

Food and Nutrition 2 (2023)

NUTRITION FN2A

1 Analyze factors that influence nutrition and wellness across the lifespan. FN2A1

- 1 Engage: Identify personal dietary needs across the lifespan. FN2A1.1
 - 2 Explore: Investigate strategies that address the health and nutritional recommendations for individuals and families, including those with special needs. FN2A1.2
 - 3 Explain: Analyze the effects of food and fad diets, food addictions, and eating disorders on wellness. FN2A1.3
 - 4 Extend: Demonstrate ability to select, store, prepare, and serve nutritious foods. FN2A1.4
 - 5 Evaluate: Design meals in accordance with the USDA Dietary Guidelines. FN2A1.5
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SAFETY AND SANITATION FN2B

1 Evaluate safety and sanitation procedures. FN2B1

- 1 Engage: Summarize procedures that promote safety during food preparation. FN2B1.1
 - 2 Explore: Apply risk management procedures to food safety and sanitation. FN2B1.2
 - 3 Explain: Explain the role of government agencies in regulating practices to keep the food supply safe. FN2B1.3
 - 4 Extend: Analyze appropriate ways to receive, prepare, and store food safely. FN2B1.4
 - 5 Evaluate: Evaluate work environment safety practices. FN2B1.5
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ETIQUETTE AND TABLE SETTING FN2C

1 Evaluate etiquette and table setting techniques for various occasions. FN2C1

- 1 Engage: Identify appropriate etiquette and table setting techniques across cultures. FN2C1.1
 - 2 Explore: Demonstrate table manners, including the use of personal electronic devices for a variety of dining experiences. FN2C1.2
 - 3 Explain: Explain appropriate etiquette for a variety of formal and informal occasions, including professional functions. FN2C1.3
 - 4 Extend: Analyze proper communication techniques for expressing dining complaints, compliments, and gratitude for a variety of dining experiences. FN2C1.4
 - 5 Evaluate: Evaluate event planning etiquette and considerations for entertaining others. FN2C1.5
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CONSUMER DECISIONS FN2D

1 Analyze factors that affect consumer purchases. FN2D1

- 1 Engage: Identify factors that influence consumer decisions. (e.g. location, store atmosphere, budget, cultural preferences, special diets, distribution issues) FN2D1.1
 - 2 Explore: Explain food-packaging requirements including nutrition information, claims, ingredient list, distributor, and product dates and codes. FN2D1.2
 - 3 Explain: Demonstrate comparison shopping techniques to determine what to buy, where to buy, and the unit price. FN2D1.3
 - 4 Extend: Analyze government and community food assistance programs. FN2D1.4
 - 5 Evaluate: Evaluate marketing techniques that influence consumer decisions. FN2D1.5
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PREPARATION FN2E

1 Demonstrate advanced techniques in food preparation. FN2E1

- 1 Engage: Explain how cooking methods affect nutritional value. FN2E1.1
 - 2 Explore: Compare food preparation techniques of different customs and cultures. FN2E1.2
 - 3 Explain: Apply advanced principles of food handling and preparation. FN2E1.3
 - 4 Extend: Demonstrate advanced techniques in food preparation. FN2E1.4
 - 5 Evaluate: Evaluate food products for taste, texture, and presentation. FN2E1.5
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CAREER PATHWAYS AND PROFESSIONALISM FN2F

1 Evaluate career pathways and preparation requirements for careers in food and nutrition industries. FN2F1

- 1 Engage: Investigate career pathways in food and nutrition industries. FN2F1.1
- 2 Explore: Summarize education and training requirements for career pathways in food and nutrition industries. FN2F1.2
- 3 Explain: Explain workplace readiness skills and knowledge for professional employment. FN2F1.3
- 4 Extend: Analyze the correlation between food and nutrition career pathways and local, state, national and global economies. FN2F1.4
- 5 Evaluate: Create an employment portfolio to communicate food career pathways knowledge and skills. FN2F1.5