

Blackhawk School District

CURRICULUM

Course Title: World of Foods
Course Number: 1113
Grade Level(s): 11-12
Periods Per Week: 5
Length of Period: 40 minutes
Length of Course: Semester
Credits: .5
Faculty Author(s): Megan Bailey, Shannon Parish, Betty Krestel
Date: May 2008; Revised May '09

COURSE DESCRIPTION: In the World of Foods course we will take a journey to a variety of exotic places and discover their delectable cuisines. Find out how the geography, climate, and culture influence these cuisines. The areas of study will be determined by the class. What are you interested in knowing more about? What foods would you like to try? Previous classes have studied China, Italy, France, Germany, Spain, and Japan. Come join the adventure!

The following outline provides a general overview of the course content, not a chronological timetable. The weeks denoted for each area provide an idea for the overall time spent working with a given topic throughout the school year.

COURSE OUTLINE	OBJECTIVES (PA standard)	PROPOSED TIME / ACTUAL TIME	RESOURCES	LESSON REFLECTION (for future revisions)
I.Safety and sanitation in the kitchen A.Personal safety B. Food safety 1.Foodborne illness 2. Food regulations RA –Read article on food borne illness – Complete questionnaire on protecting against	Discuss causes, symptoms, and treatment of common foodborne illnesses. Describe important standards of personal and kitchen cleanliness. Students will incorporate Reading Apprenticeship strategies as applicable. Food Science and Nutrition 11.3.12.B Evaluate the role of government agencies in safeguarding our food supply	10 Days	Internet Resources Guide to good Foods Textbook Chapter 5 Teacher made Resources	
II. Lab procedures and set	11.3.12.A Analyze how food engineering and technology trends	3 Days	Internet	

<p>Up A.Rules of the kitchen B. Group responsibilities RA- Read lab set for understanding – complete talking to the text</p> <p>Foods of the World A.A historical overview of the regions of study B. Food labs dealing with the regions of study 1. Define healthy food choice within the region of study 2. Complete meal planning activity of regions 3. Being a smart consumer when shopping for consumable goods. RA- Select region of study (Text resource) – create poster for presentation on reading RA- Article on how to read food labels – Complete questionnaire on food labels to review information in article</p>	<p>will influence the food supply Students will incorporate Reading Apprenticeship strategies as applicable. Balancing Family, Work and Community Responsibility 11.2.12.B Evaluate the effectiveness of action plans that integrate personal, work, family, and community responsibilities 11.2.12.C Analyze teamwork and leadership skills and their application in various work situations.</p> <p>Students will incorporate Reading Apprenticeship strategies as applicable. Food Science and Nutrition 11.2.12.C Evaluate sources of food and nutrition information 11.2.12.D Critique diet modifications for their ability to improve nutritionally-relate health conditions 11.2.12.F Evaluate the application of nutrition and meal planning principles in the selection, planning, preparation, and serving of meals that meet the specific nutritional needs of individuals across their lifespan Financial and Resource Management 11.1.12.F Compare and contrast the selection of goods and services by applying effective consumer strategies</p>	<p>70 Days</p>	<p>Resources Guide to Good Foods Chapter 2-4 Teacher made resources</p> <p>Internet resources Guide to Good Foods Textbook Chapter 7, 10,11, 26- 31 Teacher made resources</p>	
<p>VII. Analyze career opportunities in the food service industry A.Types of careers B. Pros and cons associate with careers in the food service industry RA – Using the internet Identify two areas of interest in careers related to the food industry – complete report on findings</p>	<p>Students will incorporate Reading Apprenticeship strategies as applicable.</p>	<p>7 Days</p>	<p>Internet Resources Guide to Good Foods Chapter 6 Teacher Made Resources</p>	