

Curriculum Map

School: Hazard High School

Grade Level: 9-12

Subject: Advanced Food and Nutrition

Instructor: Hansen

Students will learn cooking skills throughout the year

1st 9 weeks

National Standard	Content/Topic	Time period	Assessment
8.2 Demonstrate Food Safety and Sanitation Procedures	Students will be instructed on safety rules for our Food lab Students will study cross contamination and Foodborne illnesses. Lectures, PowerPoints, Videos	3 weeks	Formative and Summative
14.1 Analyze factors That influence nutrition And wellness practices Across the lifespan	Students will be instructed on the 3 types of wellness and the importance of taking good care of themselves Videos lecture	3 weeks	Formative and Summative

Students will be instructed on the many different things that affect our food choices

3 weeks

Formative and Summative

2nd 9 weeks

4.3k the relationship of digestion, absorption, and metabolism to optimal health

Students will be instructed digestion, absorption and metabolism

3 weeks

Formative and Summative

**How nutrients are transported
To all cells of the body
Study gastric health problems**

14.2 Examine the nutritional needs of individuals and families in relation to health and wellness across the lifespan

**Students will be instructed on Dietary requirements, My Plate Labels and Nutrition Facts
Students will make a powerpoint Presentation**

2 weeks

Formative and Summative

8.5.10 Prepare breads,baked goods and desserts using safe handling and professional preparation Techniques

Students will mix, roll, out and bake sugar cookies. They will decorate them in a Christmas theme. Videos and instruction

1 week

Skills test

