

Ethnic Foods

Grades 9-12

Comprehensive Standards		Content Standards	Competencies	
9.0 Food Science, Dietetics, and Nutrition Integrate knowledge, skills, practices required for careers in food science, food technology, dietetics, and nutrition.	9.2	Apply risk management procedures to food safety, food testing, and sanitation.	9.2.5	Demonstrate practices and procedures that assure personal and workplace health and hygiene.
			9.2.6	Demonstrate standard procedures for receiving and storage of raw and prepared foods.
			9.2.7	Classify current types of cleaning materials and sanitizers and their proper use.
	9.3	Evaluate nutrition principles, food plans, preparation techniques and specialized dietary plans.	9.3.1	Analyze nutrient requirements across the life span addressing the diversity of people, culture, and religions.
	9.5	Demonstrate use of current technology in food product development and marketing.	9.5.3	Prepare food for presentation and assessment.
			9.5.4	Maintain test kitchen/laboratory and related equipment and supplies.
			9.5.5	Implement procedures that affect quality product performance.
	9.6	Demonstrate food science, dietetics, and nutrition management principles and practices.	9.6.3	Apply standards for food quality.
			9.6.4	Create standardized recipes.
	12.0 Human Development Analyze factors that influence human growth & development.	12.1	Analyze principles of human growth and development across the life span.	12.1.1
12.1.2				Analyze interrelationships among physical, emotional, social, and intellectual aspects of human growth and development.

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	12.2	Analyze conditions that influence human growth and development.	12.2.1	Analyze the effect of heredity and environment on human growth and development.
			12.2.2	Analyze the impact of social, economic, and technological forces on individual growth and development.
			12.2.3	Analyze the effects of gender, ethnicity, and culture on individual development.
			12.2.4	Analyze the effects of life events on individuals' physical, intellectual, social, moral, and emotional development.
			12.2.5	Analyze geographic, political, and global influences on human growth and development.
14.0 Nutrition and Wellness Demonstrate nutrition and wellness practices that enhance individual and family well-being.	14.1	Analyze factors that influence nutrition and wellness practices across the life span.	14.1.3	Analyze the governmental, economic, and technological influences on food choices and practices.
			14.1.4	Analyze the effects of global and local events and conditions on food choices and practices.
	14.2	Evaluate the nutritional needs of individuals and families in relation to health and wellness across the life span.	14.2.2	Analyze the relationship of nutrition and wellness to individual and family health throughout the life span.
	14.3	Demonstrate ability to acquire, handle, and use foods to meet nutrition and wellness needs of individuals and families across the life span.	14.3.3	Demonstrate ability to select, store, prepare, and serve nutritious and aesthetically pleasing foods.
	14.4	Evaluate factors that affect food safety from production through consumption.	14.4.1	Analyze conditions and practices that promote safe food handling.
			14.4.2	Analyze safety and sanitation practices throughout the food chain.

