

General Course Information

Course Name: Foods II	
Department: Family and Consumer Sciences	Grade Level(s): 9-12
Duration/Credits: Semester 0.5	Prerequisites: Foods I OR Foods II teacher approval
BOE Approval Date:	Course Code: H4510
Course Description:	
<p>Foods II builds on the food safety and sanitation skills learned in Foods I to focus on more advanced cooking techniques. Students will participate in hands-on labs and kitchen experiences. This course applies prior knowledge to plan and prepare a wide variety of dishes. While food preparation techniques are reinforced, individual creativity with food is stressed through many diverse experiences, including culinary competitions. This course is a prerequisite for Baking and Pastry or International Foods.</p>	
Course Rationale:	
<p>will prepare students for careers or post-secondary programs related to the culinary business and industry. Foods II offers the opportunity for students to further develop their culinary skills.</p>	
Course Objectives:	
<ul style="list-style-type: none">● The student will actively participate in a variety of food lab activities.● The student will apply content covered in Foods I, including: lab procedures, safety and sanitation, personal hygiene/health practices, measurements, terminology, tools/equipment, and food storage/handling safety.● The student will research, select and evaluate recipes from a variety of sources. (A+ Research)● The student will collaborate and provide oral feedback during cooking labs and projects. (A+ Speaking and Listening)● The student will apply reading strategies to help increase reading comprehension and word meaning in content specific text. (A+ Reading)● The student will write reflectively about food lab experiences. (A+ Writing)	
Standards Alignment:	