability to work effectively and respectfully with diverse teams - 3.B.1

Students will exercise flexibility and willingness to be helpful in making necessary compromises to accomplish a common goal - 3.B.2

Students will utilize time and manage workload efficiently - 8.A.3

Students will conduct themselves in a respectable, professional manner - 9.A.2

Students will respond open-mindedly to different ideas and values - 9.B.2

Additional 21st Century skills options:

FCCLA in-class projects, community service, competition

Standards and Competencies

Unit: Students will demonstrate their knowledge and understanding by successful completion of the following: Nutrition and Food Science

Industry Standards and/or Competencies

Total Learning Hours for Unit: 20

- Evaluate nutrition principles, food plans, preparation techniques and specialized dietary plans NASAFAC 9.3
- Critique the selection of foods to promote a healthy lifestyle NASAFAC 9.3.6

Educational Technology

Aligned Washington State Learning Standards

- Knowledge Constructor
 3.a. Students plan and employ effective research strategies to locate information and other resources for their intellectual or creative pursuits.
- 3.c. Student's curate information from digital resources using a variety of tools and methods to create collections of artifacts that demonstrate meaningful connections or conclusions.

CCSS.ELA-LITERACY.RST.9-10.1

Cite specific textual evidence to support analysis of science and technical texts, attending to the precise details of explanations or descriptions.

CCSS.ELA-LITERACY.RST.9-10.2

Determine the central ideas or conclusions of a text; trace the text's explanation or depiction of a complex process, phenomenon, or concept; provide an accurate summary of the text.

CCSS.ELA-LITERACY.RST.9-10.7

Translate quantitative or technical information expressed in words in a text into visual form (e.g., a table or chart) and translate information expressed visually or mathematically (e.g., in an equation) into words.

CCSS.ELA-LITERACY.WHST.9-10.6

Use technology, including the Internet, to produce, publish, and update individual or shared writing products, taking advantage of technology's capacity to link to other information and to display information flexibly and dynamically.

CCSS.ELA-LITERACY.SL.9-10.1

Initiate and participate effectively in a range of collaborative discussions (one-on-one, in groups, and teacher-led) with diverse partners on grades 9-10 topics, texts, and issues, building on others' ideas and expressing their own clearly and persuasively.

CCSS.ELA-LITERACY.SL.9-10.4

Present information, findings, and supporting evidence clearly, concisely, and logically such that listeners can follow the line of reasoning and the organization, development, substance, and style are appropriate to purpose, audience, and task. CCSS.ELA-LITERACY.W.9-10.8

Gather relevant information from multiple authoritative print and digital sources, using advanced searches effectively; assess the usefulness of each source in answering the research question; integrate information into the text selectively to maintain the flow of ideas, avoiding plagiarism and following a standard format for citation.

English Language Arts

Environment & Sustainability	ESE EALR 2: Interconnections among Social, Economic, and Environmental Systems 3.2.1 Analyze how scientific knowledge and technological advances discovered and developed by individuals and communities in all cultures of the world contribute to changes in societies
	3.2.2 Analyze how the scientific enterprise and technological advances influence are influenced by human activity.
Health and Physical Education	H2.W2.HSB: Assess personal risk factors and predict future health status.H2. W3. HS: Analyze how a variety of factors impact personal and community health.
-	H5. W6. HS: Predict potential short- and long-term outcomes of a personal health-related decision
Mathematics	Number and Quantities:
	Reason quantitatively and use units to solve problems

COMPONENTS AND ASSESSMENTS

Performance Assessments:

Students will demonstrate their knowledge and understanding by successful completion of the following: Cultural Food Website

Leadership Alignment:

Students will demonstrate ability to work effectively and respectfully with diverse teams - 3.B.1

Students will exercise flexibility and willingness to be helpful in making necessary compromises to accomplish a common goal - 3.B.2

Students will utilize time and manage workload efficiently - 8.A.3

Students will conduct themselves in a respectable, professional manner - 9.A.2

Students will respond open-mindedly to different ideas and values - 9.B.2

Additional 21st Century skills options:

FCCLA in-class projects, community service, competition

Standards and Competencies

Unit: Cultural Foods- Research countries and cultures of the world, explore how food is culture

Industry Standards and/or Competencies

Total Learning Hours for Unit: 10

• Analyze the effects of psychological, cultural, and social influences on food choices and other nutrition practices – NASAFAC 14.1.2

Aligned Washington State Learning Standards Knowledge Constructor 3.a. Students plan and employ effective research strategies to locate information and other resources for their intellectual or creative pursuits. 3.c. Student's curate information from digital resources using a variety of tools and methods to create collections of artifacts that demonstrate meaningful connections or conclusions. Creative Communicator 6.b. Students create original works or responsibly repurpose or remix digital resources into new creations. 6.d. Students publish or present content that customizes the message and medium for their intended audiences. CCSS.ELA-LITERACY.RST.9-10.1 Cite specific textual evidence to support analysis of science and technical texts, attending to the precise details of explanations or

descriptions. CCSS.ELA-LITERACY.RST.9-10.2

English Language ArtsDetermine the central ideas or conclusions of a text; trace the text's explanation or depiction of a complex process, phenomenon, or concept; provide an accurate summary of the text.

CCSS.ELA-LITERACY.RST.9-10.7

Translate quantitative or technical information expressed in words in a text into visual form (e.g., a table or chart) and translate information expressed visually or mathematically (e.g., in an equation) into words.

	CCSS.ELA-LITERACY.WHST.9-10.6
	Use technology, including the Internet, to produce, publish, and update individual or shared writing products, taking advantage of
	technology's capacity to link to other information and to display information flexibly and dynamically.
	CCSS.ELA-LITERACY.SL.9-10.1
	Initiate and participate effectively in a range of collaborative discussions (one-on-one, in groups, and teacher-led) with diverse
	partners on grades 9-10 topics, texts, and issues, building on others' ideas and expressing their own clearly and persuasively.
	CCSS.ELA-LITERACY.SL.9-10.4
	Present information, findings, and supporting evidence clearly, concisely, and logically such that listeners can follow the line of
	reasoning and the organization, development, substance, and style are appropriate to purpose, audience, and task.
	CCSS.ELA-LITERACY.W.9-10.8
	Gather relevant information from multiple authoritative print and digital sources, using advanced searches effectively; assess the
	usefulness of each source in answering the research question; integrate information into the text selectively to maintain the flow of
	ideas, avoiding plagiarism and following a standard format for citation.
	ESE EALR 2: Interconnections among Social, Economic, and Environmental Systems
Environment & Sustainability	3.2.1 Analyze how scientific knowledge and technological advances discovered and developed by individuals and communities in
2 Dustamasinty	all cultures of the world contribute to changes in societies
	3.2.2 Analyze how the scientific enterprise and technological advances influence are influenced by human activity.

21st Century Skills			
Check those that student will demonstrate in this course:			
Check those that student will demonstrate in this cou LEARNING & INNOVATION Creativity and Innovation Think Creatively Work Creatively with Others Implement Innovations Critical Thinking and Problem Solving Reason Effectively Use Systems Thinking Make Judgments and Decisions Solve Problems Communication and Collaboration Communicate Clearly Collaborate with Others	INFORMATION, MEDIA & TECHNOLOGY SKILLS Information Literacy	LIFE & CAREER SKILLS Flexibility and Adaptability Adapt to Change Be Flexible Initiative and Self-Direction Manage Goals and Time Work Independently Be Self-Directed Learners Social and Cross-Cultural Interact Effectively with Others Work Effectively in Diverse Teams Productivity and Accountability Manage Projects Produce Results Leadership and Responsibility	
		☐ Guide and Lead Others☐ Be Responsible to Others	