

# School District of Loyal

## Foods 1

### Grade: 9-12

## Student Learning Targets



### Class: Foods 1

Students who demonstrate understanding can:

WI State Standards	Standard:	Student Learning Targets:
FPS1.a	Analyze career paths within the food production and food services industries	<p><b>Students will be able to:</b></p> <ul style="list-style-type: none"> <li>• Discuss career paths available in the industry</li> <li>• Create a poster/display highlighting a chosen career in the food production/services area</li> </ul>
FPS1.b	Demonstrate food safety and sanitation procedures	<p><b>Students will be able to:</b></p> <ul style="list-style-type: none"> <li>• Explain the importance of proper hand washing</li> <li>• Demonstrate how to properly wash and sanitize dishes and utensils</li> <li>• Discuss causes of food borne illness, their prevention and symptoms by constructing a poster or powerpoint</li> </ul>
FPS1.c	Demonstrate industry standards in selecting, using and maintaining food production and food service equipment	<p><b>Students will be able to:</b></p> <ul style="list-style-type: none"> <li>• Demonstrate safe knife handling skills</li> <li>• Demonstrate accurate measuring skills</li> <li>• Demonstrate ability to prepare market orders for selected recipes</li> <li>• Complete lab evaluations indicating lessons learned</li> </ul>
FPS1.e	Demonstrate professional food preparation methods and techniques for all menu categories to produce a variety of food products to meet customer needs	<p><b>Students will be able to:</b></p> <ul style="list-style-type: none"> <li>• Identify the role of basic ingredients used in creation of cakes, cookies and pies</li> <li>• Explaining how various leavening agents do their job</li> <li>• Select recipes for quantity preparation of goods for a special event</li> </ul>

		<ul style="list-style-type: none"> <li>• Use recommended handling and processing methods to make canned apple pie filling and beef jerky</li> </ul>
FPS1.d.9.h	Apply menu planning principles to develop and modify menus	<p><b>Students will be able to:</b></p> <ul style="list-style-type: none"> <li>• Develop a menu of traditional holiday foods</li> <li>• Calculate amounts of foods needed for various size gatherings</li> <li>• Determine prep times needed for a variety of food items</li> </ul>
FPS.e.31.h	Prepare various salads, dressings, marinades and spices using safe handling and preparation techniques	<p><b>Students will be able to:</b></p> <ul style="list-style-type: none"> <li>• Discover recipes to use leftovers to make salads and other meal items</li> </ul>