

Curriculum Map

Grade: 9-12 Subject: HOLIDAY FOODS AND MICROWAVE COOKING

Building: MHS Teacher: S. Ray

	Quarter 1	Quarter 2	Quarter 3	Quarter 4
Essential Questions	How can I keep my food safe and my kitchen clean? How do I use these utensils?	How do I use the microwave? What is so incredible about the egg?	How can I make a quick, healthy snack?	How can I prepare an entire holiday meal? What can I bring to the Thanksgiving table?
Content in terms of essential concepts and topics	Safety and Sanitation Kitchen Utensils	Microwave Generation (Transparency master) Egg McMuffin Lunch Lab Dinner Lab	Microwavable healthy snacks	Research holiday traditions, customs and meals Prepare mini pumpkin bread
Standards/skills (i.e., processes and skills emphasized— State Academic Standards, and MCSC skills)	1.1 1.3 3.2 4.1 4.2 4.4	1.1 1.3 3.3 5.1 5.2	1.1 1.3 3.3	1.1 1.2 1.3 2.2 2.5 3.3
Products/Assessments It is assumed that students will be assessed with traditional tests.	Classroom posters displaying Four Steps to Food Safety Play Inspector Gadget	Lab planning Lab grades	Microwave Snack Demonstration Evaluation Self evaluation	Lab grades Holiday Presentation Evaluation Power point presentation
Resources Indiana Family and Consumer Sciences Education Academic Standards Text: Guide to Good Food	(Best Practice) Emphasis on hands-on involvement	(Best Practice) Rule 3-4-5	(Best Practice) Focus on practical problem solving skills	(Best Practice) Project based learning