

General Course Information

Course Name: Foods I	
Department: Family and Consumer Sciences	Grade Level(s): 9-12
Duration/Credits: Semester 0.5 Practical Arts	Prerequisites: none
BOE Approval Date:	Course Code H4500
Course Description:	
<p>Foods I provides an opportunity for students with little or no prior food preparation experience. Students can take this class on its own or as part of a four course sequence. Through academic and hands-on learning experiences, students will develop basic food preparation skills. Students examine various food preparation principles and techniques while making a variety of foods. The course emphasizes training in safety and sanitation, culinary techniques, and the importance of communication and teamwork.</p>	
Course Rationale:	
<p>Foods I will provide learning experiences that will enable students to integrate knowledge, skills, attitudes and practices to develop lifelong skills to safely prepare high-quality food products.</p>	
Course Objectives:	
<p>The student will discuss and demonstrate professional food preparation methods and techniques. (A+ Speaking and Listening)</p> <p>The student will understand and demonstrate lab procedures and expectations that can be used in the food industry.</p> <p>The student will research and apply kitchen safety, food safety and sanitation procedures. (A+ Researching)</p> <p>The student will write reflectively about lab procedures and evaluate final products and group participation. (A+ Writing)</p>	

The student will identify appropriate abbreviations, food-measurement terminology and techniques.

The student will read and follow recipes to accurately prepare various food products. (A+ Reading)

Standards Alignment:

List standard set(s) to which course has been aligned
[National Association of State Administrators of FACS](#)