

School District of Loyal
Foods 2
Grade: 9-12
Student Learning Targets



Class: Foods 2		
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>Students will be able to:</p> <ul style="list-style-type: none"> • Discuss career paths available in the industry • Create a poster/display highlighting a chosen career in the food production/services area • Explain education needed for culinary occupations
FPS1.b	Demonstrate food safety and sanitation procedures.	<p>Students will be able to:</p> <ul style="list-style-type: none"> • Explain the importance of proper hand washing • Demonstrate how to properly wash and sanitize dishes and utensils • Discuss causes of food borne illness, their prevention and symptoms by constructing a poster or powerpoint
FPS1.c	Demonstrate industry standards in selecting, using and maintaining food production and food service equipment.	<p>Students will be able to:</p> <ul style="list-style-type: none"> • Demonstrate safe knife handling skills • Demonstrate accurate measuring skills • Demonstrate ability to prepare market orders for selected recipes • Complete lab evaluations indicating lessons learned
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>Students will be able to:</p> <ul style="list-style-type: none"> • Identify the role of basic ingredients used in creation of cakes, cookies and pies • Explaining how various leavening agents do their job

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