

## Advanced Foods

The prerequisite for this course is *“Everyday Foods.”* This course takes food preparation to a higher level. Students will be planning events, making food from scratch, and menu planning. Students will also learn about safety in the kitchen and appropriate procedures in handling food. This course will also examine and analyze industry practices. This course is offered to students in grades nine through twelve.

### Explanation of Abbreviations:

#### State Content Standard Abbreviations

Benchmark Notations = A, B, C, etc.

Descriptors = 1, 2, 3, etc.

#### National Standard Abbreviations

5.2.3

5 = Area of Study

2 = Content Standards

3 = Competencies

### Reference Materials:

Ohio Department of Education Family and Consumer Sciences Content Standards.

National Standards for Family and Consumer Sciences Education.

### Food Science and Services

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| 9.1.1 | 1. Explain the roles and functions of individuals engaged in food science, food technology, dietetics, and nutrition careers.                   |
| 9.1.2 | 2. Analyze opportunities for employment and entrepreneurial endeavors.  |
| 9.1.3 | 3. Summarize education and training requirements and opportunities for career paths in food science, food technology, dietetics, and nutrition. |

### Food Safety

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| 9.2.1 | 1. Analyze factors that contribute to food borne illnesses. |
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- 9.2.5 2. Demonstrate practices and procedures that assure personal and workplace health and hygiene.
- 9.2.6 3. Demonstrate standard procedures for receiving and storage of raw and prepared foods.
- 9.2.7 4. Classify current types of cleaning materials and sanitizers and their proper use.
- 9.2.9. 5. Demonstrate waste disposal and recycling methods.

## Dietary Analysis

- 9.3.1 1. Analyze nutrient requirements across the life span, addressing the diversity of people, culture, and religions.
- 9.3.2 2. Analyze nutritional data.
- 9.3.3 3. Apply principles of food production to maximize nutrient retention in prepared foods.
- 9.3.4 4. Assess the influence of socioeconomic and psychological factors on food, nutrition, and behavior.
- 9.3.5 5. Analyze recipe/formula proportions and modifications for food production.
- 9.4.1 6. Analyze nutritional needs of individuals.

## Marketing and Development

- 9.5.1 1. Analyze various factors that affect food preferences in the marketing of food.
- 9.5.3 2. Prepare food for presentation and assessment.
- 9.5.4 3. Maintain test kitchen/laboratory and related equipment and supplies.
- 9.5.5 4. Implement procedures that affect quality product performance.
- 9.5.6 5. Conduct sensory evaluations of food products.
- 9.5.7 6. Conduct testing for safety of food products, utilizing available technology.

## Principles and Practices

- 9.6.1 1. Build menus to customer/client preferences.
- 9.6.2 2. Implement food preparation, production, and testing systems.
- 9.6.3 3. Apply standards for food quality.
- 9.6.5 4. Manage amounts of food to meet needs of customers and clients.
- 9.6.6 5. Analyze new products.
- 9.6.9 6. Utilize Food Code Points of time, temperature, date markings, cross contamination, hand washing, and personal hygiene as criteria for safe food preparation.

OAKWOOD JUNIOR/SENIOR HIGH: FCS