

SENECA HIGH SCHOOL FOOD & NUTRITION		CURRICULUM MAP		FAMILY & CONSUMER SCIENCE	
UNIT	ESSENTIAL QUESTION	CONTENT	LEARNING TARGETS		
Kitchen Safety & Sanitation	Why is important to keep a kitchen sanitary? What ways can you be safe in the kitchen?	Food for Today	*Demonstrate practices that promote kitchen cleanliness. * Distinguish safe from unsafe food handling practices. *Explain how to prepare for, and respond to, accidents or emergencies in the kitchen.		
FORMATIVE ASSESSMENT		SUMMATIVE ASSESSMENT	CONTENT VOCABULARY	ACADEMIC VOCABULARY	
Chapter Reading Check Questions Hand washing activity Safety and Sanitation Handout		Kitchen Safety Video	Carbon monoxide Heimlich Maneuver Polarized Plug	Cardiopulmonary resuscitation	

STANDARDS	CCSSELA	CCSSM	NFACS
11.2.6.C, 11.3.3.B, 11.3.3.F	R.11-12.3, R.11-12.4,	Q.A.3	14.3, 14.4, 14.5, 9.2

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UNIT	ESSENTIAL QUESTION	CONTENT	LEARNING TARGETS		
In the Kitchen	What is the importance of following a recipe and correctly measuring ingredients?	Food for Today	*Explain the use and care of kitchen equipment. * Compare different units and systems of measurement. *Explain how & why a recipe might be modified. *Evaluate the clarity and completeness of a recipe *Choose and use appropriate tools and methods for measuring different types of food.		
FORMATIVE ASSESSMENT		SUMMATIVE ASSESSMENT	CONTENT VOCABULARY	ACADEMIC VOCABULARY	

Chapter Reading Check Questions	Equivalent and Abbreviation Quiz Mystery Measuring Lab	Bakeware Convection Oven Cookware Customary system Equivalents Recipe Coating Cutting Mixing	Annual Percentage Rate
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STANDARDS	CCSSELA	CCSSM	NFACS
11.3.3.F	9-10L.6.	9-12 MP.6.0	14.3, 9.3, 9.5

<b>SENECA HIGH SCHOOL</b>				<b>CURRICULUM MAP</b>		<b>FAMILY &amp; CONSUMER SCIENCE</b>	
<b>FOOD &amp; NUTRITION</b>							
UNIT	ESSENTIAL QUESTION	CONTENT	LEARNING TARGETS				
Sweets	What is the main purpose for creaming the fat and sugar in a recipe?	Food for Today	*Describe different types of cakes and cookies. *Compare methods for mixing. *Describe and demonstrate how to make cakes and cookies.				
FORMATIVE ASSESSMENT		SUMMATIVE ASSESSMENT		CONTENT VOCABULARY		ACADEMIC VOCABULARY	
Chapter Reading Check Questions Article Critiques		Cookie Labs Cake Labs Pie Labs		Bar cookies Drop cookies Foam cake Molded cookies Pressed cookies		Interfering agents	

		Refrigerator cookies Rolled cookies Shortened cakes	
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STANDARDS	CCSSELA	CCSSM	NFACS
	11-12.RST-4	9-12.MP6.0	14.3, 9.3, 9.5

<b>SENECA HIGH SCHOOL CURRICULUM MAP FAMILY &amp; CONSUMER SCIENCE</b> <b>FOOD &amp; NUTRITION</b>			
UNIT	ESSENTIAL QUESTION	CONTENT	LEARNING TARGETS
Fruit	Why is fruit essential in a persons diet?	Food for Today	<ul style="list-style-type: none"> <li>*Identify fruits and their uses</li> <li>* Explain the value of fruit in a diet.</li> <li>* Explain how to select and store fruit.</li> <li>* Describe and demonstrate methods for preparing, cooking and serving fruit.</li> </ul>
FORMATIVE ASSESSMENT	SUMMATIVE ASSESSMENT	CONTENT VOCABULARY	ACADEMIC VOCABULARY
Chapter Reading Check Questions Article Critiques	Fruit Labs	Drupe Enzyme Fruit Pomes Produce Savory Trifle zest	Enzymatic browning

STANDARDS	CCSELA	CCSSM	NFACS
	11-12RST-1	9-12HS.LS.1.7	14.3 14.4 14.5 9.2 9.3 9.5

SENECA HIGH SCHOOL CURRICULUM MAP FAMILY & CONSUMER SCIENCE				
FOOD & NUTRITION				
UNIT	ESSENTIAL QUESTION	CONTENT	LEARNING TARGETS	
Vegetables	Why are vegetables essential in a persons diet?	Food for Today	<ul style="list-style-type: none"> <li>*Identify vegetables and their uses</li> <li>* Explain the value of vegetables in a diet.</li> <li>* Explain how to select and store vegetables.</li> <li>* Describe and demonstrate methods for preparing, cooking and serving vegetables.</li> </ul>	
FORMATIVE ASSESSMENT		SUMMATIVE ASSESSMENT	CONTENT VOCABULARY	ACADEMIC VOCABULARY
Chapter Reading Check Questions Article Critiques		Vegetable Labs	Aromatic vegetables Cooking greens Salad greens tuber	Carrageen Solanine

STANDARDS	CCSELA	CCSSM	NFACS
3.B	11-12RST.RH-2		14.3 14.4 14.5 9.2 9.3 9.5

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FOOD & NUTRITION			
UNIT	ESSENTIAL QUESTION	CONTENT	LEARNING TARGETS

Breads	Why are leavening agents important in baked goods?	Food for Today	<ul style="list-style-type: none"> <li>*Describe basic baking ingredients.</li> <li>* Explain the effects of different baking ingredients.</li> <li>* Suggest ways to lower fat and sugar in recipes.</li> <li>* Describe and demonstrate basic techniques that are part of the baking process.</li> </ul>	
FORMATIVE ASSESSMENT		SUMMATIVE ASSESSMENT	CONTENT VOCABULARY	ACADEMIC VOCABULARY
Chapter Reading Check Questions Article Critiques		Quickbread/Yeastbread Labs	Gluten Yeast Leavening agent Preheat Biscuit method Kneading Cut in Fermentation Muffin Method Score Yeast Breads	proofing

STANDARDS	CCSSELA	CCSSM	NFACS
4.b	11-12.RST.-3		14.3 14.5 9.5

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Dairy & Eggs	Why is dairy and eggs essential in a persons diet?	Food for Today	<ul style="list-style-type: none"> <li>*Identify dairy products and their uses.</li> <li>* Explain how to select and store dairy.</li> <li>* Describe the structure of the egg.</li> <li>*Demonstrate how to separate and beat eggs whites.</li> <li>* Describe and demonstrate methods for preparing, cooking, and serving dairy and eggs.</li> </ul>		
<b>FORMATIVE ASSESSMENT</b>		<b>SUMMATIVE ASSESSMENT</b>		<b>CONTENT VOCABULARY</b>	<b>ACADEMIC VOCABULARY</b>
Chapter Reading Check Questions Article Critiques		Dairy & Egg Labs		Curdling Scorching Whey Omelet Stiff Peaks Yolk	Homogenized Albumen Emulsifier

<b>STANDARDS</b>	<b>CCSSELA</b>	<b>CCSSM</b>	<b>NFACS</b>
			14.3 14.4 14.5 9.2 9.3 9.5 9.6