

CULTURES & CUISINE

MIS03 09136

This course will explore cultures in various parts of the world in relation to ethnic foods, food supply, preparation methods and traditions. Current, historical and futurist issues related to food patterns and the global society will be an integral component of the course which may include such topics as famine, contamination, religious rites and practices, celebrations and cultural cuisine. Labs will combine the familiar with the exotic to create foods of the world

Credit ½ or 1 credit
Max credit = 1

Level Grades 9-12

Standard 1	<i>CAREER, COMMUNITY, and FAMILY CONNECTIONS</i>	
	Integrate multiple life roles and responsibilities in family, work, and community settings.	
Topic 1.1	Analyze strategies to manage multiple roles and responsibilities (individual, family, career, community, and global).	
	Student Competencies	
	1.1.1	Summarize local and global policies, issues, and trends in the workplace, community, and family dynamics that affect individuals and families.
	1.1.2	Analyze the effects of social, economic, and technological changes on work and family dynamics.
Topic 1.2	Demonstrate transferable knowledge, attitudes, and technical and employability skills in school, community, and workplace settings.	
	Student Competencies	
	1.2.1	Analyze potential career choices to determine the knowledge, skills, attitudes, and opportunities associated with each career.
	1.2.3	Apply communication skills in school, community, and workplace settings and with diverse populations.
	1.2.4	Demonstrate teamwork skills in school, community, and workplace settings and with diverse populations.
	1.2.6	Demonstrate leadership skills and abilities in school, workplace, and community settings.
	1.2.7	Analyze factors that contribute to maintaining safe and healthy school, work, and community environments.

	1.2.8	Demonstrate employability skills, work ethics, and professionalism.
Topic 1.3	Evaluate the reciprocal effects of individual and family participation in community and civic activities.	
	Student Competencies	
	1.3.4	Analyze community resources and systems of formal and informal support available to individuals and families.
	1.3.5	Analyze the effects of federal, state, and local public policies, agencies, and institutions on the family.
Standard 8	<i>FOOD PRODUCTION and SERVICES</i>	
	Integrate knowledge, skills, and practices required for careers in food production and services.	
Topic 8.2	Demonstrate food safety and sanitation procedures.	
	Student Competencies	
	8.2.7	Demonstrate safe food handling and preparation techniques that prevent cross contamination from potentially hazardous foods and food groups.
Topic 8.3	Demonstrate industry standards in selecting, using, and maintaining food production and food service equipment.	
	Student Competencies	
	8.3.1	Operate tools and equipment following safety procedures and OSHA requirements.
	8.3.6	Identify a variety of types of equipment for food processing, cooking, holding, storing, and serving.
Topic 8.5	Demonstrate professional food preparation methods and techniques for all menu categories to produce a variety of food products that meet customer needs.	
	Student Competencies	
	8.5.2	Demonstrate professional skill for a variety of cooking methods including roasting, broiling, smoking, grilling, sautéing, pan frying, deep frying, braising, stewing, poaching, steaming, and baking using professional equipment and current technologies.
	8.5.3	Demonstrate knowledge of portion control and proper scaling and measurement techniques.
	8.5.4	Apply the fundamentals of time, temperature, and cooking methods to cooking, cooling, reheating, and holding of a variety of foods.
	*8.5.15	Apply appropriate cooking terminology when reading and following a recipe.
Standard 9	<i>FOOD SCIENCE, DIETETICS, and NUTRITION</i>	
	Integrate knowledge, skills, and practices required for careers in food science, food technology, dietetics, and nutrition.	
Topic 9.1	Analyze career paths within food science, food technology, dietetics, and nutrition industries.	
	Student Competencies	
	9.1.1	Explain the roles and functions of individuals engaged in food science, food technology, dietetics, and nutrition careers.

Topic 9.3	Evaluate nutrition principles, food plans, preparation techniques, and specialized dietary plans.	
	Student Competencies	
	9.3.1	Analyze nutrient requirements across the life span addressing the diversity of people, culture, and religions.
	9.3.2	Analyze nutritional data.
	9.3.4	Assess the influence of cultural, socioeconomic, and psychological factors on food and nutrition and behavior.
	9.3.5	Analyze recipe/formula proportions and modifications for food production.
	9.3.6	Critique the selection of foods to promote a healthy lifestyle.
Standard 14	<i>NUTRITION and WELLNESS</i>	
	Demonstrate nutrition and wellness practices that enhance individual and family well-being.	
Topic 14.1	Analyze factors that influence nutrition and wellness practices across the life span.	
	Student Competencies	
	14.1.2	Investigate the effects of psychological, cultural, and social influences on food choices and other nutritional practices.
	14.1.3	Investigate the governmental, economic, and technological influences on food choices and practices.
	14.1.4	Analyze the effects of global, regional, and local events and conditions on food choices and practices.
Topic 14.3	Demonstrate ability to acquire, handle, and use foods to meet nutrition and wellness needs of individuals and families across the life span.	
	Student Competencies	
	14.3.1	Apply current dietary guidelines in planning to meet nutrition and wellness needs.
	14.3.2	Design strategies that address the health and nutrition recommendations for individuals and families, including those with needs.
	14.3.3	Demonstrate ability to select, store, prepare, and serve nutritious and aesthetically pleasing food and food product.
Topic 14.4	Evaluate factors that affect food safety from production through consumption.	
	Student Competencies	
	14.4.1	Analyze conditions and practices that promote safe food handling.
	14.4.2	Analyze safety and sanitation practices.
	14.4.3	Analyze how changes in national and international food production and distribution systems influence the food supply, including sustainability, organic food production, and the impact of genetically modified foods.
	14.4.4	Investigate federal, state, and local inspection and labeling systems that protect the health of individuals and the public.
	14.4.5	Analyze foodborne illness factors, including causes, potentially hazardous foods, and methods of prevention.
Topic 14.5	Evaluate the influence of science and technology on food, nutrition, and wellness.	
	Student Competencies	
	14.5.1	Investigate how scientific and technical advances influence the nutrient content, availability, and safety of foods.

	14.5.2	Analyze how the scientific and technical advances in food processing, storage, product development, and distribution influence nutrition and wellness.
	14.5.3	Analyze the effects of technological advances on selection, preparation, and home storage of food.
	14.5.4	Analyze the effects of food science and technology on meeting nutritional needs.

**This is not listed in the National/State Standards; however, it is strongly suggested by the State Teacher Committee.*

Overview

The Committee felt that an Overview is unnecessary for Cultures and Cuisine, as it is a stand-alone course and does not reach into the more general classes taught in lower levels.