



DAVIS SCHOOL DISTRICT

www.davis.k12.ut.us

CAREER AND TECHNICAL EDUCATION

STRANDS

Safety and Sanitation

Kitchen Equipment

Food Preparation

Preparation Management

Dietary Needs / Guidelines

Life Span Nutrition

Food-Borne Illness

Temperature Controls for Safety

Protein and Lipids Functions

Pies and Desserts



Learning that works
for Utah

FOOD AND NUTRITION 1 & 2

ABOUT

Food and Nutrition is designed to focus on the science of food and nutrition. Experiences will include food safety and sanitation, culinary technology, food preparation and dietary analysis to develop a healthy life style with pathways to career readiness. The second course focuses on principles of food preparation, sports nutrition, consumerism, and career options in the food industry. The study and application of nutrition, sanitation, food sciences and technology in this course provides students with laboratory-based experiences.



CAREER PATHWAYS

Chef / Sous Chef
Dietician
Food Scientist



REQUIREMENTS

Semester course for
Freshman, Sophomores,
Juniors and Seniors.



LOCATIONS

All high schools have
access to take
Food and Nutrition 1 & 2



Talk to your high school
CTE Coordinator



CTE Family & Consumer Sciences Specialist
Stacy Johnson- stajohnson@dsdmail.net