

School District of Loyal
Advanced Foods and Nutrition - DC
Grade: 11-12
Student Learning Targets



Class: Advanced Foods and Nutrition - Dual Credit

Students who demonstrate understanding can:

WI State Standards	Standard:	Student Learning Targets:
FSDN1.b	Apply risk management procedures to food safety, food testing and sanitation	<p>Students will be able to:</p> <ul style="list-style-type: none"> Analyze factors that contribute to food borne illness Analyze food service management safety and sanitation programs
FSDN1.c	Evaluate nutrition principles, preparation techniques and dietary plans/menus	<p>Students will be able to:</p> <ul style="list-style-type: none"> Identify the nutrients which provide energy Examine factors influencing daily calorie need Examine elements of My Plate and its importance to healthy living Analyze food labels, nutrient claims and health claims
FSDN1.d	Apply basic concepts of nutrition and nutritional therapy in a variety of settings	<p>Students will be able to:</p> <ul style="list-style-type: none"> Determine carbohydrates importance in nutrition and foodservice operations Identify the 3 main functions of carbs Compare simple and complex carbs Examine the properties and culinary applications of sugar Determine importance of fats in nutrition and foodservice operations Explain how body uses fat ID types of fatty acids and their composition Examine properties and culinary applications of fats Determine importance of proteins in nutrition and foodservice Examine structure and function of proteins and how bodies use them Compare complete and incomplete proteins

		<ul style="list-style-type: none"> ● Examine properties and culinary application of proteins ● Determine nutritional importance of vitamins and minerals\ ● Compare vitamins and minerals and how the human body utilizes each nutrient ● Compare water and fat soluble vitamins ● Identify and demonstrate cooking techniques promoting retention of nutrients in food ● Explore flavor building and sensory analysis ● Identify the five basic tastes ● Compare various elements of taste and texture in food ● Identify the elements of flavor
FSDN1.d.12.h	Utilize a selective menu	<p>Students will be able to:</p> <ul style="list-style-type: none"> ● Examine the different types of vegetarian diets and their specific elements ● Explore healthful cooking methods ● Explore religious and special needs diets and their restrictions