

FOODS AND NUTRITION 1
COURSE CODE: 5824
STUDENT PROFILE

Student's Name/Initials	Date	Teacher's Name/Initials	Date
<p>Complete the student profile by inserting the representative letter in the space provided and completing all other information requested.</p> <p>E – Exceeds Performance Requirements (80-100): Work that is above the criteria of the standard. M – Meets Performance Requirements (70-79): Work that meets the criteria of the standard. B – Below Performance Requirements (69 and below): Work that fails to meet the criteria of the standard.</p>			
FN1A. NUTRITION		E	M
FN1A1. Analyze factors that influence nutrition and wellness.			
<p>FN1A1.1. Engage: Identify factors that affect food choices in nutrition and wellness.</p> <p>FN1A1.2. Explore: Explain the digestive process and its stages.</p> <p>FN1A1.3. Explain: Investigate the functions, requirements, and food sources of the six essential nutrients.</p> <p>FN1A1.4. Extend: Describe a Nutrition Facts label, its content, and how to use it.</p> <p>FN1A1.5. Evaluate: Integrate USDA Guidelines in planning daily dietary intake and preparing foods.</p>		Comments:	
FN1B. SAFETY AND SANITATION		E	M
FN1B1. Implement safety and sanitation procedures.			
<p>FN1B1.1. Engage: Identify the consequences of safety and sanitation procedures.</p> <p>FN1B1.2. Explore: Demonstrate procedures that promote safety and sanitation during food preparation.</p> <p>FN1B1.3. Explain: Explain physical, biological, and chemical food contamination sources.</p> <p>FN1B1.4. Extend: Analyze public dialogue about food safety and sanitation.</p> <p>FN1B1.5. Evaluate: Evaluate factors that affect food safety from production through consumption.</p>		Comments:	
FN1C. ETIQUETTE AND TABLE SETTING		E	M
FN1C1. Demonstrate etiquette and table setting for various occasions.			
<p>FN1C1.1. Engage: Identify acceptable etiquette for various occasions.</p> <p>FN1C1.2. Explore: Explain table settings for various occasions.</p> <p>FN1C1.3. Explain: Demonstrate the placement of components used in table settings for different occasions.</p> <p>FN1C1.4. Extend: Analyze proper etiquette and dress in various social and professional events.</p> <p>FN1C1.5. Evaluate: Simulate proper etiquette for a variety of formal and informal occasions, including professional functions.</p>		Comments:	

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FN1D. EQUIPPING THE KITCHEN		E	M	B
FN1D1. Explain design, organization, and management of kitchens and equipment.				
FN1D1.1. Engage: Identify common kitchen floor plans. FN1D1.2. Explore: Describe the composition of a work triangle. FN1D1.3. Explain: Explain universal design in kitchen floor plans. FN1D1.4. Extend: Compare features when selecting kitchen components and appliances. FN1D1.5. Evaluate: Analyze the use and care of utensils, knives, and food preparation equipment.	Comments:			
FN1E. PREPARATION		E	M	B
FN1E1. Demonstrate basic food preparation methods and techniques.				
FN1E1.1. Engage: Explain how to follow and modify recipes. FN1E1.2. Explore: Investigate food science principles in food preparation. FN1E1.3. Explain: Compare various cooking methods. FN1E1.4. Extend: Demonstrate food preparation techniques. FN1E1.5. Evaluate: Evaluate food products for taste, texture, and presentation.	Comments:			
FN1F. CAREER PATHWAYS AND PROFESSIONALISM		E	M	B
FN1F1. Analyze career pathways and professionalism in food and nutrition industries.				
FN1F1.1. Engage: Identify career pathways in foods and nutrition. FN1F1.2. Explore: Explain the roles and functions of individuals engaged in food and nutrition careers. FN1F1.3. Explain: Compare occupation and preparation requirements for careers in nutrition and food industries. FN1F1.4. Extend: Demonstrate workplace readiness skills and knowledge for professional employment in the food and nutrition industry. FN1F1.5. Evaluate: Analyze the role of student and professional organizations in food and nutrition careers.	Comments:			