

FOODS AND NUTRITION 2
COURSE CODE: 5825
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>			
FN2A. NUTRITION		E	M
FN2A1. Analyze factors that influence nutrition and wellness across the lifespan.			
<p>FN2A1.1. Engage: Identify personal dietary needs across the lifespan.</p> <p>FN2A1.2. Explore: Investigate strategies that address the health and nutritional recommendations for individuals and families, including those with special needs.</p> <p>FN2A1.3. Explain: Analyze the effects of food and fad diets, food addictions, and eating disorders on wellness.</p> <p>FN2A1.4. Extend: Demonstrate ability to select, store, prepare, and serve nutritious foods.</p> <p>FN2A1.5. Evaluate: Design meals in accordance with the USDA Dietary Guidelines.</p>		<p>Comments:</p>	
FN FN2B. SAFETY AND SANITATION		E	M
FN2B1. Implement safety and sanitation procedures.			
<p>FN2B1.1. Engage: Summarize procedures that promote safety during food preparation.</p> <p>FN2B1.2. Explore: Apply risk management procedures to food safety and sanitation.</p> <p>FN2B1.3. Explain: Explain the role of government agencies in regulating practices to keep the food supply safe.</p> <p>FN2B1.4. Extend: Analyze appropriate ways to receive, prepare, and store food safely.</p> <p>FN2B1.5. Evaluate: Evaluate work environment safety practices.</p>		<p>Comments:</p>	
FN2C. ETIQUETTE AND TABLE SETTING		E	M
FN2C1. Evaluate etiquette and table setting techniques for various occasions.			
<p>FN2C1.1. Engage: Identify appropriate etiquette and table setting techniques across cultures.</p> <p>FN2C1.2. Explore: Demonstrate table manners, including the use of personal electronic devices for a variety of dining experiences.</p> <p>FN2C1.3. Explain: Explain appropriate etiquette for a variety of formal and informal occasions, including professional functions.</p>		<p>Comments:</p>	

FOODS AND NUTRITION 2
COURSE CODE: 5825
STUDENT PROFILE

<p>FN2C1.4. Extend: Analyze proper communication techniques for expressing dining complaints, compliments, and gratitude for a variety of dining experiences.</p> <p>FN2C1.5. Evaluate: Evaluate event planning etiquette and considerations for entertaining others.</p>			
FN2D. CONSUMER DECISIONS	E	M	B
FN2D1. Analyze factors that affect consumer purchases.			
<p>FN2D1.1. Engage: Identify factors that influence consumer decisions. (e.g. location, store atmosphere, budget, cultural preferences, special diets, distribution issues)</p> <p>FN2D1.2. Explore: Explain food-packaging requirements including nutrition information, claims, ingredient list, distributor, and product dates and codes.</p> <p>FN2D1.3. Explain: Demonstrate comparison shopping techniques to determine what to buy, where to buy, and the unit price.</p> <p>FN2D1.4. Extend: Analyze government and community food assistance programs.</p> <p>FN2D1.5. Evaluate: Evaluate marketing techniques that influence consumer decisions.</p>	Comments:		
FN2E. PREPARATION	E	M	B
FN2E1. Demonstrate advanced techniques in food preparation			
<p>FN2E1.1. Engage: Explain how cooking methods affect nutritional value.</p> <p>FN2E1.2. Explore: Compare food preparation techniques of different customs and cultures.</p> <p>FN2E1.3. Explain: Apply advanced principles of food handling and preparation.</p> <p>FN2E1.4. Extend: Demonstrate advanced techniques in food preparation.</p> <p>FN2E1.5. Evaluate: Evaluate food products for taste, texture, and presentation.</p>	Comments:		

FOODS AND NUTRITION 2
COURSE CODE: 5825
STUDENT PROFILE

FN2F. CAREER PATHWAYS AND PROFESSIONALISM		E	M	B
FN2F1. Evaluate career pathways and preparation requirements for careers in food and nutrition industries.				
<p>FN2F1.1. Engage: Investigate career pathways in food and nutrition industries.</p> <p>FN2F1.2. Explore: Summarize education and training requirements for career pathways in food and nutrition industries.</p> <p>FN2F1.3. Explain: Explain workplace readiness skills and knowledge for professional employment.</p> <p>FN2F1.4. Extend: Analyze the correlation between food and nutrition career pathways and local, state, national and global economies.</p> <p>FN2F1.5. Evaluate: Create an employment portfolio to communicate food career pathways knowledge and skills.</p>		Comments:		