



Course Outcome Summary

Course Information: **Foods and More**

Description: Evaluate restaurant menus, create a menu, explore some foods from other cultures, and create a class cookbook. Organize a cooking experience related to the season. Prepare a few old favorites and try some new flavors in our exploration lab (kitchen).

Instruction Level: 8th grade

Total Credits: ½ Credit

Prerequisites: None

Textbooks: None

Course Standards:

Common Career and Technical Core

- Communicate and collaborate with others to accomplish tasks and develop solutions to problems and opportunities
- Identify and apply employability skills.
- Assess benefits and challenges of working in diverse settings and on diverse teams.
- Apply leadership skills in real-world, family, community and business and industry applications.

College and Career Readiness Standards

- Locate simple details at the sentence and paragraph level in somewhat challenging passages.
- Interpret basic figurative language as it is used in a passage.
- Recognize equivalent fractions and fractions in lowest terms.
- Read basic tables and charts
- Extract one relevant number from a basic table or chart, and use it in a single computation
- Read basic tables and charts

FCS Standards

- Demonstrate planning principles and techniques.
- Demonstrate food preparation methods and techniques to produce a variety of food products.
- Work collaboratively with others.
- Plan sample menus for home and family situations.
- Develop menu layouts, themes and design styles.
- Analyze the relationship of the environment to family and consumer resources.

Unit

1. **Apple Orchard Trip (1st semester only)**
2. **Menus**
3. **Planning a Meal**
4. **Country Trip**

Unit Outlines

1. Apple Orchard Trip

Standards:

- Demonstrate planning principles and techniques.
- Demonstrate food preparation methods and techniques to produce a variety of food products.
- Work collaboratively with others.
- Analyze the relationship to the environment to family and consumer resources.

Essential Question:

Students will be able to answer the following question(s):

- How do local apple orchards impact the community?
- Why is it important to support a local business?

Essential Knowledge:

What are the key concepts/vocabulary/ideas that students will have mastery of by the completion of the unit?

- Students will be able to identify how apples are grown.
- Students will be able to make a plan to prepare a recipe that includes apple while staying in a specific budget.

2. Menus

Standards:

- Develop menu layouts, themes and design styles.

Essential Question:

Students will be able to answer the question(s):

- How does the layout of a menu affect the choices people make at a restaurant?
- How do the descriptions of foods found in a menu affect the meal choice you make?

Essential Knowledge:

- What are the key concepts/vocabulary/ideas that students will have mastery of by the completion of the unit?

- Students will be able to use descriptive terms to create a menu with multiple foods while following a theme.

3. Planning a Meal

Standards:

- Demonstrate planning principles and techniques.
- Demonstrate food preparation methods and techniques to produce a variety of food products.
- Work collaboratively with others.
- Plan sample menus for home and family situations.

Essential Question:

Students will be able to answer the question(s):

- Why is it important to be able to plan a meal for your family?
- How does the job you have affect the meal choices your family can make?

Essential Knowledge:

What are the key concepts/vocabulary/ideas that students will have mastery of by the completion of the unit?

- Students will be able to choose a relevant recipe to the topic given.
- Students will be able to budget an amount of money in order to prepare a recipe.
- Students will be able to plan modify a recipe in order to feed a selected number of people.

4. Country Trip

Standards:

- Demonstrate planning principles and techniques.
- Demonstrate food preparation methods and techniques to produce a variety of food products.
- Work collaboratively with others.

Essential Question:

- Why is it important to understand cultural differences from the United States?

Essential Knowledge:

What are the key concepts/vocabulary/ideas that students will have mastery of by the completion of the unit?

- Students will be able to plan a virtual trip to a country other than the United States.
- Students will be able to find and prepare a recipe for a food that is common in the chosen country.