

# Food Careers

Mehlville School District  
Family and Consumer Sciences  
Grades 6 - 8, Duration 1 Semester

## Rationale

The middle school student should start exploring potential career opportunities. Due to the increasing employment demands in food-related industries, the Food Careers course will introduce the student to the skills and knowledge needed for success in food services.

## Course Description

In this hands-on semester course, the student will be introduced into the world of professional cooking including training in safety and sanitation. The student will also analyze career paths within the food production and food service industries. The student will have the opportunity to develop their own food-based business model.

## Prerequisites

Introduction to FACS or teacher approval  
(food safety and sanitation unit taught in Intro)

## Course Objectives

The student will identify interests, aptitudes and skills necessary when exploring future careers through the completion of assigned activities, review techniques and career projects.

The student will apply safe and sanitary food handling procedures.

The student will demonstrate professionalism in class projects and food production.

The student will perform basic math calculations for measuring, cost control and yields.

The student will read about and demonstrate cooking methods and their application and impact on nutrition.

The student will demonstrate the correlation of customer service and success in business.

BOE June 14, 2018